

ATAS

食遇草本 CHINESE NEW YEAR SET DINNER *Curated with Virtue TCM*

5th January – 24th February 2026 | Daily, 18:00 – 21:30

前菜 APPETISER

干式熟成鸭配葱油饼 槟城鸭肉、发酵豆蓉、蕨菜、石榴籽

Dry-aged Duck, Scallion Pancake Penang Duck, Fermented Bean Whip, Fiddlehead Fern, Pomegranate

汤 SOUP

巴西菇药材汤 野淮山、野北耆、桂圆、枸杞

Brazilian Mushroom Herbal Soup Wild Chinese Yam, Wild Astragalus, Longan, Goji Berry

主菜 MAIN

蜜汁烤鳕鱼 高粱米粥、红枣、蒜脆片、舞茸菇、鳕鱼子

Honey-glazed Cod Fish Sorghum Congee, Red Date, Garlic Crisp, Maitake Mushroom, Trout Roe

OR

有机菠萝鸡 烧烤红汁、芋头饺、菜心

Organic Pineapple Chicken BBQ Red Glaze, Yam Dumpling, Hong Kong Choy Sum

甜品 DESSERT

菊花橘子冻 橘子蜜渍、杏仁海绵蛋糕、橘子慕斯、菠萝雪葩

Chrysanthemum Mandarin Terrine Mandarin Confit, Almond Sponge, Mandarin Crèmeux, Pineapple Sorbet

3-Course: MYR228 per person

Select a main with soup, appetiser or dessert

4-Course: MYR268 per person

Select a main with soup, appetiser and dessert

Complimentary Yee Sang with a minimum booking of six set dinners.

开运捞生 YEE SANG

Carrot, White Radish, Pomelo, Ginger, Cracker, Coriander, Cucumber, Young Mango, Young Papaya, Sesame, Peanut, Plum Sauce, Sesame Oil, House-cured Ocean Trout

胡萝卜、白萝卜、柚子、生姜、脆饼、香菜、青瓜、青芒果、青木瓜、芝麻、花生、梅酱、麻油、腌制海鳟

Prosperity in Every Toss

MYR138 for 5 – 6 persons

MYR248 for 10 – 12 persons