



This year marks a monumental milestone as we celebrate 10 years of creating unforgettable moments at Tattu. From the first dish served to the countless memories shared, we are deeply grateful to you, our guests, for being at the heart of our journey.

Here's to the next chapter, together.
Thank you for your continued support.

CELEBRATING
10 YEARS OF
INIMITABLE MOMENTS
EST. 2015



T A T T U

LUNCH

S E T M E N U

Sunday to Friday 12 PM - 4.45 PM

Saturday 12 PM - 3.45 PM

2 Courses 29.50 | 3 Courses 34.50

CHOOSE 1 DISH PER COURSE

STARTER

WAGYU BEEF DUMPLING
Sriracha, kimchi and spring onion.

TRUFFLE SHIITAKE BAO BUN (VG) (H)
Truffle, Kimchi and crispy seaweed.

SUGAR SALT CRISP SQUID (H)
Green sweet chilli, pomegranate and mint.

MAIN

*Served with complimentary steamed
jasmine rice.*

WOK FIRED ANGRY BIRD (N) (S)
Chicken, roasted chilli pepper, cashews
and sesame honey soy.

WHITE MISO SALMON (H)
Pickled ginger and cucumber salad.

KUNG PO TOFU (VG) (H) (S)
Pineapple, green beans and lotus.

CARAMEL SOY AGED BEEF FILLET
Aged beef, shiitake, ginger and asparagus.

*10.00 UPGRADE

SIDES

CHINESE GREEN BEANS (VG) (H) 7.50
Sweet soy and roasted garlic.

TENDERSTEM BROCCOLI (VG) (H) 7.50
Black sesame and truffle.

SPICY EGG NOODLES (V) (S) 6.00
Pak choi, lily bulb and spring onion.

DESSERT

YUZU LEMON DROP (N) (H)
Passion fruit, shiso and almond.

ASIAN PEAR STICKY TOFFEE PUDDING (VG) (H)
Cinnamon, vanilla and poached pear.

Please note:

Lunch times may vary on bank holidays.

(N) Contains nuts (S) Spicy (V) Vegetarian (VG) Vegan (H) Halal