

# 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.”

All prices are in Malaysian Ringgit and inclusive of 6% government tax  
Please inform your waiter of any dietary requirements  
(v) Vegetarian

## SNACKS

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Fine de Claire oyster ( <i>per piece</i> ) Sarawak white pepper	18
Chicken liver parfait buttermilk waffle, roselle jam	20
Pai tee Malaysian caviar, crème fraiche, chive	30
Smoked eel panisse calamansi aioli, salmon roe	30
Blue tiger prawn betel leaf, charred coconut sambal	45

## STARTERS

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Textures of Malaysian heirloom tomatoes (v) tomato jelly, tomato crisp, tomato vinaigrette	40
Raw hand dived scallops kaffir lime, ulam raja, jicama, rambutan	50
Beef tartare smoked oyster aioli, puffed beef tendon, crispy garlic	52
Raw yellow tail kingfish starfruit, sawtooth coriander, green chili	52
Cured ocean trout puffed tapioca, local herbs, sambal dressing	55

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## FROM THE CHARCOAL OVEN

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Banana blossom (v) coconut, garlic, wild mountain pepper	58
Highland Bario rice (v) king oyster mushroom, pecorino, highland pepper	78
Charred king prawns belacan butter sauce, chili, ketumpang air	88
Tiger grouper wild spinach, kaffir lime, tuak	95
Cornfed chicken buah keluak, okra, fermented chili sauce	78
Dry aged duck breast kedondong, mulberry, bronze fennel	105
Salt grass lamb shoulder masala spices, yoghurt, mango chutney	108
8+ Wagyu sirloin roasted shallots, ginger torch, anise jus	295
Black Angus tomahawk (1.2kg) Sarawak pepper, smoked jus	725

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## ACCOMPANIMENTS

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Charred baby corn (v) reduced coconut, pecorino	22
Foraged fiddle head ferns (v) dark soy, crispy shallots	22
Red braised mushrooms (v) peanuts, Thai basil	22
Wing bean, green bean, peas, snow pea hot and sour dressing	22
Jasmine rice salad chicken skin, spring onion, sesame, XO sauce	22
Grilled heirloom beans romesco sauce	22

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## DESSERTS

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Mangosteen parfait (v) Thai basil, marigold, mangosteen	36
Milky whey goat's cheese cake (v) keluat honey, honey comb, local strawberries	36
Bombe Alaska (v) mango, jackfruit, calamansi, cashew	36
Pahang single origin 70% dark chocolate foie gras, roselle sorbet, chocolate crumble	40
Durian ice cream sundae (v) pistachio, gula Melaka, coconut	42

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