

# 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

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Blue Tiger Prawn  
betel leaf, charred coconut sambal  
*Masottina Prosecco Extra Dry DOCG*

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Momotaro Tomato (v)  
stracciatella, radish, seaweed

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Cured Ocean Trout  
puffed tapioca, local herbs, sambal dressing  
*2016 Fritz Haag Riesling QbA Riesling*

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Lawas Highlands Red Rice  
king mushroom, pecorino, wild pepper

Or

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

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Malabar Snapper  
tauchu, passionfruit, ice plant  
*2017 Madfish Chardonnay*

or

Corn Fed Chicken  
buah keluak, okra, fermented chili sauce  
*2016 Luretta Pinot Noir*

or

Wagyu sirloin  
Mushroom, garlic flower, spiced jus  
RM100 supplement  
*2016 Luretta Pinot Noir*

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

RM 228 nett per person  
*Additional RM 130 nett per person with wine pairing*

## SNACKS AND STARTERS

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Pai Tee Chicken liver parfait, roselle jam	20
Blue Tiger Prawn Betel leaf, charred coconut sambal	45
Momotaro Tomatoes (v) Local stracciatella, radish, seaweed, wild pepper	36
Torched Hand Dived Scallops Kaffir lime, jicama, Malaysian caviar, gula Melaka soy dressing	46
Raw Beef Tartare Sambal asam, local herbs, smoked egg yolk, rice crackers	44
Raw King Mackerel Abalone, borage, ponzu dressing	42
Cured Ocean Trout Puffed tapioca, local herbs, sambal dressing	52

## FROM THE CHARCOAL OVEN

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Lawas Highlands Red Rice (v) King oyster mushroom, pecorino, highland pepper	66
Charred King Prawns Coriander, cultured butter, green sambal	86
Ike Jime Malabar Snapper Local tauchu, tamarillo, ice plant, Sichuan pepper	80
Cornfed Chicken Buah keluak, okra, fermented chili sauce	78
Lamb Shoulder Thai basil, dabai, cucumber, black garlic	88
Wagyu Sirloin Variations of mushrooms, garlic flower, spiced jus	198

## ACCOMPANIMENTS

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Charred Baby Corn (v) Reduced coconut, pecorino	23
Foraged Fiddle Head Ferns (v) Dark soy, crispy shallots	23
Red Braised Mushrooms (v) Peanuts, Thai basil	23
Jasmine Rice Salad Chicken skin, spring onion, sesame, XO sauce	23

## DESSERTS

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Strawberry and Goats Cheese (v) Milky Whey goats cheese, Cameron strawberries, olive oil	36
Pahang single origin 70% dark chocolate Ganache, roselle, mulberries	36
Durian Ice Cream Sundae (v) Pistachio, gula Melaka, coconut	42