



ATAS CHEF'S TABLE

– curated menu experience

Contact us for a personalised fine dining experience like no other!

Our Executive Chef, Mandy Goh, will craft a special menu for your party based on her imaginative style enriched by her love for discovering the alchemy of flavours and ingredients. Inform us of any allergies or ingredients to avoid and we will make all necessary accommodations.

Enjoy wine pairings to further elevate the experience with recommendations from Edward Lee, our resident oenophile at The RuMa Hotel and Residences.

ATAS Chef's Table is priced at RM1,250 per person with a minimum requirement of 8 pax. Price includes dinner with wine pairing.

Advanced reservation is required, please call +603 2778 0763 or email atas@theruma.com.

Mandy Goh

Chef Mandy Goh brings a wealth of experience from working at some of the world's top tables. Embarking on her mission to infuse Asian and European flavours with her original and distinctive concepts, Chef Mandy will evolve seasonal menu presentations across ATAS' culinary oeuvre. With her unique recipes based on a fervent commitment to the finest and freshest quality ingredients responsibly sourced from across the globe and local farms, Chef Mandy's contemporary and creative approach sits at the heart of ATAS' enthralling appeal. The foundation of Chef Mandy's cuisine philosophy lies in her imaginative style enriched by her love for discovering the alchemy of flavours and ingredients.

Rooted in the philosophy of modern Euro-Asian cuisine, Chef Mandy will evolve the ATAS journey, bringing more storytelling and experiential elements to the guest experience. ATAS is an irresistible invitation to reconnect with the richness of classics reimaged by Chef Mandy with a modern and elegant twist.

Edward Lee

The Director of Food and Beverage at The RuMa Hotel and Residences is serious in seeking delicious flavours and can be found passionately sipping wine while doing so. Edward's work experience has enabled him to be exposed into the world of fine wines.

Edward honed his skills with wine studies and obtained certifications such as Certified Sommelier by the Court of Master Sommeliers (UK), WSET Level 3 Advanced (UK) and Certified Specialist of Wine by Society of Wine Educators (USA).

Notably, his past work experience includes tenure as a Restaurant General Manager and Wine Director of an award-winning fine dining restaurant in Shanghai with a remarkable 800 wine selection.

We look forward to curating a delicious culinary journey for you and your loved ones!

Swirl, sniff, sip and savour the flavours with us!

The RuMa Hotel and Residences

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