

# ATAS Lunch Menu

## Entrée

### Truffle • Onsen Tamago

sweet onion consommé, sabayon

### Prawn • Kataifi

persimmon carpaccio, ice plant

### Mentaiko • Otak – Otak

blue mackerel, aged mimolette cheese,  
tofu skin, turmeric pickled zucchini  
(Supplement RM50)

### Crab • Chawanmushi

dashi, shitake mushroom

### Guinea Fowl • Rilette

cauliflower, cabbage, pickled

### Japanese Tuna • Organic Melon

tataki, pommery mustard sorbet, shishito pepper  
pumpkin jus, chamomile, fernleaf dill oil  
(Supplement RM80)

## Main Course

### Italian Pasta • Pomodoro

sundried tomato, burrata cheese, basil

### Organic Chicken Breast • Mushroom

leek, mushroom, potatoes, pistachio meringue

### Asam Pedas • Risotto

blue belly shrimp, camaron rojo, sakura shrimp,  
paku pakis, sea grapes  
(Supplement RM80)

### Barramundi • Bouillabaisse

sweet pumpkin, zucchini, smoked kelp

### Duck Breast • Mirin Soy Miso

beetroot, orange, chestnut

### A5 Omi Steak • Aubergine Caviar

chuck ribeye, scallion pesto, red sorrel,  
buckwheat koji butter, rhubarb infused white tea  
(Supplement RM250)

## Dessert

### Plum

peach sorbet, bell pepper and strawberries,  
rose sabayon

### Weiss Chocolate • Extra Virgin Olive Oil

Kacinkoa 85% dark chocolate ganache, sea salt

### Crème Brûlée

pineapple compote, mirin & lychee juice,  
strawberry

### Truffle Ice Cream • Honey Comb

sea salt, hazelnut  
(Supplement RM20)

Select 2 courses at RM98 nett

Select 3 courses at RM128 nett

Sur-charge is applicable for premium items

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



[Chef Recommendation]



[Vegetarian]

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