



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

ALL DAY

S E T M E N U

EVERY DAY 12 PM - 5.30 PM

2 Courses 27.50 | 3 Courses 32.50

CHOOSE 1 DISH PER COURSE

STARTER

PAN SEARED PORK DUMPLING

Black pepper pork.

SUGAR SALT CRISPY SQUID (H)

Green sweet chilli, pomegranate and mint.

WILD MUSHROOM AND

BLACK TRUFFLE SPRING ROLLS (V) (H)

Sweet & sour soy.

MAIN

*Served with complimentary steamed
jasmine rice.*

WHITE MISO SALMON (H)

Pickled ginger and cucumber salad.

WOK FIRED ANGRY BIRD (N) (H) (S)

Chicken, roasted chilli pepper,
cashews and sesame honey soy.

KUNG PO TOFU (VG) (H) (S)

Pineapple, green beans and lotus.

CARAMEL SOY AGED STEAK *5.00 UPGRADE

Aged beef, shiitake, ginger and asparagus.

SIDES

CHINESE GREEN BEANS (VG) (H)

Sweet soy and roasted garlic.

TENDERSTEM BROCCOLI (VG) (H)

Black sesame and truffle.

SPICY EGG NOODLES (V) (S)

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