

# ATAS

MODERN MALAYSIAN EATERY

## BRUNCH MENU

Cheese selection with condiments

### Antipasto

Olive, Shallot, Button Mushroom, garlic, cornichon, baby onion.

### Salads

Roasted cauliflower, hummus, almond

Pumpkin salad, pomegranate, mint, labneh

Grilled young asparagus, balsamic, ricotta

Organic cucumber, yoghurt, dill, lemon, olive oil

Roasted beetroot, smoked yoghurt, watercress

Heirloom tomato, stracciatella, basil

Baby gem lettuce, cured egg yolk, anchovy dressing

Grilled zucchini, tahini, fried onion, pine nut

### Cold cuts

Turkey

Cecina

Salami Milano

Smoked salmon

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## Chilled Seafood with Condiments

Prawns, mussels, clams, crab

## Bakery

Home-made European Bakery

Traditional Croissant

Pain au Chocolat

Danish Pastry

Selection Muffin

Potato Karipap

Spinach and Feta Quiche

Plain Scone & Raisin Scone

(Clotted Cream, Preserve Homemade Jam, Sarawak Pepper Honey)

## Table Side by our chef

Lamb Wellington

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## Hot Main Course

Italian Truffle mac n cheese

Duck leg confit, whipped chickpea, pomegranate

Seabass, celtuce, caviar sauce

Fried prawn with salted egg sauce

Black angus steak, Salsa Verde

Roasted Chicken breast, thyme, caramelized shallot, rocket

Potato gratin, black truffle

Roasted scallop, ratatouille, basil

## Dessert

Pandan Mango Chiffon Cake

Chocolate Calamansi Tartelette

Strawberries Passion Pavlova

Coconut Chia Seed Crème Caramel

Salted Caramel Cheese Cake

Bread and Butter Pudding with Vanilla Crème Anglaise

Cendol, Coconut, Gula Melaka, Vanilla Ice Cream

Fresh Seasonal Slice Fruit

**RM180+ per person**