

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

ATAS

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

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APPETIZER

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

MEATS

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

SEAFOOD

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

 Chef's Recommendation  Vegetarian  Vegan  ESG

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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
Keluak Crisp, Chocolate Financier, Keluak 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	

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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

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RASA MALAYSIA MENU
DINNER | 6.00PM – 10.00PM | DAILY
MINIMUM 2 PERSONS REQUIRED

ATAS Bites

Served with Sambal Merah & Hijau
Assorted Local Crackers with Traditional Malay Condiments

1ST COURSE

Pani Puri

Indian Appetizer with Potato, Coriander, Pomegranate, and Murukku

Kerabu Kacang Botol

Malay-Style Salad Featuring Winged Beans, Toasted Spiced Coconut, Beansprout, Red Onion, Chilli, and Calamansi
Kumeu River, Village, Chardonnay, Auckland, New Zealand

2ND COURSE

****Ayam Bakar Percik**

A Traditional Malay Grilled Organic Chicken Marinated in a Blend of Coconut Milk, Garlic, Chillies, Onion, and Lemongrass
***Trimbach, Res erve, Pinot Noir, Alsace, France*

3RD COURSE

Teochew Fish Soup

Chinese-Style Boneless Grouper Fillet Simmered with Heirloom Tomatoes, Salted Vegetables, Ginger and a hint of Chilli Oil

4TH COURSE

Beef Rib Rendang Tok

Executive Chef Suhalmi's Family Recipe – Angus Beef Ribs, Galangal, Coconut Milk, Turmeric, Kaffir Lime Leaf, Toasted Grated Coconut

ATAS – Nasi Ulam

Malay-Style Rice Salad with Bario Rice from Sarawak, Jungle Herb Leaf, Torch Ginger, Dried Shrimp, and Young Mango
Mazzei Zisola, Nero d' Avola Sicily, Italy

5TH COURSE

Bubur Cha-Cha Parfait

Nyonya (Peranakan) Dessert with Sweet Potatoes, Taro, Sago, and Coconut Chantilly

****Petit Four**

Keluak Chocolate Financier – A Rich Peranakan Nut Dessert

4-course set menu | RM208

Dishes marked ** are excluded from the 4-course set menu

5-course set menu | RM248

Add-on 2 glasses of Wine pairing for RM70

Add-on 3 glasses of Wine pairing for RM100

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RASA MALAYSIA – VEGAN MENU
DINNER | 6.00PM – 10.00PM | DAILY

ATAS Bites

Malinjo, Rempeyek, Inang-Inang, Sambal

APPETIZER

Kerabu Mangga

Young Mangoes, Citrus Lime Dressing, Cashew Nuts

MAIN COURSE

Soy Meat Percik

Fried Bean Curd Sheet, Coconut Turmeric Gravy

Vegetable Curry

Mushroom, Brinjal, Tomato, Long Bean

Bendi Chilli Garam

Tossed Lady Finger, Nyonya Chilli Relish

Coconut Telang Rice or Jasmine Rice

DESSERT

Coconut Chia Seed Pudding

Mango Compote, Roasted Cashew Nuts

3-course set menu | RM108 per person



Chef's Recommendation



Vegetarian



Vegan



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