

ATAS

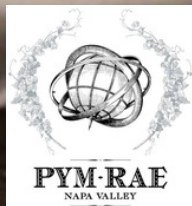
AN EVENING WITH CHÂTEAU PONTET-CANET

One exclusive evening at ATAS, Château Pontet-Canet's celebrated Bordeaux wines are paired with a menu rooted in Malaysian flavour, bringing together exceptional winemaking and culinary craft around the table.

ATAS, The RuMa Hotel
17 September 2026 | From 7.30 PM
Five-Course Wine Pairing Dinner
From MYR678+ per person



In collaboration with



Terms and Conditions apply.
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THE RUMA
HOTEL AND RESIDENCES

ATAS

MEET NOÉ TESSERON

*CO-OWNER AND COMMERCIAL DIRECTOR
OF CHÂTEAU PONTET-CANET*

Meet Noé Tesson, fourth-generation member of the Tesson family, joining us exclusively for this special evening at ATAS.

As Commercial Director of Château Pontet-Canet, Pym-Rae and Tesson Cognac, Noé will take you through the story and philosophy behind the family's celebrated wines, sharing the journey behind each pour as you experience the specially curated five-course dinner.



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A five-course menu by Executive Chef Suhalmi, thoughtfully paired with selected Château Pontet-Canet wines, from MYR678+ per person.

BREAD COURSE

House-Baked Milk Bun

Keluak Butter, Murray Salt

Tesseron Composition Cognac Highball

APPETISER

Kerabu & Rojak

Prawn, Turnip, Rose Apple, Ikura Roe, Citrus Plum Dressing

Organic Chicken Mosaic

Liver Parfait, Percik Aioli, Sourdough, Bepang Hazelnuts

Château Pontet-Canet 2012

ENTRÉE

Australian Lamb Roti

Golden Puff, Nutty Lamb Ragout, Aged Pumpkin Purée, Anise Apricot Jus

Château Pontet-Canet 2014

MAIN COURSE

Salai Angus Beef Striploin

Slow-smoked beef, Banana Croquette, Charred Snake Bean, Kale, Smoky Yellow Coconut Sauce

Château Pontet-Canet 2016, followed by Pym-Rae 2021

DESSERT

Bubur Cha-Cha Parfait

Sweet Potatoes, Taro, Sago, Coconut Chantilly

Cognac Tesseron Lot 76