

ATAS

SUNDAY BRUNCH

AVAILABLE FROM 12:00 – 15:30

COOKED TO ORDER

from Mibrasa Charcoal Oven

NY Steak

Angus Striploin | Hand Cut Fries | Asparagus | Béarnaise

Seasonal Oyster Rockefeller

Mushroom | Spinach | Mozzarella

Foie Gras Egg Cocotte

Streaky Beef | Forest Mushroom | Hollandaise Whipped

Dry Aged Penang Duck Breast

Pumpkin | Pomegranate Gastrique

COOKED TO ORDER

Bao Bun Lamb Ribs

Sarawak Black Pepper | Baby Gem | Pickled

Ireland Fish & Chips

Mushy Peas | Lemon | Tartare Sauce

Wagyu Beef Waffle

Shredded Beef Wagyu | Free Range Egg | Hollandaise

Fish Curry Tacos

Crispy Bread | Coconut Reduction | Lady Finger | Garlic

SIGNATURE SELECTIONS

Limited to one dish per guest

River Lobster Pasta

Homemade Pappardelle | Crustacean Bisque

OR

Borneo Lobster Thermidor

Mushroom | Heirloom Tomatoes Salad

BEVERAGE PACKAGE

Champagne

Pol Roger Brut Reserve NV White Foil

Bottle – RM550 | Glass – RM98

Free Flow

Beer (Carlsberg Draught) | White Wine (Wolf Blass Chardonnay) |

Red Wine (Wolf Blass Cabernet Sauvignon)

RM100

By The Glass

Beer (Carlsberg Draught) | White Wine (Wolf Blass Chardonnay) |

Red Wine (Wolf Blass Cabernet Sauvignon)

RM25

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and prevailing government taxes.*

SALAD COUNTER (ATAS)

Organic Leaf - Boom Grow 35 Days

CONDIMENT

Tomato | Onion | Capsicum | Sweet Corn | Cucumber
Chickpea | Carrot | Cherry Tomato

DRESSING

Ranch | Thousand Island | Italian Dressing | Balsamic
Caesar Dressing | Extra Virgin Olive Oil

SEASONING SALT

Ranch | Thousand Island | Italian Dressing | Balsamic
Caesar Dressing | Extra Virgin Olive Oil

SALAD

Niçoise Salad - Tuna | Potato | French Bean | House Dressing
Charred Pumpkin - Smoked Dry Yogurt | Pomegranate | Almond
Grilled Zucchini – Tomato | Basil | Pecorino

CHEESE STATION

Brie Cheese
Manchego Cheese
Artisan Cheese Chili Padi
Artisan Cheddar

Almond | Walnuts | Pecan | Grape | Strawberry | Apricot | Fig Jam
Grassini Stick | Lavoush | Cracker

JAPANESE COUNTER

Sashimi – Salmon | Tuna | Hamachi
Nigiri – Salmon | Ebi | Inari
Maki – California | Tuna | Mentai | Sakura Denbu
Salad – Chuka Idako | Chuka Wakame
Condiments – Wasabi | Gari | Shoyu

CHARCUTERIE

Bresaola | Smoked Duck Breast | Smoked Chicken Ham | Beef Pastrami
Mustard | Pearl Onion Pickled | Cornichon | Horseradish

ANTIPASTO

Mushroom | Heirloom Tomato | Mix Olive | Roasted Bell Pepper
Beetroot | Roasted Garlic

SEAFOOD BARREL

Tiger Prawn | Slipper Lobster | Black Mussel | Sea Clam | Alaskan Queen Crab

SAUCES & DIPPING

Nam Jim | Coriander Sauce | Cocktail Sauce | Tomato Verge

SOUP

Crab And Lobster Chowder

BREAD LOAF

Garlic Bread | Hard Roll | Raisin Bun | Multi-Seed Ciabatta | Focaccia
Sour Dough | Baguette

MAIN COURSE (PLANT BASE)

Oven Baked Beef Lasagna- Bechamel | Tomato Coulis | Mozzarella Cheese
Penne Aglio Olio | Grilled Chicken | Heirloom Tomato | Chili | Basil | Olive
Poach Mussel - Garlic Butter | Lemon | Corn
Skillet Grilled Vegetable | Tomato Basil | Pecorino

UNDER THE LIGHT – MIBRASA

Asian Marinated Whole Barramundi
Coconut | Jungle Herb | Chili | Ginger Torch

Beef Wellington

Yorkshire Pudding | Buttered Mash Potato | Sauté Spinach | Au Jus

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SEAFOOD PAELLA

Traditional Spanish rice dish cooked with saffron-infused Arborio rice, assorted seafood, green beans, olives, and fresh lemon

BARBEQUE STATION

Tiger Prawn | Scallop | Baby Lamb Rack | Artisan Spanish Sausages

DIPPING SAUCE

Au Jus | Chimichurri | Romesco | Butter Capers | Tomato Verde

SANDWICHES STATION

Reuben Sandwich

Rye | Beef Brisket | Sauerkraut | Cheddar

Croque Monsieur

Brioche | Smoked Chicken | Cheddar

DESSERT

ATAS Sabayon

Velvety sabayon paired with pickled strawberries from Cameron Highlands and a touch of dried raspberry

From The Station

Manjari Caramelized Banana
Strawberry Watermelon Cheese Cake
Matcha Mont Blanc
Vanilla Crème Brûlée
Tiramisu
Mango Panna Cotta
Ivory Raspberry
Cheese Cake
Apple Tartine

FRUIT

Watermelon
Pineapple
Dragon Fruit
Seasonal Whole Fruit (Rambutan, Longan, Kundang,
Dokong Langsat, Jambu Air)

HOT DESSERT

Croissant & Butter Pudding, Vanilla Crème Anglaise

Chocolate Fountain

Strawberries | Grapes | Marshmallow | Colored Marshmallow | Finger Biscuit | Profiteroles | Butter Cake | Dried Apricot

Petit Bite

Peanut Butter | Curry Delight | Kopi Ganache | Balsamic Strawberry
Pistachio Nougat
Chocolate Walnut Cookies
Sea Salt Chocolate Chip Cookies

Live Station Croffle

Condiments: Berries Compote, Citrus Curd, Chocolate,
Pistachio Brittle, Fresh Cream

Viennoiseries & Pâtisseries

Cromboloni Double Chocolate | Hazelnut Pain Au Suisse's | Berries Danish
Twist Kaya Donut Scone with Clotted Cream, Preserved Jam

SWEETS

Brownies
Vanilla Profiterole
Milky Donut
Marshmallow | Meringue Stick | Chocolate Walnut Cookies
Mini Fruit Skewer