Taste of Tattu Business Lunch

2 COURSES | 148
DAILY | 12PM - 3.45PM

Wave One (Choose two)

CHICKEN TRUFFLE SHUMAI
Fresh truffle and soy.

CALIFORNIA MAKI ROLL
White crab, avocado and tobiko.

ASPARAGUS TEMPURA MAKI ROLL (V)
Wasabi mayonnaise & togarashi.

TUNA SASHIMI CRACKER
Rose, cucumber and wasabi.

WILD MUSHROOM SPRING ROLLS (V)
Black truffle and sweet & sour soy.

ASIAN SALMON TACOS
Spicy mayonnaise and cucumber.

COCONUT CHICKEN
Chilli and mint.

CUCUMBER SALAD (VG)
Sunamono dressing and toasted sesame.

SURF AND TURF SHUMAI
Red prawn, short rib and spring onion.

SWEET SOY GLAZED CHICKEN SKEWERS
Coconut, ichimi and spring onion.

Wave Two (Choose one)

All dishes served with steamed jasmine rice.

WOK FIRED SPICY CHICKEN (N)
Roasted chilli peppers, cashews and sesame.

KUNG PO TOFU (VG)
Pineapple, green beans and lotus.

CHINESE BBQ CHICKEN
Chilli and sweet soy.

WOK FIRED SPICY MOCK CHICKEN (N) (VG)
Roasted chilli peppers, cashews and sesame.

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

CARAMEL SOY AGED BEEF FILLET *25 SUPPLEMENT
Australian beef, shiitake and asparagus.

WHITE MISO SALMON
Black pepper, ginger and red onion.

MORIAWASE
A chef's selection of sashimi and nigiri.

(VG) Vegan option available (V) Vegetarian Spicy dish (N) Contains nuts

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Guests with allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

Please note our menu dishes are prepared in a kitchen that is not totally free from allergen ingredients and therefore cross-contamination may occur. Our hygiene practices are designed to reduce the risk of allergen contamination and our teams receive training to help ensure that these standards are met.

All prices are in UAE Dirhams inclusive of 10% service charge, 5% VAT and subject to 7% municipality fee.

Add Ons

Wave One ALL 40

SALTED EDAMAME (VG)

SWEET SOY SHISHITO PEPPERS (VG)

CRISPY KALE SEAWEED (VG)

WAGYU DUMPLING
Sriracha and spring onion.

LOBSTER AND SCALLOP TOAST
Coconut and lime.

SPICY TUNA MAKI ROLL
Truffle aioli, caviar and citrus ponzu.

DRAGON MAKI ROLL
Tempura prawn, sriracha and avocado.

SALMON MAKI ROLL
Torched salmon, avocado and wasabi salsa.

WAGYU MAKI ROLL
Sesame, jalapeño and spicy mayonnaise.

Wave Two

AROMATIC DUCK PANCAKES *(Half)* 295
Szechuan, cucumber and spring onion.

TENDERSTEM BROCCOLI 64
Black sesame and truffle.

CHINESE GREEN BEANS 68
Sweet soy and roasted garlic.

Wave Three

TATTU SIGNATURE DESSERT

CHERRY BLOSSOM 35
Cherry, chocolate and candy floss.

YEAR OF THE FIRE HORSE (N) 35
Almond, marshmallow and honeycomb.

CHINESE LANTERN 35
Mandarin, almond and coconut.

(VG) Vegan option available (V) Vegetarian Spicy dish (N) Contains nuts

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