

ATAS x THE CHOW KIT KITCHEN & BAR

Long before Kuala Lumpur became the city we know today, Chow Kit was where the city found its rhythm. Markets stirred before sunrise, migrants and traders crossed paths, and recipes were passed from one kitchen to the next. These flavours became part of the neighbourhood's identity, shaping the culinary traditions that continue to inspire today.

That story continues at ATAS.

The Chow Kit Kitchen & Bar brings the spirit of its namesake neighbourhood to ATAS at The RuMa, celebrating the bold, comforting flavours that helped shape Kuala Lumpur's culinary identity. Familiar recipes are thoughtfully reimaged through fragrant spices, slow-cooked richness, and honest cooking that speaks of home.

It is a meeting of two addresses of Kuala Lumpur, united by the flavours that have long shaped Malaysia's culinary heritage. From the enduring traditions of The Chow Kit Kitchen & Bar to the contemporary table at ATAS, this collaboration invites you to rediscover the stories and flavours that continue to bring Malaysians together.

THE TOWKAY TABLE

Monday to Friday, 12:00 – 14:30 (excluding public holidays)

From the *Towkays* (a Hokkien term for a business owner) who shaped early Kuala Lumpur to those who continue to define its future, this lunch celebrates the flavours, stories and spirit of a city in constant evolution.

STARTERS

Pegaga Salad 

Mutton Soup

Sourdough Panzanella Salad 

MAINS

Ikan Assam Pedas  

Barramundi fillet in a spicy and sour tamarind broth with lady's fingers, ginger flower and Vietnamese coriander leaves, served with basmati rice

Kambing Kuzi

Braised five-spiced mutton in a rich, aromatic gravy with cashews and black raisins, served with basmati rice

Johor Laksa  

Rich and aromatic fish-based coconut gravy served with spaghetti, characteristic of Johor's take on laksa, topped with fresh herbs, cucumber, bean sprouts and a touch of spicy shrimp chilli paste (sambal belacan)

Teochew Fish Soup  

Silky barramundi fillet in a delicate, savoury Teochew broth with rice vermicelli, heirloom tomatoes, preserved mustard greens, fragrant ginger and chilli oil

Vegetarian Fried Noodles 

Wok-fried rice vermicelli with golden beancurd, fluffy egg, crunchy bean sprouts and fresh chilli, finished with the aroma of smoky wok hei

Signature Chicken Chop  

Pan-seared boneless chicken leg with fried onions and pepper sauce, served with hand-cut fries and peas

Signature Fish & Chips  

Tandoori-marinated whole fish with bones, accompanied by crispy kale, hand-cut fries and tartar sauce

Available for an additional MYR 20

DESSERT

Sago Gula Melaka 

Pineapple Cheesecake 

Brownie Fudge with Coconut Ice Cream 

2-COURSE MENU | MYR65+ PER PERSON

Select a main with a starter or dessert

 Chef's Recommendation  Vegetarian  Vegan  ESG (Sustainably Sourced)

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

À LA CARTE

Monday to Saturday, 12:00 – 14:30

STARTERS & SOUP

Cucur Udang

Deep-fried tiger prawn fritters served with chilli plum sauce

MYR 35

Bergedil Sumbat

Deep-fried beancurd skin stuffed with potato and minced beef, served with spicy soy sauce (sambal kicap)
vegetarian option available

MYR 35

Pegaga Salad

Fresh pegaga (Malaysian pennywort) leaves tossed with spicy dried shrimp, grilled tiger prawn and calamansi dressing
vegetarian option available

MYR 35

Sourdough Panzanella Salad

Feta cheese, bell pepper, basil, lemon, red onion and olive oil

MYR 38

Mutton Soup

Aromatic mutton bone broth infused with local spices, served with mutton and toast

MYR 48

ALL-TIME FAVOURITES

Signature Chicken Chop

Pan-seared boneless chicken leg with fried onions and pepper sauce, served with hand-cut fries and peas

MYR 58

Signature Fish & Chips

Tandoori-marinated whole fish with bones, accompanied by crispy kale, hand-cut fries and tartar sauce

MYR 78



Chef's Recommendation



Vegetarian



Vegan



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À LA CARTE

Monday to Saturday, 12:00 – 14:30

MEAT, FISH & SEAFOOD

Chef Suhalmi's Signature Beef Rib Rendang Tok MYR 98

Slow-braised Angus beef ribs with galangal, coconut milk, turmeric, kaffir lime leaves and toasted grated coconut

Ikan Assam Pedas (300g) MYR 78

Grouper fillet in spicy tamarind broth with lady's fingers, ginger flower and Vietnamese coriander leaves

Sambal Udang MYR 88

Tiger prawns cooked in house-made spicy chilli paste

Lamb Shank Kuzi MYR 88

Braised five-spiced Australian lamb shank with cashews & black raisins

Nyonya Kari Kapitan MYR 58

Nyonya-style chicken infused with local herbs and spices in a rich coconut curry with candlenuts and kaffir lime leaves

VEGETABLES

Pucuk Paku MYR 30

Stir-fried local tropical baby ferns with anchovies

Terung Balado MYR 30

Stir-fried eggplant served with house-made red chilli sauce (sambal merah), crispy fried shallots and scallions

RICE

Basmati Rice (Nasi Basmati) MYR 12

Herbed Rice (Nasi Ulam) MYR 15



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Vegan



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À LA CARTE

Monday to Saturday, 12:00 – 14:30

DESSERTS

Sago Gula Melaka

MYR 30

Pearl sago with blue pea water chestnuts, telang, palm sugar (gula Melaka syrup) and pandan coconut ice cream

Brownie Fudge

MYR 30

Baked 62% dark chocolate brownie with biscuit crumble, Milo sauce and coconut ice cream

Pineapple Cheesecake

MYR 38

Burnt cheesecake with fresh pineapple and mixed berries

Nangka Crème Brûlée

MYR 38

Rich crème brûlée with caramelised honey jackfruit (nangka madu), finished with a caramelised sugar crust



Chef's Recommendation



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SAME TRADITIONS,
SAME SOUL,
NEW ADDRESS.

