


# ATAS


## EXECUTIVE LUNCH MENU

### ENTRÉE


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**Truffle • Onsen Tamago**   
sweet onion, sabayon

**Prawn • Kataifi**   
plum carpaccio, ice plant

**Mentaiko • Otak - Otak**   
blue mackerel, aged mimolette cheese,  
tofu skin, turmeric pickled zucchini  
[ Supplement RM 50 ]


**Crab • Chawanmushi**  
dashi, shiitake mushroom


**Guinea Fowl • Rilette**   
cauliflower, cabbage, pickled


**Japanese Tuna • Organic Melon**  
tataki, pommery mustard sorbet, shishito pepper,  
pumpkin jus, chamomile, fernleaf dill oil  
[ Supplement RM 80 ]


### MAIN COURSE

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**Raviolo • Pomodoro**   
ratatouille, burrata, pine nuts

**Organic Chicken Breast • Mushroom**   
leek, mushrooms, potato, pistachio meringue

**Asam Pedas • Risotto**   
blue belly shrimp, camaron rojo, sakura shrimp,  
paku pakis, sea grapes  
[ Supplement RM 80 ]

**Barramundi • Bouillabaisse**   
sweet pumpkin, zucchini, smoked kelp


**Duck Breast • Mirin Soy Miso**  
beetroot, texture of orange, chestnut

**Wagyu • Oyster Blade • Chard**  
ginger braised tofu, soy eggplant,  
fermented grilled lotus, calamansi cream  
[ Supplement RM 250 ]


### DESSERT

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**Plum**  
plum sorbet, bell pepper and strawberries,  
rose sabayon

**Weiss Chocolate • Extra Virgin Olive Oil**   
Kacinkoa 85% dark chocolate ganache, sea salt

**Crème Brûlée**  
pineapple compote, strawberries,  
mirin & lychee juice

**Truffle Ice Cream • Honey Comb**   
sea salt, hazelnut  
[ Supplement RM 20 ]

SELECT 2 COURSES AT RM98 NETT

SELECT 3 COURSES AT RM128 NETT

*Sur-charge is applicable for premium items*

ADDITIONAL DISHES ARE SUBJECT TO SUR-CHARGE AT À LA CARTE PRICES

 Chef's Recommendation  Vegetarian  Vegan  ESG

All prices are in Malaysian Ringgit and inclusive of SST.  
Please inform your server of any dietary requirements.