

ATAS

A MODERN EATERY WITH LOCAL PROVENANCE

6 - COURSE ATAS JOURNEY

1ST

Foie Gras Toastie
Roasted pineapple jam, smoked salmon roe, brioche

2ND

Hokkaido Scallop Tartare
Finger lime, starfruit, ulam raja, caviar

3RD

Amara Tomato
Whipped tofu, marigold, thai basil, Sichuan pepper

4TH

Seafood Soup
Ginger torch, prawn, coconut, citrus, shellfish broth

Or

Lobster Tail
Temerloh vanilla, puffed grains, asparagus, Jaqueline sauce
(RM100 Supplement)

5TH

Dry Aged Duck
Cherry, red cabbage, bourbon jus

Or

Threadfin Fish
Sweet and sour guava, cashew tahini, hot mint

Or

A5 Wagyu
Tamarind, highland vegetables, smoked chili powder
(RM150 Supplement)

6TH

Strawberry and Vanilla
Highland strawberries, pandan, young mint, meringue

RM 350

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

