

# ATAS

## ✧ FESTIVE SET LUNCH ✧

Monday to Saturday, 12:00 – 14:30

### APPETIZER

#### Roasted Beet Salad

Cranberry Feta, Pecan Nut, Pomegranate, and Ginger Torch Orange Vinaigrette

### MAIN

#### Spinach Chicken Timbale

Blue Pea Rice, Brussels Sprout, Peach Acar and Percik Sauce

### OR

#### Seared Barramundi

Garlic Cumin Marinated, Tomato Orzo, Asparagus, and Kaffir Lime Beurre Blanc

### DESSERT

#### Honey Cinnamon Parfait

Roasted Fig, Tualang Honey and Pistachio Streusel

#### 2-Course: RM88 per person

Select a main with appetizer or dessert

#### 3-Course: RM108 per person

Select a main with appetizer and dessert

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

## ✧ FESTIVE SET DINNER ✧

Daily, 18:00 – 21:30



### AMUSE BOUCHE

**Festive Pie Tee**  
Dill Crème and Trout Roe

### APPETIZER

**Roasted Beet Salad**  
Cranberry Feta, Pecan Nut, Pomegranate, and Ginger Torch Orange Vinaigrette

### SOUP

**Butternut Velouté**  
Penang Duck Bacon, Beurre Noisette and Coffee-roasted Chestnut

### MAIN

**Angus Striploin**  
Curried Potato Pavé, Asparagus, Baby Carrot and Keluak Jus

### OR

**Chicken Mosaic**  
Blue Pea Rice, Brussels Sprout, Peach Acar and Truffle Percik Sauce

### DESSERT

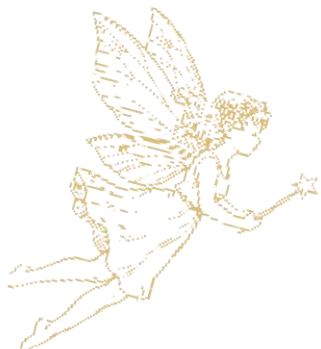
**Bûche de Noël**  
Chestnut Mousse, Chocolate Délice, Cherry Compote and Raspberry Sorbet

### 3-Course: RM228 per person

Select a main with amuse bouche and appetizer or dessert

### 4-Course: RM268 per person

Select a main with amuse bouche, appetizer and dessert



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## APPETIZER

<b>Umai</b>	<b>48</b>
Raw King Fish Slice, Calamansi, Shallot, Chilli, Pomelo, Kafir Lime Leaf	
<b>Udang Galah Otak-Otak</b> 	<b>35</b>
River Prawn, Mackerel, Wild Betel Leaf, Coconut Milk, Kaffir Lime Leaf, Salmon Roe	
<b>Kerabu Kacang Botal</b> 	<b>35</b>
Winged Bean, Toasted Spice Coconut, Beansprout, Red Onion, Chilli, Calamansi	

## MEATS

<b>Chef Suhalmi's Signature – Beef Rib Rendang Tok</b> 	<b>98</b>
Angus Beef Ribs, Galangal, Coconut Milk, Turmeric, Kaffir Lime Leaf, Toasted Grated Coconut	
<b>Wok Fried Lamb Rib Black Pepper</b>	<b>98</b>
Australasian Lamb Rib, Sarawak Peppercorn, Onion, Sweet Soy Sauce, Bell Pepper	
<b>Ayam Bakar Percik</b> 	<b>88</b>
Organic Chicken, Tamarind, Coconut Milk, Garlic, Chillies, Onion, Lemongrass	
<b>Ayam Kari Kapitan</b>  	<b>88</b>
Organic Chicken, Coconut Milk, Candlenut, Kaffir Lime, Red Chilli, Turmeric	
<b>Duck Dendeng</b> 	<b>88</b>
Smoked Duck, Dark Soy Sauce, Lemongrass, Galangal, Chili Paste, Fried Shallots	

## SEAFOOD



<b>Udang Galah Sambal</b>  	<b>98</b>
River Prawn, Fermented Shrimp Paste, Tamarind Paste, Stinky Beans, Galangal, Kaffir Lime Leaf	
<b>Botok Botok</b>  	<b>88</b>
Barramundi Fish Fillet, Curry Powder, Coconut Milk, Tamarind, Onion, Shallot, Garlic, Galangal, Lemongrass, Turmeric, Ginger, Assorted Ulam Leaf, Toasted Grated Coconut, Banana Leaf	
<b>Penang Fish Curry</b> 	<b>88</b>
Grouper Fish Fillet, Mix Curry Spices, Tamarind, Okra, Tomato	
<b>Octopus Goreng Belada</b>	<b>78</b>
Deep Fried Baby Octopus, Garlic, Sambal Chilli, Shallot, Tomato, Green Onion	

 Chef's Recommendation
  Vegetarian
  Vegan
  ESG

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## VEGETABLES

<b>Nyonya Chap Chai</b>	<b>35</b>
Shiitake Mushroom, Black Fungus, Bean Curd Skin, Green Cabbage, Fermented Soybean Paste, Soy Sauce	
<b>Nam Yu Snake Bean</b> 	<b>30</b>
Long Beans, Garlic, Onions, Fermented Bean Curd	
<b>Sambal Steamed Okra</b> 	<b>30</b>
Ladyfingers, Garlic, Onions, Chillies	






## SOUPS

<b>Teochew Fish Soup</b>	<b>48</b>
Boneless Grouper Fillet, Heirloom Tomato, Salted Vegetable, Ginger, Chilli Oil	
<b>Sup Kambing Mamak</b>	<b>48</b>
Aromatic Spice's Broth, Fried Shallot, Scallion, Roti	

## GRAINS

<b>Steam Jasmine Rice</b> 	<b>12</b>
<b>Coconut Telang Rice</b> 	<b>15</b>

## DESSERTS

<b>Spice Delight</b> 	<b>38</b>
Keluak Crisp, Chocolate Financier, Keluak Chocolate Ice Cream	
<b>Bubur Cha-Cha Parfait</b> 	<b>38</b>
Sweet Potatoes, Taro, Sago, Coconut Chantilly	
<b>Ais Sagat (Live Action)</b> 	<b>38</b>
Pandan Cendol, Red Mung Bean, Palm Sugar, Coconut	
<b>Nangka Crème Brûlée</b> 	<b>38</b>
Crème Caramel, Caramelized Honey Jackfruit, Sugar Brûlée	
<b>Onde-Onde Ice Cream</b> 	<b>35</b>
Cashew Brittle, Coconut Rose	



Chef's Recommendation



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Vegan



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# ATAS

## ALA CARTE MENU DINNER | 6.00 PM – 10.00PM | DAILY


### MIBRASA OVEN

Premium Charcoal Grilled  
Choose One Side and One Sauce



### MAINS

Wild Caught Tiger Prawn 	200gm	88
Barramundi 	200gm	98
Coral Rock Lobster 	600gm	198
Dry Aged Duck 	200gm	128
Baby Lamb Rib	200gm	128
Striploin Angus Beef	300gm	198

### SIDES

Parmesan Cream Corn on Cob  
Hazelnut Roasted Mushroom   
Spiced Potato Wedges

### SAUCES

Sarawak Peppercorn   
Calamansi Coriander   
Percik Sauce



Chef's Recommendation



Vegetarian



Vegan



ESG

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# ATAS

Authentic Tastes, Artfully Served

AT ATAS, AUTHENTIC MALAYSIAN TASTES ARE ELEVATED AND ARTFULLY SERVED, INVITING YOU TO EXPLORE A CULINARY HERITAGE RICH WITH CULTURE AND WARMTH. EVERY DISH IS CRAFTED WITH INTENTION AND PRESENTED TO DELIGHT BOTH EYE AND PALATE.

LED BY EXECUTIVE CHEF SUHALMI TASIR, THE CUISINE HONORS CHERISHED RECIPES AND BOLD FLAVORS THROUGH CONTEMPORARY TECHNIQUES. FROM SLOW-BRAISED RENDANG TOK AND LAKSAM KELANTAN TO REINVENTED FAVORITES LIKE BUBUR CHA-CHA PARFAIT, EACH CREATION CELEBRATES MALAYSIA'S DIVERSE CULINARY TAPESTRY.

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