

ATAS

KEY TABLES

A curated dining series celebrating MICHELIN Key hospitality and the exceptional cuisine of MICHELIN-starred restaurants.



THE RUMA
HOTEL AND RESIDENCES

 MICHELIN 2025

ATAS

A Five-Course Menu by Executive Chef Suhalmi and Chef Masahiko

AMUSE BOUCHE

Cigar Madai, Roasted Konbu, by Chef Masahiko
ATAS Pie Tee, by Chef Suhalmi

COLD APPETISER

Kaci Fish Umai, by Chef Suhalmi
Red Seabass, Tambun Pomelo, Ginger Torch, Kaffir Lime, Buttermilk Basil

HOT APPETISER

Chawanmushi, by Chef Masahiko
Borneo Lobster, Tarragon Oil, Shiso Flower

MAIN COURSE

Signature Angus Short Rib, by Chef Suhalmi
Rendang Tok Style, Heirloom Bario Nasi Ulam, Young Mango, Lime
or
Sawara, by Chef Masahiko
Japanese Spanish Mackerel, Eggplant, Tomato, Fish Jus

DESSERT

Bubur Cha-Cha Parfait, by Chef Suhalmi
Taro, Sweet Potato, Sago, Coconut Chantilly

Fig Leaf Ice Cream, by Chef Masahiko
Sablé, Smoked Mascarpone

Five-Course Menu at MYR328+
Five-Course Menu with Champagne and Wine Pairing at MYR626+

Curated Bottle Selection

Billecart-Salmon Blanc de Blancs — MYR480+
Grattamacco Bolgheri Rosso 2023 — MYR330+
Vietti Moscato d'Asti DOCG Cascinetta 2024 — MYR330+