



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



Evening Set Menu

Sunday to Thursday — 5:30 PM - Close

34.50 PER PERSON
CHOOSE 1 DISH PER COURSE



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STARTER

CRISPY PORK BELLY Black vinegar and coriander.

SZECHUAN ROCK SHRIMP Carrot, sancho pepper and pickle. (H)

SURF & TURF SHUMAI Beef short rib, king prawn and sesame.

T AROMATIC DUCK SPRING ROLLS Cherry hoisin sauce. (H)

SALT & PEPPER TOFU Garlic and cherry hoisin. (H) (VG)

MAIN

Served with complimentary steamed jasmine rice.

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

T CHINESE BBQ CHICKEN Chilli, sweet soy and pickled cucumber. (H)

HONEY GLAZED CHAR SIU PORK Sweet & sour sauce.

BLACK PEPPER BEEF FILLET Wok fired peppers and shallots. *3.00 UPGRADE

MOCK CHICKEN AND BLACK BEAN Asparagus and mangetout. (H) (VG)

SIDES

CHINESE GREEN BEANS (VG) (H) 9.00
Sweet soy and roasted garlic.

TENDERSTEM BROCCOLI (VG) (H) 9.50
Black sesame and truffle.

SPICY EGG NOODLES (V) 7.50
Pak choi, lily bulb and spring onion.

SHREDDED DUCK FRIED RICE 8.50
Carrot, courgette and spring onion.

VEGETABLE FRIED RICE (H) (V) 7.00
Carrot, courgette and spring onion.

DESSERTS

YUZU LEMON DROP (H) (N) 12.50
Passion fruit, shiso and almond.

CHERRY BLOSSOM (H) (V) 14.00
Cherry, chocolate and candy floss.

ASIAN PEAR STICKY TOFFEE PUDDING (H) (VG) 12.50
Cinnamon, vanilla and poached pear.

CHOCOLATE AND HAZELNUT PAGODA (H) (V) (N) 16.00 (Serves 2)
Vanilla, almond and miso caramel.