



ATAS

MODERN MALAYSIAN EATERY

CHINESE NEW YEAR CELEBRATION 6 - COURSE SET MENU

1ST

Silken tofu, grilled tomato, burnt sesame dressing

2ND

Lapsang souchong smoked ocean trout, ginger and aged tangerine peel emulsion

3RD

Roasted chicken dashi, white fungus, chicken and foie gras dumpling

4TH

Steamed grouper, ginger, scallion, daikon, caviar, supreme soy

5TH

Roasted duck and duck neck sausage, five spice

6TH

Jasmine panna cotta, lotus, red date, osmanthus

RM 348+ per person



All prices are in Malaysian Ringgit and subject to 6% SST.
Please inform your waiter of any dietary requirements.

