



# ATAS

## DINNER ALA CARTE MENU DAILY | 6.00PM TO 10.00PM


### APPETIZER

<b>Umai</b>	<b>48</b>
Raw King Fish Slice, Calamansi, Shallot, Chilli, Pomelo, Kaffir Lime Leaf	
<b>Udang Galah Otak – Otak</b> 	<b>35</b>
River Prawn, Mackerel, Wild Betel Leaf, Coconut Milk, Kaffir Lime Leaf, Salmon Roe	
<b>Kerabu Kacang Botoi</b> 	<b>35</b>
Winged Bean, Toasted Spice Coconut, Beansprout, Red Onion, Chilli, Calamansi	

### MEATS

<b>Chef Suhalmi's Signature – Beef Rib Rendang Tok</b> 	<b>98</b>
Angus Beef Ribs, Galangal, Coconut Milk, Turmeric, Kaffir Lime Leaf, Toasted Grated Coconut	
<b>Wok Fried Lamb Rib Black Pepper</b>	<b>98</b>
Australian Lamb Rib, Sarawak Peppercorn, Onion, Sweet Soy Sauce, Bell Pepper	
<b>Ayam Bakar Percik</b> 	<b>88</b>
Organic Chicken, Tamarind, Coconut Milk, Garlic, Chillies, Onion, Lemongrass	
<b>Ayam Kari Kapitan</b>  	<b>88</b>
Organic Chicken, Coconut Milk, Candlenut, Kaffir Lime, Red Chilli, Turmeric	
<b>Duck Dendeng</b> 	<b>88</b>
Smoked Duck, Dark Soy Sauce, Lemongrass, Galangal, Chilli Paste, Fried Shallots	

### SEAFOOD

<b>Udang Galah Sambal</b>  	<b>98</b>
River Prawn, Fermented Shrimp Paste, Tamarind Paste, Stinky Beans, Galangal, Kaffir Lime Leaf	
<b>Botok Botok</b>  	<b>88</b>
Barramundi Fish Fillet, Curry Powder, Coconut Milk, Tamarind, Onion, Shallot, Garlic, Galangal, Lemongrass, Turmeric, Ginger, Assorted Ulam Leaf, Toasted Grated Coconut, Banana Leaf	
<b>Penang Fish Curry</b> 	<b>88</b>
Grouper Fish Fillet, Mix Curry Spices, Tamarind, Okra, Tomato	
<b>Octopus Goreng Belada</b>	<b>78</b>
Deep Fried Baby Octopus, Garlic, Sambal Chilli, Shallot, Tomato, Green Onion	



Chef's Recommendation



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.

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### VEGETABLES

<b>Nyonya Chap Chai</b>	35
Shiitake Mushroom, Black Fungus, Bean Curd Skin, Green Cabbage, Fermented Soybean Paste, Soy Sauce	
<b>Nam Yu Snake Bean</b> 	30
Long Beans, Garlic, Onions, Fermented Bean Curd	
<b>Sambal Steamed Okra</b> 	30
Ladyfingers, Garlic, Onions, Chillies	

### GRAINS

Steam Jasmine Rice 	12
Coconut Telang Rice 	15

### DESSERT

<b>Spice Delight</b> 	38
Keluak Crisp, Chocolate Financier, Keluak Chocolate Ice Cream	
<b>Bubur Cha-Cha Parfait</b> 	38
Sweet Potatoes, Taro, Sago, Coconut Chantilly	
<b>Ais Sagat (Live Action)</b> 	38
Pandan Cendol, Red Mung Bean, Palm Sugar, Coconut	
<b>Nangka Crème Brûlée</b> 	38
Crème Caramel, Caramelised Honey Jackfruit, Sugar Brûlée	
<b>Onde-Onde Ice Cream</b> 	35
Cashew Brittle, Coconut Rose	



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
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### MIBRASA OVEN

Premium Charcoal Grilled  
Choose One Side and One Sauce

### MAINS

Wild Caught Tiger Prawn 	200gm	88
Barramundi 	200gm	98
Coral Rock Lobster 	600gm	198
Dry Aged Duck 	200gm	128
Baby Lamb Rib	200gm	128
Striploin Angus Beef	300gm	198

### SIDES

Parmesan Cream Corn on Cob  
Hazelnut Roasted Mushroom   
Spiced Potato Wedges

### SAUCES

Sarawak Peppercorn   
Calamansi Coriander   
Percik Sauce 

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