



GU:UM, the modern Korean steakhouse by Michelin-starred Chef Louis Han, founder of GU:UM and NAE:UM in Singapore, takes over ATAS with a bold new chapter. Inspired by the Korean word for "to grill, roast, or cook over fire," GU:UM brings charcoal, craftsmanship, and the warmth of home to the table.

STARTERS, RICE, NOODLES & SIDES

Choose one (1)

KFC (Korean Fried Cauliflower)



Yangyeom sauce, rice cakes, and cashew flakes

Eggplant Kkanpung



Deep fried eggplant with jjangajji salsa, oregano

Namul Sotbap



Seasonal vegetables rice in stone pot

GU:UM's Cold Japchae



Umami glass noodles tossed in perilla oil

Korean Greek Salad



Haloumi, cucumber, watermelon

Dakgalbi on Sourdough



Nacho gochujang chicken on sourdough

Braised Kimchi Jjigae



Sardine stew with kimchi and vegetables

Sujebi Mac 'n Cheese



Hand-pulled dough, beef bacon, doenjang

STEAKS & SEAFOOD

Choose one (1) main from the Meat Selection and one (1) main from the Seafood Selection.

MEAT

Wagyu Striploin MBS7

Richly marbled Australian farm Wagyu

Australian Rack of Lamb

Bone-in, highly tender and rich in flavour

Organic Spring Chicken

Flavourful and aromatic

SEAFOOD

Tiger Prawns

Local prawns marinated in sweet chilli

Butterflied Grouper

Grilled with Jeju-style marinade

DESSERTS

Choose one (1) dessert

Hotteok



Pan-fried Korean pancake, burnt honey ice cream

Mandarin Bingsu



Mandarin sorbet, yoghurt, citrus, granita



Chef's Recommendation



Vegan



Egg



Shellfish



Soy



Gluten



Nut



Dairy

Food may contain or come into contact with common allergens

Please inform your host of any dietary requirements

All prices are in Malaysian Ringgit and subject to SST, and prevailing government taxes