ATAS x GU:UM

GU:UM, the modern Korean steakhouse by Michelin-starred Chef Louis Han, founder of GU:UM and NAE:UM in Singapore, takes over ATAS with a bold new chapter. Inspired by the Korean word for "to grill, roast, or cook over fire," GU:UM brings charcoal, craftsmanship, and the warmth of home to the table.

STARTERS

Yukhwae Jeon — MYR 85
Korean beef tartare meets potato pancake

KFC (Korean Fried Cauliflower) — MYR 55
Yangyeom sauce, rice cakes, and cashew flakes

Seafood Pajeon — MYR 75
Seafood, scallion pancake

Gochujang Softshell Crab — MYR 62
Soft-shell crab, egg, rice cake

Eggplant Kkanpung — MYR 48
Deep fried eggplant with jjangajji salsa, oregano

Mulhwae — MYR 85
Refreshing sashimi with cold salad soup

Torched Jackfruit Burrata — MYR 60
Turkey ham with omija berry vinaigrette

Korean Greek Salad — MYR 48
Haloumi, cucumber, watermelon

Honey Butter Corn — MYR 36
Sweet and rich corn toast with beef salami

Dakgalbi on Sourdough — MYR 48
Nacho gochujang chicken on sourdough

STEAKS & SEAFOOD

Wagyu Striploin MBS7 — MYR 368
Richly marbled Australian farm Wagyu

Wagyu Tenderloin MBS7 — MYR 388
Lean and tender Australian farm Wagyu

Hanwoo Lower Loin MBS9 — MYR 768
Prized cut from Migyeongsan Hanwoo

Woodae Galbi Short Rib — MYR 398
Bone-in, melt-in-your-mouth

Australian Rack of Lamb — MYR 326
Bone-in, highly tender and rich in flavour

Organic Spring Chicken — MYR 150
Flavourful and aromatic

Whole Lobster — MYR 250
Korean twist to lobster thermidor

Tiger Prawns — MYR 116
Local prawns marinated in sweet chilli

Butterflied Grouper — MYR 187
Grilled with Jeju-style marinade

Korean Abalone — MYR 196
Abalone liver chimichurri, vermicelli

SURF and TURF Platter (2-3 pax) — MYR 598
Variety of cuts from the land and sea, served with grilled vegetables and side dishes

Chef's Recommendation · Vegan · Egg · Shellfish · Soy · Gluten · Nut · Dairy · ESG

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

RICE, NOODLES & SIDES

Uncle Lulu's Fried Rice — MYR 70
Stir-fried kimchi, fried rice, grilled squid

Namul Sotbap — MYR 60
Seasonal vegetables rice in stone pot

Braised Kimchi Jjigae — MYR 50
Sardine stew with kimchi and vegetables

Sujebi Mac 'n Cheese — MYR 60
Hand-pulled dough, beef bacon, doenjang

GU:UM's Cold Japchae — MYR 52
Umami glass noodles tossed in perilla oil

Galbi Tang — MYR 66
Beef bone broth, daikon, glass noodle

DESSERTS

Hotteok — MYR 38
Pan-fried Korean pancake, burnt honey ice cream

Koguma Mousse — MYR 38
Mousse-filled sweet potato, vanilla ice cream

Mandarin Bingsu — MYR 38
Mandarin sorbet, yoghurt, citrus, granita

BAE — MYR 38
Yuzu and pear sorbet, pomelo, poached pear

THE CELLAR SELECTION

	Glass	Bottle
Champagne		
Billecart-Salmon Le Réserve, France	MYR 120	MYR 480
Billecart-Salmon Le Rosé, France	MYR 158	MYR 580
Red Wine		
Franck Massard Humilitat, Spain	MYR 98	MYR 400
White Wine		
Fritz Haag Brauneberger Juffer Riesling Spatlese, Germany	MYR 108	MYR 500
Soju		
Chum-Churum Saero Soju, 375 ml		MYR 52
Chum-Churum Saero Flavoured Soju (Apricot, Lychee), 375 ml		MYR 54
Makgeolli		
Ji Pyeong Makgeolli Fresh, 750 ml		MYR 52
Ji Pyeong Makgeolli Chestnut, 750 ml		MYR 52

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