



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.

#### SUGAR SALT CRISPY SQUID (H)

Green sweet chilli, pomegranate and mint..

#### TRUFFLE SHIITAKE BAO BUN (VG) (H)

Truffle, kimchi and crispy seaweed.

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

Wasabi mayonnaise & togarashi.

#### SPICY KOI FISH MAKI ROLL (H) \*3.00 UPGRADE

Truffle aioli, caviar and citrus ponzu.

### MAIN

#### WHITE MISO SALMON (H)

Pickled ginger and cucumber salad.

#### WOK FIRED ANGRY BIRD (N) (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) 6.00

Sweet soy and roasted garlic.

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

Black sesame and truffle.

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

Pak choi, lily bulb and spring onion.

#### 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