

ATAS

EASTER SUNDAY BRUNCH

Sunday, 5th April 2026, 12:00 – 15:30
ATAS, Mezzanine Level

An Easter gathering for the family, where brunch buffet is paired with **Terrarium Workshop** led by the hearing-impaired community and **Chef's Trolley Signatures** from the kitchen.

MYR258+ per adult
MYR129+ per child (5 – 11 years old)

*Complimentary for children below 5 years old
with every paying adult*

SALAD COUNTERS

Organic Leaf – 35 Days Grow

Condiments

Tomato, Onion, Capsicum, Sweet Corn, Cucumber,
Chickpeas, Carrot, Cherry Tomato

Dressings

Ranch, Thousand Island, Italian Dressing, Balsamic,
Caesar Dressing, Extra Virgin Olive Oil

Seasoning Salts

Murray River Salt, Truffle Salt, Sea Salt

Salads

Orzo Salad Heirloom Cherry Tomatoes, Pecan,
Cucumber, Kalamata Olives, Yuzu Dressing
Waldorf Salad Granny Smith Apples, Grapes, Walnut, Mayonnaise
Devilled Eggs Bacon, Lettuce, Tomatoes

CHEESE STATION

Brie, Manchego, Artisan Cheese Chili Padi, Artisan Cheddar

Condiments

Almond, Walnuts, Pecan, Grape, Strawberry, Apricot,
Fig Jam, Grissini Stick, Lavoush, Crackers

JAPANESE COUNTER

Sashimi Salmon, Tuna, Hamachi

Nigiri Salmon, Ebi, Inari

Maki California, Tuna, Mentai, Sakura Denbu

Salads Chuka Idako, Chuka Wakame

Condiments Wasabi, Gari, Shoyu

CHARCUTERIE

Bresaola, Smoked Duck Breast, Smoked Chicken Ham, Beef Pastrami
Mustard, Pickled Pearl Onion, Cornichon, Horseradish

ANTIPASTO

Mushroom, Heirloom Tomato, Mixed Olives,
Roasted Bell Pepper, Beetroot, Roasted Garlic

SEAFOOD BARREL

Tiger Prawn, Slipper Lobster, Black Mussel,
Sea Clam, Alaskan Queen Crab

Sauces & Dips

Nam Jim, Coriander Sauce, Cocktail Sauce, Tomato Vierge

The food may contain or come into contact with common allergens
Please inform your host of any dietary requirements

All prices are in Malaysian Ringgit and subject to SST, and prevailing government taxes

ATAS

SOUP

Truffle Mushroom Soup

Wild Mushroom Ragout, Bario Rice, Mirepoix, Baby Spinach

Bread Selections

Garlic Bread, Hard Roll, Raisin Bun, Multi-Seed Ciabatta, Focaccia, Sourdough, Baguette, Mixed Fruit Hot Cross Bun

MAIN COURSE

Sausage and Beans

Artisan Sausages, Cannellini Beans, Kidney Beans, Smoked Paprika

Poached Prawn and Mussels

Black Mussels, Dill, Lemon, Capers

Baked Strata

Sourdough Bread, Turkey Ham, Baby Spinach, Gruyère Cheese

Oven-Baked Asparagus

Béchamel, Parmesan, Parsley

UNDER THE LIGHT – MIBRASA

Roasted Stuffed Lamb Saddle

Baby Spinach, Corn, Roasted Sweet Potato, Grilled Vegetables, Mint Sauce, Lamb Jus

Baked Ocean Trout

Potatoes, Parsley, Coriander Sauce, Honey Dill Mustard

SANDWICH STATION

BEC Sandwich

Ciabatta, Beef Bacon, Free-Range Egg, Cheddar

Pulled Lamb Bun

Brioche Bun, Mint Sauce, Greek Yogurt, Red Cabbage, Carrot, Honey Mustard Dressing

DESSERTS

Cakes & Mousses

Mango Carrot Cake with Cheese, Rainbow Layer, Ivory Berries
Chocolate Mousse Egg, Flower Pot Chocolate Cup,
Framboise Cheesecake, Hazelnut Mille-Feuille,
Mixed Berries Pavlova, Coconut Pineapple Dacquoise,
Lemon Earl Grey Madeleine, Passion Fruit Vanilla Pannacotta,
Easter Chocolate Cream Puff Tower

Petit Bites

Easter Macaroon & Lollipop, Peanut Butter, Curry Delight,
Kopi Ganache, Balsamic Strawberry, Chocolate Walnut Cookies,
Sea Salt Chocolate Chip Cookies

Chocolate Fountain

Strawberries, Grapes, Marshmallows, Coloured Marshmallows,
Finger Biscuit, Profiteroles, Butter Cake, Dried Apricot

Hot Dessert

Blueberry Crumble with Vanilla Crème Anglaise

Fresh Fruits

Watermelon, Pineapple, Dragon Fruit

The food may contain or come into contact with common allergens
Please inform your host of any dietary requirements

All prices are in Malaysian Ringgit and subject to SST, and prevailing government taxes

ATAS

COOKED TO ORDER – MIBRASA CHARCOAL OVEN

NY Steak

Angus Striploin, Buttered Peas, Truffle Mashed Potato,
Sarawak Peppercorn Sauce

Foie Gras Egg Cocotte

Streaky Beef, Forest Mushrooms, Free-Range Egg, Hollandaise Whip

Dry-Aged Duck Breast

Butternut Squash Purée, Heirloom Carrot, Berry Compote, Orange Gastrique

COOKED TO ORDER - FLAME & FRY

Chicken & Waffle

Fried Chicken, Free-Range Egg, Hollandaise, Caviar

Irish Fish & Chips

Mushy Peas, Lemon, Hand-Cut Fries, Tartare Sauce

Scotch Egg

Free-Range Egg, Béarnaise Sauce, Arugula, Vinaigrette

STAR ITEM – SPECIAL HIGHLIGHT

Borneo Lobster Thermidor

Mushroom Ragout, Hollandaise,
Homemade Pappardelle, Crustacean Bisque

CHEF'S TROLLEY SIGNATURES

At 12:15

Chef's Tray: T Lur Caviar with Condiments

At 13:00

Beef Wellington: Pomme Purée, Asparagus, Beef Jus

At 14:00

Tiramisu: Espresso, Mascarpone, Cocoa

BEVERAGE PACKAGE

Free-Flow

Carlsberg Draught
Ministry of Clouds Clare Valley Riesling
Vietti Barbera d'Asti DOCG

MYR198+

Champagne

Billecart-Salmon Brut Le Réserve
MYR380+ per bottle

Billecart-Salmon Le Rosé
MYR480+ per bottle

Billecart-Salmon Le Blanc De Blancs
MYR480+ per bottle

The food may contain or come into contact with common allergens
Please inform your host of any dietary requirements

All prices are in Malaysian Ringgit and subject to SST, and prevailing government taxes