

# ATAS

A MODERN EATERY WITH LOCAL PROVENANCE

MAY & JUNE 2022



## STARTERS

Foie Gras Toastie Roasted pineapple jam, smoked salmon roe, brioche	90	Hokkaido Scallop Tartare Finger lime, starfruit, ulam raja, caviar	70
Raw Beef Tartare Betel leaf, fried shallot, fermented chili aioli	55	Lobster and Pomelo Chilled lobster claw, passionfruit, hot mint, coconut	75
Amara Tomato  Whipped tofu, marigold, thai basil, sichuan pepper Add on Caviar Supplement RM50	65	Seafood Soup Ginger torch, prawn, coconut, citrus, shellfish broth	50


## FROM THE CHARCOAL OVEN

Pumpkin and Vegetable Dumpling  Kombu miso broth, spring onion, hazelnut, white fungeus	A5 Wagyu Tamarind, highland vegetables, smoked chili powder
66	300
Five Spice Pidgeon Black Garlic, beetroot, madeira sauce	Lobster Tail Temerloh vanilla, puffed grains, asparagus, Jaqueline sauce
150	180
Threadfin Fish Sweet and sour guava, cashew tahini, hot mint	Iberico Lamb Achar, coriander, yoghurt, masala jus
110	165
Dry Aged Duck Cherry, red cabbage, bourbon jus	
105	

## ACCOMPANIMENTS

Asparagus  Aerated hollandaise, nori powder	40
All Dressed Potato Mashed potato, salted egg, potato chips, salmon roe	40
Fried Duck Egg  Mixed mushrooms, sourdough crumple, thyme	40

## DESSERTS

Strawberry and Vanilla  Highland strawberries, pandan, young mint, meringue	Single Original Chocolate  Chocolate parfait, calamansi, cacao husk
40	40

 Vegetarian

All prices are in Malaysian Ringgit and inclusive of SST.  
Please inform your waiter of any dietary requirements.

