

ATAS

MODERN MALAYSIAN EATERY

A Modern Eatery with Local Provenance

Inspired by the local Malay word for “upstairs,” which exudes a more tongue-in-chic undertone when referring to something “upper-class,” the eatery features a comfortable open-floor plan with a show kitchen for a modular dining experience during lunch and dinner.

ATAS, The RuMa’s modern Malaysian eatery, is a place where guests can embark on a culinary journey through the Malay Peninsula. Led by Executive Chef Tyson Gee, diners will discover a new appreciation for local provenance, with a seasonal menu that unearths the unique flavours of locally sourced spices, herbs and vegetables.

In addition to sourcing only the freshest, locally grown produce and heirloom ingredients, Chef Gee approaches every menu for breakfast, lunch and dinner with the touch of an alchemist, infusing the dining experience with a flair for the transformational. ATAS aims to borrow from the culinary cultures of Malaysia, loved or lost, to inspire a cuisine unlike any other – one that is entirely original, yet distinctly Malaysian in taste.

“My goal isn’t to deconstruct classical or traditional Malaysian dishes but to reinterpret local ingredients and flavour profiles into something uniquely Malaysian,” said Executive Chef Tyson Gee. “We’re not trying to redefine hotel dining; we want the restaurant to be a culinary destination within The RuMa.”

STARTERS

Pai Tee chicken liver parfait, roselle jam	25
Blue Tiger Prawn betel leaf, coconut, belimbing buloh	48
Raw Yellowfin Tuna salt and vinegar kale, whipped soya bean, ponzu dressing	47
Momotaro Tomatoes (v) green goddess, sawtooth coriander, chili	42
Torched Hand Dived Scallops kaffir lime, jicama, Malaysian caviar, gula Melaka soy dressing	48
Raw Beef Tartare sambal asam, local herbs, smoked egg yolk, rice crackers	49
Smoked Ocean Trout rose apple, calamansi, wood sorrel	55

FROM THE CHARCOAL OVEN

Lawas Highlands Black Rice (V) split gill mushroom, cured egg yolk, highland pepper	70
Charred Calamari salted egg sauce, curry leaf, coriander, chilli	68
Ike Jime Seabass local tauchu, starfruit, ketumpang air, sichuan pepper	88
Chicken spring onion, long coriander, sago jus	80
Lamb Shoulder eggplant, green sambal, charred cucumber	98
MBS 5+ Wagyu Rump kailan, sour herbs, caramelised sambal butter	148
Dry Aged Duck Breast roselle, local figs, endive	90

ACCOMPANIMENTS

Charred Local Asparagus romesco, fragrant powder, olive oil	25
Foraged Fiddle Head Ferns (v) dark soy, crispy shallots	25
Red Braised Mushrooms (v) peanuts, Thai basil	25
Jasmine Rice Salad chicken skin, spring onion, sesame, XO sauce	25

DESSERTS

Strawberry and Goat's Cheese (v) milkey whey goats cheese, cameron strawberries, olive oil	38
Pahang Single Origin 70% Dark Chocolate ganache, roselle, mulberries	38
Durian ice cream sundae (v) pistachio, gula Melaka, coconut	45