

Atlas Lunch Menu

Appetizer

Roasted Onion and Apple Soup Melba Toast, Pickled Apple, Ginger Torch, Caviar	40	Cured Mackerel Apple Gel, Cucumber Caviar, Cucumber Broth and Dill Cream	58
Beetroot Roasted Beetroot & Gel, Goat Cheese Sorbet, Hazelnut, Truffle Foam	40	Japanese Amela Tomato Whipped Tofu, Szechuan Pepper Glaze, Puff Grains	65
Asparagus Charcoal Grilled Asparagus, Petit Crouton, Brown Butter Aioli, Salmon Roe	45	Hokkaido Scallop Seared Scallop, Strawberry Gazpacho, Pickled Cucumber, Mint Oil (Supplement RM20 for set course)	70

Main Course

Chicken & Mushroom Savoy Chicken & Morel Farce, Potato Puree, Tomato Compote, Jus	88	Baby Snapper Spinach, Cannellini, Kombu Bouillon	88
Wild Mushroom Gnocchi Porcini, Truffle Crème, Hazelnut, Arugula	98	Duck Confit Duck Leg, Duck Bacon, Lentil du puy	98
Chocolate Mustard Wagyu Cheek Stanbroke Wagyu Cheek, Pahang 70% Noir, Crispy Onion, Seasonal Vegetables	108	Lobster Wild Rice Boston Claw, Barrio Rice, Ulam Curry Oil (Supplement RM30 for set course)	158

Dessert

Vegan Coconut Panna Cotta Pandan Infused Sago Pearl, Pineapple, Lime, Pandan, Jackfruit Sorbet	35	Durian Sundae Kuih Loyang, Coconut Sorbet, Pistachio, Gula Melaka Syrup, Ulam Raja	45
Single Origin 70% Pahang Chocolate Mango Semifreddo, Pomelo, Mango Gel, Passion Fruit Cremeux, Coconut Meringue, Exotic Sorbet	42		

Select 3 courses at RM168 nett
1 Appetizer | 1 Main Course | 1 Dessert
Sur-charge is applicable for premium items

Additional dishes are subject to sur-charge at À la carte prices

All prices are in Malaysian Ringgit and inclusive of SST. Please inform your server of any dietary requirements