

ATAS

MODERN MALAYSIAN EATERY

SNACKS

Preserved cucumber
green chili, crispy anchovy
14

Chicken liver parfait
buttermilk waffle, roselle jam
21

Belon oyster
Sarawak white pepper
25
per piece

Smoked eel panisse
calamansi aioli, salmon roe
30

Duck prosciutto
X.O. dressing
20

Hokkaido scallop
calamansi ginger torch
40
per piece

Blue tiger prawn
betel leaf, charred coconut
45

STARTERS

Heirloom tomato (v)
whipped tofu, basil, salted plum dressing
41

Raw yellow fin tuna
pomelo, hot mint, green chili
51

Cured ocean trout
puffed tapioca, sambal dressing
55

Raw beef tartare
smoked oyster aioli, puffed beef tendon, crispy garlic
58

Foie gras torchon
roselle, peanut brittle, sourdough
90

FROM THE CHARCOAL OVEN

Cornfed chicken
peas, petai, garlic, sambal
95

Squid
wing bean, belimbing, green sambal
75

Soy braised eggplant (v)
sweet corn, shimeji, sesame, peanuts
70

Seabass
Chinese celery, basil, charred spring onion
105

Dry aged duck breast
choy sum, kedongdong, five spice
110

Charred tiger prawns
salted egg, curry spices, laksa mint
115

Salt grass lamb shoulder
ginger torch blossom, cucumber, radish
125

Black Angus short rib
tamarind, fried garlic, peanuts
150

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

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

ACCOMPANIMENTS

Charred baby corn (v)
reduced coconut, pecorino
25

Foraged fiddle head ferns (v)
dark soy, crispy shallots
25

Red braised mushrooms
peanuts, Thai basil
25

Wing bean, green bean, peas, snow pea,
hot and sour dressing
25

Jasmine rice salad
chicken skin, spring onion, sesame
25

Grilled heirloom beans
romesco sauce
25

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