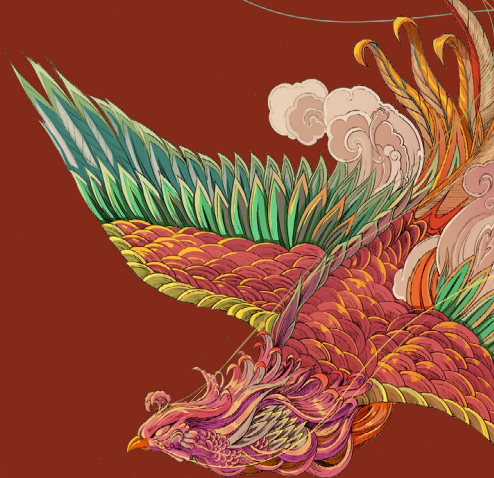




TATU
SKY LOUNGE

@tattuskylounge
tattuskylounge.me



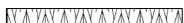
T A T T U
S K Y L O U N G E

Welcome to The House of Phoenix

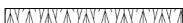
High above the city, the Phoenix takes flight – a symbol of renewal, energy and ascendance. In this celestial realm, beauty and power converge, igniting a space alive with fire, rhythm and celebration.

The House of Phoenix is Tattu Dubai's highest point: a sky lounge where signature cocktails, elevated service and late-night vibrancy create something unforgettable.

@tattuskylounge



Snacks



SALTED EDAMAME	VG	42
SWEET SOY SHISHITO PEPPERS	VG	42
CRISPY KALE SEAWEED	VG	42



Maki Rolls



8 pieces

SPICY TUNA	🔪	99
Truffle aioli, caviar and citrus ponzu.		
DRAGON		95
Tempura prawn, sriracha and avocado.		
CALIFORNIA		95
White crab, avocado and tobiko.		
SALMON		85
Torched salmon, avocado and wasabi salsa.		
ASPARAGUS TEMPURA	V	59
Wasabi mayonnaise and togarashi.		
WAGYU	🔪	121
Sesame, jalapeño and spicy mayonnaise.		

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.



Oysters & Caviar



FINE DE CLAIRE OYSTERS	6 pieces	12 pieces
	215	405

Yuzu soy ginger dressing served
with red chilli and Tabasco.

OSCIETRA CAVIAR	15g	50g	125g
	415	995	2115

Served with blinis, lemon, shallots,
crème fraiche, chives and egg.



Sushi



NIGIRI / SASHIMI	2 pieces / 3 pieces
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YELLOWFIN <i>Tuna</i>	65
CHUTORO <i>Semi fatty tuna</i>	89
OTORO <i>Fatty tuna</i>	108
SAKE <i>Salmon</i>	60
HAMACHI <i>Yellowtail</i>	72
SUZUKI <i>Sea bass</i>	59

NIGIRI	2 pieces
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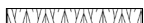
EBI <i>Prawn</i>	75
WAGYU <i>Beef</i>	85
UNAGI <i>Eel</i>	69

MORIAWASE	282
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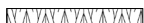
A chef's selection of sashimi and nigiri.

EMPEROR'S MORIAWASE	695
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Oscietra caviar and blinis, sashimi, nigiri,
maki and tempura King prawn.



Small Plates



SUGAR SALT CRISPY SQUID	79
Green sweet chilli and pomegranate.	
ASIAN SALMON TACOS	125
Spicy mayonnaise and cucumber.	
KING PRAWN TEMPURA	118
Wasabi mayonnaise.	
SHORT RIB SLIDERS	145
Spicy mayonnaise with red onion relish.	



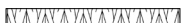
Dim Sum



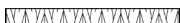
LOBSTER DUMPLING	95
Soy and caviar.	
WAGYU DUMPLING	83
Sriracha and spring onion.	
AROMATIC DUCK SPRING ROLL	79
Cucumber and cherry.	

Ⓥ Vegetarian 🌶 Spicy dish ⓋG Vegan

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



Raw



TUNA SASHIMI CRACKER	99
Rose, cucumber and wasabi.	
YELLOWTAIL SASHIMI	132
Kiwi, dragon fruit and truffle.	
SEVEN SPICED SEARED TUNA	113
Truffle aioli, caviar and citrus.	
SALMON TATAKI	82
Yuzu, soy, nori and jalapeño.	



Dessert



EXOTIC FRUIT PLATTER (SERVES 2) (VG)	169
Sorbet selection and Tajín.	
TATTU SIGNATURES (V) (N)	130
Cherry Blossom, Year of the Fire Horse, Chinese Lantern, Ice Cream and Sorbet.	

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