



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      Korean beef tartare meets potato pancake	MYR 78	Mulhwae   Refreshing sashimi with cold salad soup	MYR 80
KFC (Korean Fried Cauliflower)      Yangyeom sauce, rice cakes, and cashew flakes	MYR 50	Torched Jackfruit Burrata  Turkey ham with omija berry vinaigrette	MYR 56
Seafood Pajeon    Seafood, scallion pancake	MYR 66	Korean Greek Salad     Haloumi, cucumber, watermelon	MYR 48
Gochujang Softshell Crab     Soft-shell crab, egg, rice cake	MYR 58	Honey Butter Corn   Sweet and rich corn toast with beef salami	MYR 36
Eggplant Kkanpung    Deep fried eggplant with jjangajji salsa, oregano	MYR 45	Dakgalbi on Sourdough    Nacho gochujang chicken on sourdough	MYR 48

STEAKS & SEAFOOD

Wagyu Striploin MBS7 Richly marbled Australian farm Wagyu	MYR 308	Whole Lobster  Korean twist to lobster thermidor	MYR 250
Wagyu Tenderloin MBS7 Lean and tender Australian farm Wagyu	MYR 336	Tiger Prawns  Local prawns marinated in sweet chilli	MYR 110
Hanwoo Lower Loin MBS9  Prized cut from Migyeongsan Hanwoo	MYR 768	Butterflied Grouper  Grilled with Jeju-style marinade	MYR 178
Woodae Galbi Short Rib  Bone-in, melt-in-your-mouth	MYR 360	Korean Abalone     Abalone liver chimichurri, vermicelli	MYR 196
Australian Rack of Lamb Bone-in, highly tender and rich in flavour	MYR 326	SURF and TURF Platter (2-3 pax) Variety of cuts from the land and sea, served with grilled vegetables and side dishes	MYR 568
Organic Spring Chicken Flavourful and aromatic	MYR 128		

 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     
Stir-fried kimchi, fried rice, grilled squid

MYR 68

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

MYR 58

Namul Sotbap 
Seasonal vegetables rice in stone pot

MYR 56

Doenjang Jjigae  
Soybean paste stew with beef and vegetables

MYR 55

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

MYR 48

Braised Kimchi Jjigae  
Sardine stew with kimchi and vegetables

MYR 46

Somyeon  
Cold Korean noodles in dongchimi broth

MYR 55

Galbi Tang   
Beef bone broth, daikon, glass noodle

MYR 62

DESSERTS

Hotteok     
Pan-fried Korean pancake, burnt honey ice cream

MYR 38

Mandarin Bingsu 
Mandarin sorbet, yoghurt, citrus, granita

MYR 38

Koguma Mousse  
Mousse-filled sweet potato, vanilla ice cream

MYR 38

BAE 
Yuzu and pear sorbet, pomelo, poached pear

MYR 38

THE CELLAR SELECTION

Champagne

Billecart-Salmon Le Réserve, France
Billecart-Salmon Le Rosé, France

Glass

MYR 120

MYR 158

Bottle

MYR 380

MYR 480

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
Chum-Churum Saero Flavoured Soju (Apricot, Lychee), 375 ml

MYR 52

MYR 54

Makgeolli

Ji Pyeong Makgeolli Fresh, 750 ml
Ji Pyeong Makgeolli Chestnut, 750 ml

MYR 52

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