

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

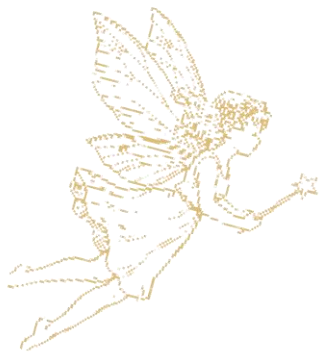
Bûche de Noël
Chestnut Mousse, Chocolate Délice, Cherry Compote and Raspberry Sorbet

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



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



Chef's Special Western Lunch Menu
Monday to Saturday, 12:00 – 14:30

Grilled Barramundi Burnt Lemon, Roasted Potatoes, Calamansi Beurre Blanc	70
Chicken Schnitzel Pomme Purée, French Beans, Mushroom Sauce	70
Spaghetti Tiger Prawns Napoli Heirloom Tomatoes, Sweet Basil	70

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

APPETIZER

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

MEATS

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

SEAFOOD

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



Chef's Recommendation



Vegetarian



Vegan



ESG

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

VEGETABLES

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

SOUPS

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

GRAINS

Steam Jasmine Rice		12
Coconut Telang Rice		15

DESSERTS

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



Chef's Recommendation



Vegetarian



Vegan



ESG

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

ALA CARTE DINNER MENU 18.00 – 20.00 | 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

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

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.

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