



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



# 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.

### ROYAL KOI FISH GAU (H)

Black cod, King prawn and plum sauce.

### WILD MUSHROOM AND

### BLACK TRUFFLE SPRING ROLLS (V) (H)

Sweet & sour soy.

### ASPARAGUS TEMPURA MAKI ROLL (VG) (H)

Wasabi mayonnaise & togarashi.

### SPICY KOI FISH MAKI ROLL (H) \*2.00 UPGRADE

Truffle aioli, caviar and citrus ponzu.

## 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 STEAK \*5.00 UPGRADE

Aged beef, shiitake, ginger and asparagus.

## SIDES

### CHINESE GREEN BEANS (VG) (H) 6.00

Sweet soy and roasted garlic.

### TENDERSTEM BROCCOLI (VG) (H) 6.00

Black sesame and truffle.

### SPICY EGG NOODLES (V) (H) (S) 5.00

Pak choi, lily bulb and spring onion.

## DESSERT

### YUZU LEMON DROP (H) (N)

Passion fruit, shiso and almond.

### ASIAN PEAR STICKY TOFFEE PUDDING (H) (VG)

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