

# 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*

### BEVERAGE PACKAGE

#### SIGNATURE SELECTIONS

*Limited to one dish per guest*

#### River Lobster Pasta

*Homemade Pappardelle | Crustacean Bisque*

OR

#### Borneo Lobster Thermidor

*Mushroom | Heirloom Tomatoes Salad*

#### 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)*

RM150

#### By The Glass

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

*Red Wine (Wolf Blass Cabernet Sauvignon)*

RM25

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

### SALAD COUNTER (ATAS)

# 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