

T A T T U
D U B A I

Welcome to The House of Dragons

Welcome to the House of the Dragons where strength and wisdom intertwine – brought to life through striking interiors, dramatic energy, and the guiding duality of Yin and Yang.

We invite you to explore modern Asian cuisine through a refined lens. Our à la carte and tasting menus are a celebration of craftsmanship and contrast – delicate yet bold, familiar yet unexpected. Every element is designed to balance tradition with innovation, light with dark, power with grace.

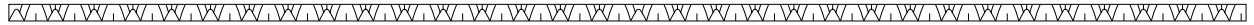
This is more than dining. It is where spirit meets substance.
A sanctuary above the city, watched over by dragons.

Every detail of your journey has been intricately curated with intent, delivering an elevated experience without parallel.

This is Tattu Dubai.

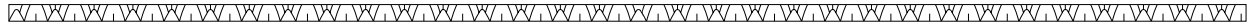
@tattudubai





WAVE ONE

SWEET SOY SHISHITO PEPPERS (VG)



WAVE TWO

WAGYU DUMPLING

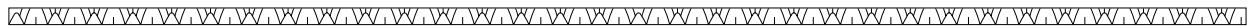
Sriracha and spring onion.

SPICY ROCK SHRIMP

Sansho pepper and carrot.

COCONUT CHICKEN

Chilli and mint.



WAVE THREE

CARAMEL SOY AGED BEEF FILLET

Australian beef, shiitake and asparagus.

STEAMED WHOLE BASS

Ginger oil, chilli and aromatic soy.

TENDERSTEM BROCCOLI (VG)

Black sesame and truffle.

WAGYU FRIED RICE

Baby onion and soy cured yolk.



WAVE FOUR

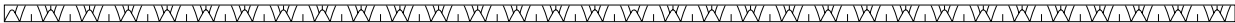
CHERRY BLOSSOM (V)

Cherry, chocolate and candy floss.

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.



WAVE ONE

SALTED EDAMAME 



WAVE TWO

EMPEROR'S MORIAWASE

Oscietra caviar and blinis, sashimi, nigiri, maki and tempura King prawn.

MIXED DIM SUM PLATTER

Wagyu beef, lobster, chicken truffle, royal koi gau.



WAVE THREE

SALT & PEPPER LOBSTER

Garlic, onion and chilli.

SALT GRILLED JAPANESE BLACK WAGYU

Himalayan salt, enoki mushroom and soy.

ROASTED CHILEAN BASS

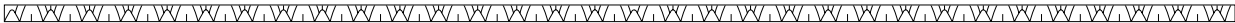
Enoki fritter and chilli.

SHREDDED DUCK FRIED RICE

Carrot, courgette and spring onion.

CHINESE GREEN BEANS 

Sweet soy and roasted garlic.



WAVE FOUR

WARM CHOCOLATE FONDANT  

Caramel, raspberry and vanilla.