



SET LUNCH MENU

Starters

Choice of one

35 Days Organic Leaf Bowl

Mix Organic Leaf, Beet Root, Avocado, Gorgonzola Cheese, House Vinaigrette

Yellow Squash Velouté

Pumpkin Gnocchi, Pepitas Brittle, Basil Oil

Main Course

Choice of one

Hand Cut Pasta

Australian Lamb Ragout, Heirloom Tomato, Sweet Basil, Arugula

Pan Seared Seabass

Bouillabaisse, Clams, Heirloom Tomatoes, Green Beans, Olives

Chicken Francaise

Fondant Potatoes, French Beans, Lemon Butter

Pumpkin Gnocchi

Smoked Duck, Gorgonzola Sauce, Sage, Toasted Walnuts

Ravioli

Stracciatella, Cauliflower, Sage

Dessert

Brownie a la ATAS

Chocolate Crémeux, Chocolate Tuile, Vanilla Ice Cream, Cherry Compote

Select 2 courses at RM88 nett

Select 3 courses at RM98 nett



Chef's signature



Vegetarian



Vegan



ESG

Our food may include or come into contact with common allergens.
If you have any allergies, please inform your server so we can take extra care.
All prices are in Malaysian Ringgit and inclusive of SST.