

ATAS

MODERN MALAYSIAN EATERY

A Modern Eatery with Local Provenance

Inspired by the local Malay word for “upstairs,” which exudes a more tongue-in-chic undertone when referring to something “upper-class,” the eatery features a comfortable open-floor plan with a show kitchen for a modular dining experience during lunch and dinner.

ATAS, The RuMa’s modern Malaysian eatery, is a place where guests can embark on a culinary journey through the Malay Peninsula. Led by Executive Chef Tyson Gee, diners will discover a new appreciation for local provenance, with a seasonal menu that unearths the unique flavours of locally sourced spices, herbs and vegetables.

In addition to sourcing only the freshest, locally grown produce and heirloom ingredients, Chef Gee approaches every menu for breakfast, lunch and dinner with the touch of an alchemist, infusing the dining experience with a flair for the transformational. ATAS aims to borrow from the culinary cultures of Malaysia, loved or lost, to inspire a cuisine unlike any other – one that is entirely original, yet distinctly Malaysian in taste.

“My goal isn’t to deconstruct classical or traditional Malaysian dishes but to reinterpret local ingredients and flavour profiles into something uniquely Malaysian,” said Executive Chef Tyson Gee. “We’re not trying to redefine hotel dining; we want the restaurant to be a culinary destination within The RuMa.”

SIX COURSE ATAS JOURNEY

Blue Tiger Prawns
betel leaf, charred coconut sambal
Masottina Prosecco Extra Dry DOCG, Italy

Momotaro Tomato (v)
local stracciatella, radish, seaweed, wild pepper

Cured Ocean Trout
puffed tapioca, local herbs, sambal dressing
2016 Fritz Haag Qba Riesling, Germany

Lawas Highlands Red Rice (v)
king mushroom, pecorino, wild pepper

or

Charred King Prawns
cultured butter, green sambal, coriander
RM30 supplement

Malabar Snapper
tauchu, tamarillo, ice plant
2017 Madfish Chardonnay, Australia

or

Corn Fed Chicken
buah keluak, okra, fermented chili sauce
2016 Loretta Pinot Noir DOC, Italy

or

Wagyu Sirloin
mushroom, garlic flower, spiced jus
RM100 supplement
2016 Loretta Pinot Noir DOC, Italy

Pahang Single Origin Chocolate (v)
mulberries, Sichuan pepper, roselle

RM 248 nett per person
Additional RM 130 nett per person for wine pairing

All prices are in Malaysian Ringgit
Please inform your waiter of any dietary requirements
(v) Vegetarian

STARTERS

Pai Tee chicken liver parfait, roselle jam	25
Blue Tiger Prawn betel leaf, charred coconut sambal	48
Momotaro Tomatoes (v) local stracciatella, radish, seaweed, wild pepper	42
Torched Hand Dived Scallops kaffir lime, jicama, Malaysian caviar, gula Melaka soy dressing	48
Raw Beef Tartare sambal asam, local herbs, smoked egg yolk, rice crackers	49
Raw King Mackerel abalone, borage, ponzu dressing	47
Cured Ocean Trout puffed tapioca, local herbs, sambal dressing	55

FROM THE CHARCOAL OVEN

Lawas Highlands Red Rice (V) king oyster mushroom, pecorino, highland pepper	70
Charred King Prawns coriander, cultured butter, green sambal	89
Ike Jime Malabar Snapper local tauchu, tamarillo, ice plant, Sichuan pepper	85
Corn Fed Chicken buah keluak, okra, fermented chili sauce	80
Lamb Shoulder thai basil, dabai, cucumber, black garlic	95
Wagyu Sirloin variations of mushrooms, garlic flower, spiced jus	210

ACCOMPANIMENTS

Charred Baby Corn (v) reduced coconut, pecorino	25
Foraged Fiddle Head Ferns (v) dark soy, crispy shallots	25
Red Braised Mushrooms (v) peanuts, Thai basil	25
Jasmine rice salad chicken skin, spring onion, sesame, XO sauce	25

DESSERTS

Strawberry and Goat's Cheese (v) milkey whey goats cheese, cameron strawberries, olive oil	38
Pahang Single Origin 70% Dark Chocolate ganache, roselle, mulberries	38
Durian ice cream sundae (v) pistachio, gula Melaka, coconut	45