

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

Momotaro Tomato (v)
stracciatella, radish, seaweed

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

Lawas Highlands Red Rice
king mushroom, pecorino, wild pepper

Or

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

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

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

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