



ENJOY THE TASTES OF THE WORLD NOW SERVED FRESH AT CAFÉ TATU

Café TATU is a contemporary restaurant offering a mouth-watering selection of Asian and Continental favourites from interactive cooking stations.

Tandoori, noodles and pasta, Chinese, roast carvings, stews and grills, seafood delights and desserts. The perfect venue for a multitude of purposes... be it a power breakfast, a business lunch, a snack or a relaxing dinner

世界各地的风味尽在 TATU 呈现

TATU 餐厅是一间现代设计的餐厅，它的互动式开放厨房提供令人垂涎欲滴的各地美食，包括印度咖喱，蒙古风味，意大利面，中式菜系，炭烧，炖，烧烤，海鲜和各式甜点。为各种场合提供完美的用餐场所，能量早餐，正式午餐，点心时间或轻松的晚餐

APPETIZERS

Malaysian Satay (N, S, RIN)

6 skewers of char-grilled Malaysian satay served with Traditional Peanut Sauce, Sambal Tuhau, Cucumber, Onion and Compress Rice

Fruit Rojak (S, N, SE, RIN)

A fruit and vegetable salad tossed with shrimp paste and roasted peanuts

With Soft Shell Crab

Café TATU Starter for 2 (S, F, E, G)

A combination of Chicken Satay, Deep-fried Prawn Spring Rolls and Chicken Wings

Deep-fried Prawn Spring Rolls (S, E, SE, G)

5 pieces of homemade fried Prawn Spring Rolls with Minced Prawns

Deep-fried Asian Chicken Wings (E, G)

5 pieces of fried Chicken Wings, marinated house special Spices

Roti Canai (G, D, E)

2 pieces hand-stretched butter Roti Canai, served with Chicken Curry

Oyster Omelette (S, E, SE, G)

Pan-fried Malaysian Oyster Omelette with Garlic & Chili Sauce

	RM	
Chicken	30	113
Beef	32	120
Mixed	32	120
	28	105
	38	143
	50	188

NOODLES

Curry Laksa (S, E, G)

Coconut curry broth served with Chicken Slices, Prawns, Hard Boiled Egg, Bean Sprouts, and Dried Bean Curd. Served with your choice of Yellow Egg Noodles, Thin Rice Vermicelli or Flat White Rice Noodles

Kuching Laksa (E, S, RIN, T)

Thin Rice Vermicelli in Curry Broth, served with Prawns, Chicken, Fried Bean Curd, Shredded Omelette, Bean Sprouts and Chinese Parsley

Fish Noodles (F, D, RIN)

Milky White Fish Broth, served with Fried Fish Fillets, Tofu and Vegetables. Served with your choice of Yellow Egg Noodles, Thin Rice Vermicelli or Flat White Rice Noodles

Cantonese Noodles (E, S, SE, G, T, RIN)

Flat White Rice Noodles cooked in silky Egg-based Sauce served with Fish, Prawns, Squid and Vegetables

Cantonese Fried Beef Noodles (E, SE, G)

Flat White Rice Noodles cooked in silky Egg-based Sauce served with Beef slices, Ginger and Spring Onion

Char Kway Teow (S, E, G, RIN)

Wok-fried Flat White Rice Noodles in Dark Soya Sauce with Prawns, Squid, Egg, Chives and Bean Sprouts

Mee Goreng Mamak (G, E, S, RIN)

Yellow Egg Noodles wok-fried with Chili Paste and Dark Soya Sauce, served with Chicken, Prawns, Squid, Bean Curd, Tomatoes, Egg and Bean Sprouts

Tuaran Mee Goreng (E, G, S, SE)

Famous Egg Noodles from the nearby Sabahan town of Tuaran, wok-fried with BBQ Chicken, Bean Sprouts, Egg and Coriander



RICE

Nasi Goreng Tuhau (E, S, RIN)

Borneo fried rice served with Fried Egg, Satay, Fried Chicken, Papadom and Pickled Vegetables

Roasted Chicken Rice (SE, D)

Sabahan-style Roasted Chicken in Superior Soya served with Seasoned Rice, Chicken Broth and Traditional Condiments

Nasi Lemak (E, G, S, N, T)

Coconut-flavoured Rice accompanied with Chili Paste, Anchovies, Hard Boiled Egg, Cucumber and Peanuts. Served with your choice of Beef Rendang Tuhau or Ayam Goreng Berempah

FROM THE WOK

SEAFOOD

Café TATU Curry Fish Head Curry(F, T, RIN)

Fresh Fish Head cooked in signature Curry Sauce, and served with Okra, Brinjal, Chillies, Tomatoes, Long beans, Onions and Bean Curd Puff, served with Steamed Rice (good for 4pax)

Young Mango Fried Fish (F, RIN)

Deep-fried Fish served with Ginger Flower & Sweet Chili Sauce and fresh Mango Salad

Prawn Sambal (S, RIN)

Stir-fried Prawns with String Beans in hot and spicy local Chili Paste

Solok Sotong (F, S, E, D)

Grilled Squid stuffed with Seafood, coated with Spicy Coconut and Lemongrass Sauce

RM



47

176

47

176

47

176

160

600

58

128

55

207

50

188

CHICKEN, BEEF, LAMB

Beef Cheek Asam Pedas (S, T, RIN)

Spicy Beef Cheek served with Pickled Vegetables, Papodom and Steamed Rice

Beef Rendang Tuhau (RIN)

Slow-braised Beef in Coconut, Wild Ginger and aromatic Spices, served with Pickled Vegetables and Steamed Rice

Ayam Bakar Percik (S, RIN)

Grilled half Spring Chicken cooked in Spicy Coconut Sauce, served with Pickled Vegetables and Ulam Rice, a traditional dish made of Steamed Rice with Herbs and Vegetables

Lamb Shank Biryani (N)

Ghee Rice, cooked with Batu Pahat-style Lamb Shank served with Pickled Vegetables and Papadom

VEGETABLES

Pakis Belacan (S, D, T, RIN)

Stir-fried Fern Shoots, stir-fried with local Shrimp Paste

Sabah Sayur Manis (E, RIN)

Stir-fried famous Sabah Vegetable, Sayur Manis, with Eggs

Eggplant Kam Heong (S, RIN)

Stir-fried Eggplant with Kam Heong Sauce

RM



70

263

60

225

50

188

68

255

22

83

22

83

18

68





DESSERTS

Tropical Fruit Platter (RIN)

Platter of Fresh Local Seasonal Fruits

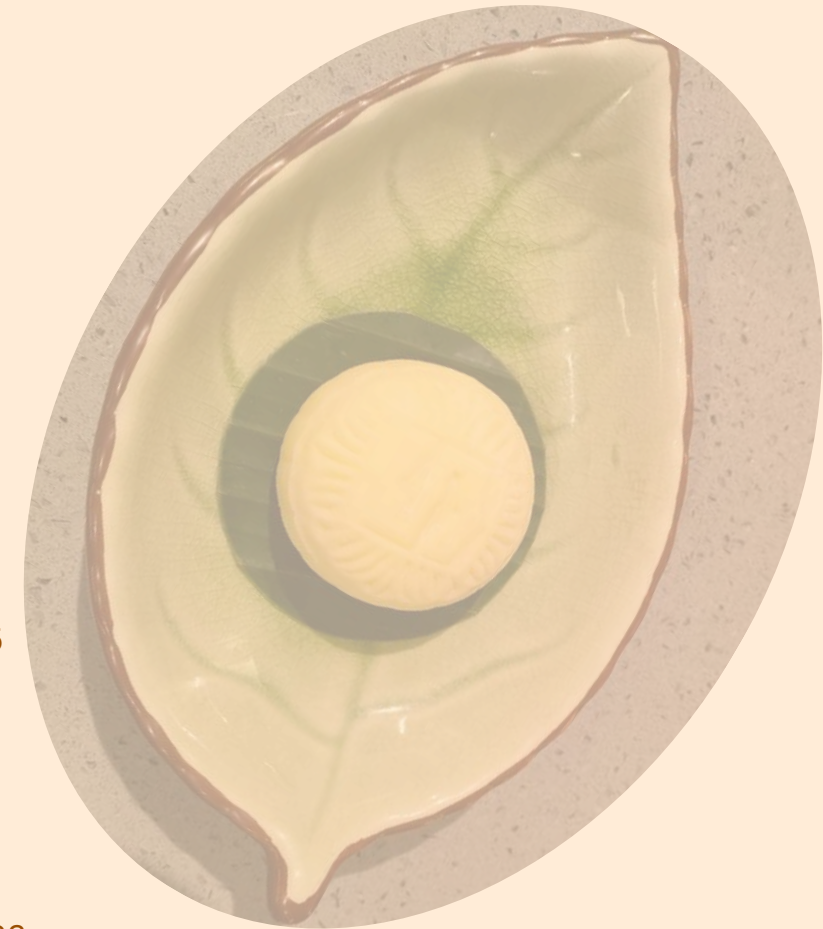
RM 

25 94

Sago Gula Melaka (RIN)

Sago with Palm Sugar and Coconut Milk

20 75



Banana Fritters (G, E, D, RIN)

Deep-fried Banana served with Vanilla Ice Cream and Golden Syrup

22 83

Cendol (RIN)

Shaved Ice served with Pandan Rice Flour Jelly, Red Beans & Sweet Corn, drizzled with Coconut Milk & Palm Sugar Syrup

20 75

Durian Mochi (RIN)

Cold Snow Skin Rice Cake, filled with Musang King Durian purée

25 94



T (Signature), RIN (Rooted in Nature), C (Celery), G (Gluten), S (Shellfish), E (Egg), F (Fish), D (Diary), M (Mustard), N (Nuts), SE (Sesame), SO (Soya)

Shangri-La points suggested in the menu are estimates and may fluctuate according to the day's rate.

All prices are quoted in Malaysian Ringgit, and include 10% Service Charge and prevailing Government taxes



MOCKTAILS

	RM	
Lychee & Lemon Cooler	18	68
Lemongrass Mojito	18	68
Assam Refresher (T)	18	68
Rose Longan Selasih	18	68

LOCAL BEVERAGES

Iced Black Jelly	15	56
Soya Bean (Hot / Cold)	15	56
Barley with Lime	15	56
Lime Soda	15	56
Rose Syrup & Milk	15	56
Honey Lemon (Hot / Cold)	15	56
Passion Fruit Soda (T)	15	56
Longan Soda	15	56
Lychee Soda	15	56

COFFEE & TEA

Earl Grey	20	75
Chamomile	20	75
Peppermint	20	75
Lemon Tea (Hot/ Cold)	15	56
English Breakfast Tea	20	75
Chinese Jasmin Tea	20	75
Tea Tarik (Hot/ Cold) (RIN)	18	56
Local Coffee (Hot/ Cold)	16	60
Cappuccino (Hot/ Cold)	20	75
Espresso	20	75

FRESHLY SQUEEZED JUICES

Orange Juice	25	94
Apple Juice	25	94
Pineapple Juice	25	94
Watermelon Juice	25	94
Mix of Three Fruit	32	120
Fresh Whole Coconut (Pandan) (RIN)	28	105
Lime Juice	25	94

SOFT DRINKS

	RM	
Sprite	18	68
100 Plus	18	68
Coca-Cola	18	68
Coke Zero	18	68
Ginger Ale	18	68
Tonic Water	18	68
Soda Water	18	68
Red Bull Energy Drink	22	83

MILKSHAKES


Chocolate (D)	28	83
Vanilla (D)	28	83
Strawberry (D)	28	83

ALCOHOLIC BEVERAGES

BEERS

Tiger	35	132
Heineken	35	132
Anchor	35	132
Carlsberg	35	132

WINE BY THE GLASS

	RM	
Silver Series, Pinot Gris, Tempus Two	38	143
Silver Series, Shiraz, Tempus Two	38	143

SPIRIT BY THE GLASS

Absolut Vodka	30	113
Beefeater Gin	30	113
Havana Club Rum 3 Years Old	30	113

COCKTAILS

Mojito	40	150
Margarita	40	150
Pina Colada	40	150

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