



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

SET MENU



SATURDAY 12 PM - 3.45 PM

SUNDAY - FRIDAY 12 PM - 5 PM

2 Courses 34.50 | 3 Courses 39.50

CHOOSE 1 DISH PER COURSE



STARTER

WAGYU BEEF DUMPLING

Sriracha, kimchi and spring onion.

ASPARAGUS TEMPURA MAKI ROLLS (VG) (H)

Wasabi mayonnaise & togarashi.

SUGAR SALT CRISPY SQUID (H)

Green sweet chilli, pomegranate and mint..

SPICY KOI FISH MAKI ROLL (H) *3.00 UPGRADE

Truffle aioli, caviar and citrus ponzu.

TRUFFLE SHIITAKE BAO BUN (VG) (H)

Truffle, kimchi and crispy seaweed.



MAIN

WHITE MISO SALMON (H)

Pickled ginger and cucumber salad.

SIDES

CHINESE GREEN BEANS (VG) (H)

6.00

Sweet soy and roasted garlic.

WOK FIRED ANGRY BIRD (N) (S)

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

TENDERSTEM BROCCOLI (VG) (H)

6.00

Black sesame and truffle.

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

Pineapple, green beans and lotus.

SPICY EGG NOODLES (V) (S)

5.00

Pak choi, lily bulb and spring onion.

CARAMEL SOY AGED STEAK *5.00 UPGRADE

Aged beef, shiitake, ginger and asparagus.

STEAMED JASMINE RICE (VG)

5.00



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