

ATAS

MODERN MALAYSIAN EATERY

SNACKS

Preserved cucumber
green chili, crispy anchovy
14

Chicken liver parfait
buttermilk waffle, roselle jam
25

Belon oyster
Sarawak white pepper
25
per piece

Smoked eel panisse
calamansi aioli, salmon roe
30

Duck prosciutto
X.O. dressing
30

Hokkaido scallop
calamansi ginger torch
40
per peice

Blue tiger prawn
betel leaf, charred coconut
46

STARTERS

Heirloom tomato
whipped tofu, basil, salted plum dressing
46

Raw yellow fin tuna
pomelo, hot mint, green chili
55

Cured ocean trout
puffed tapioca, sambal dressing
58

Raw beef tartare
smoked oyster aioli, puffed beef tendon, crispy garlic
62

Foie gras torchon
roselle, peanut brittle, sourdough
98

FROM THE CHARCOAL OVEN

Cornfed chicken
peas, petai, garlic, sambal
110

Squid
wing bean, belimbing, green sambal
70

Seabass
Chinese celery, basil, charred spring onion
115

Dry aged duck breast
choy sum, kedongdong, five spice
118

Charred tiger prawns
salted egg, curry spices, laksa mint
120

Salt grass lamb rump
jungle herbs, red curry, toasted rice
135

Black Angus short rib
tamarind, fried garlic, peanuts
168

7+ Wagyu sirloin
sambal assam, kai lan, sour leaves
300

Black Angus tomahawk (1.2kg)
Sarawak pepper, smoked jus
725

ACCOMPANIMENTS

Charred baby corn
reduced coconut, pecorino
28

Foraged fiddle head ferns
dark soy, crispy shallots
28

Red braised mushrooms
peanuts, Thai basil
28

Wing bean, green bean, peas, snow pea,
hot and sour dressing
28

Jasmine rice salad
chicken skin, spring onion, sesame
28

Grilled heirloom beans
romesco sauce
28

All prices in Malaysian Ringgit.
Dishes and prices quoted above may change without prior notice.
Please inform your waiter of any dietary requirements.