

ATAS

MOTHER'S DAY SUNDAY BRUNCH

Sunday, 10th May 2026, 12:00 – 15:30
ATAS, Mezzanine Level

COOK FOR MOM

Cook a mushroom risotto for Mom, guide by our chefs
And enriched with your own personal touch of flavour.

SOCIAL MOMENTS

Stand a chance to win a Father's Day Brunch for two,
Inclusive of a bottle of Billecart-Salmon Champagne,
By sharing your brunch moments today on Instagram or Rednote.

Posting Period: 11-18 May 2026
Tag @therumahotel, @atas.kl and include
#MothersDayatATAS #TheRuMa

COOKED TO ORDER

MIBRASA CHARCOAL OVEN

NY Steak

Angus Striploin, Buttered Peas, Truffle Mashed Potato,
Sarawak Peppercorn Sauce

Braised Duck Leg

Creamy Polenta, Heirloom Carrot, Red Onion Jam, Mustard Jus

Salmon Risotto

Tomato Risotto, Basil Salmon, Arugula, Parmesan Cheese

Lamb Ribs

Barbeque Glaze, French Beans, Roasted Sweet Potato

FLAME & FRY

Artisan Gourmet Sausage

Brioche Sausage Bun, Caramelize Onion, Sweet Relish,
Cheese Sauce, Crunchy Slaw

ATAS Fish & Chips

Mushy Peas Lemon, Hand-Cut Fries, Tartare Sauce

Chicken Parmigiana

Mozzarella Cheese, Tomato, French Bean

Crab Cake

Remoulade Sauce, Free Range Egg, Fennel and Corn Salad

SIGNATURE SELECTIONS

One per guest

Borneo Lobster Thermidor

Mushroom Ragout, Hollandaise,
Homemade Pappardelle, Crustacean Bisque

BEVERAGE PACKAGE

Free-Flow

Carlsberg Draught
Ministry of Clouds Clare Valley Riesling
Vietti Barbera d'Asti DOCG

MYR198+

Champagne

Billecart-Salmon Le Reserve
MYR380+ per bottle

Billecart-Salmon Le Rosé
MYR480+ per bottle

Billecart-Salmon Le Blanc De Blancs
MYR480+ per bottle

The 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

ATAS

PRELUDE AT SEVEN AND THE LIBRARI

Welcome Drink and Bakery Selection

SALAD COUNTERS

Organic Leaf – 35 Days Grow

CONDIMENTS

Tomato, Onion, Capsicum, Sweet Corn, Cucumber,
Chickpeas, Carrot, Cherry Tomato

DRESSINGS

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

SEASONING SALT

Murray River Salt, Truffle Salt, Sea Salt

SALADS

Peach and Tomato Salad Burrata, Aged Balsamic Peel,
Basil-Parmesan Crumb, Extra-Virgin Olive Oil
Compressed Watermelon Salad Sweet Corn, Japanese Cucumber,
Feta Cheese, Balsamic Reduction, Mint
Crab Timbale Blue Swimmer Crab, Pomelo, Tomato and Cucumber
Lime Coriander Dressing

CHEESE STATION

Brie, Manchego, Artisan Cheese Chili Padi, Artisan Cheddar

CHEESE FONDUE STATION

Sourdough, Pretzel, Cornichons, Baby Potato, Broccoli

CONDIMENTS

Almond, Walnuts, Pecan, Grape, Strawberry, Apricot,
Fig Jam, Grissini Stick, Lavoush, Crackers

JAPANESE COUNTER

Sashimi Salmon, Tuna, Hamachi

Nigiri Salmon, Ebi, Inari

Maki California, Tuna, Mentai, Sakura Denbu

Salads Chuka Idako, Chuka Wakame

Condiments Wasabi, Gari, Shoyu

CHARCUTERIE

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

ANTIPASTO

Mushroom, Heirloom Tomato, Mixed Olives,
Roasted Bell Pepper, Beetroot, Roasted Garlic

SEAFOOD BARREL

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

SAUCES & DIPS

Nam Jim, Coriander Sauce, Cocktail Sauce, Tomato Vierge

COLD PLATTER

SURF AND TURF

Pâté en Croûte, Salmon Gravlax, Seafood Terrine
Dill Crème, Honey Mustard, Pomegranate Gastrique

SOUP

MINISTRONE SOUP

Sofrito, Heirloom Tomato, Zucchini, Cannellini Bean, Macaroni

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BREAD SELECTIONS

Garlic Bread, Hard Roll, Raisin Bun, Multi-Seed Ciabatta, Focaccia, Sourdough, Baguette, Mixed Fruit Hot Cross Bun

MAIN COURSE

Lamb Goulash Paprika, Potatoes, Sour Cream
Seafood Pie Golden Puff Pastry, Bachamel, Prawn, Mussel, Salmon
Creamy Tomato Prawn Pasta Linguine, Sundried Tomato, Sweet Basil
Glazed Fried Chicken Wingett, Drumette, Honey Miso, Toasted Sesame, Spring Onion

UNDER THE LIGHT – MIBRASA

ROASTED STUFFED LAMB SADDLE WITH BABY SPINACH AND CORN

Roasted Sweet Potato, Grilled Vegetables, Mint Sauce, Lamb Jus

BARRAMUNDI PAPILLOTE

Lemon, Orange Fennel, Mirepoix, Leek

BARBEQUE STATION

Minute Steak, Spring Chicken, Lamb Kebab Skewer, Artisan Spanish Sausages

DIPPING SAUCE

Au Jus, Chimichurri, Saksu Verde, Barbeque Sauce, Tzatziki

CHEF'S TROLLEY SIGNATURES

CHEF'S TRAY

T Lur Caviar with Condiments

BEEF WELLINGTON

Pomme Purée, Asparagus, Beef Jus

TIRAMISU

Espresso, Mascarpone, Cocoa

SANDWICH STATION

BEC SANDWICH

Ciabatta, Beef Bacon, Free-Range Egg, Cheddar

PULLED LAMB BUN

Brioche Bun, Mint Sauce, Greek Yogurt, Red Cabbage, Carrot, Honey Mustard Dressing

DESSERTS

CAKES & MOUSSES

Basque Burnt Cheese Cake, White Chocolate Mix Berries Mousse, Strawberry Fraiser Cake, Mix Fruit Chocolate Cup, Mixed Berries Pavlova, Chocolate Mousse Flower Pot, Pandan Coconut Profiteroles, Earl Grey Lemon Madeliene, Rose Tea Pannacotta, Pistachio Raspberry Dome, Red Velvet Cheese Frosting

PETIT BITES

Mother's Day Macaroon & Lollipop, Peanut Butter, Curry Delight, Kopi Ganache, Balsamic Strawberry, Chocolate Walnut Cookies, Sea Salt Chocolate Chip Cookies

CHOCOLATE FOUNTAIN

Strawberries, Grapes, Marshmallows, Coloured Marshmallows, Finger Biscuit, Profiteroles, Butter Cake, Dried Apricot

HOT DESSERT

70% Semai Chocolate with Vanilla Crème Anglaise

FRESH FRUITS

Watermelon, Pineapple, Dragon Fruit

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