


# ATAS

A MODERN EATERY WITH LOCAL PROVENANCE



## STARTERS

Foie Gras Toastie Roasted pineapple jam, smoked salmon roe, brioche	90	Lobster and Pomelo Chilled lobster claw, passionfruit, hot mint, coconut	75
Blue Swimmer Crab Savoy cabbage, lemon cream, caviar, laksa leaf	80	Amela Tomato  Whipped tofu, marigold, basil, Szechuan pepper Add on Caviar Supplement <b>RM50</b>	65
Hokkaido Scallop Tartare Finger lime, starfruit, ulam raja, caviar	70	Seafood Soup Ginger torch, prawn, coconut, citrus, shellfish broth	50
Raw Beef Tartare Betel leaf, fried shallot, fermented chili aioli	55		


## FROM THE CHARCOAL OVEN

Pumpkin and Vegetable Dumpling  Kombu miso broth, spring onion, hazelnut, white fungus	66	A5 Wagyu Tamarind, highland vegetables, smoked chili powder	300
Iberico Lamb Achar, coriander, yoghurt, masala jus	165	Lobster Tail Temerloh vanilla, puffed grains, asparagus, Jacqueline sauce	180
Five Spice Pigeon Black garlic, beetroot, madeira sauce	150	Dry Aged Duck Longan, red cabbage, leek, floral tea, bourbon jus	108
Milk Fed Veal Loin Pumpkin, mint vinaigrette, grains	120	Coral Trout Tomato jam, fennel, maitake mushroom, salmon roe	110
Threadfin Fish Sweet and sour guava, cashew tahini, hot mint	110		

## 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 crumble, thyme	40

## DESSERTS

Strawberry and Vanilla  Highland strawberries, pandan, young mint, meringue	40	Single Origin Chocolate  Chocolate parfait, calamansi, jackfruit	40
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 Vegetarian

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

