

# ATAS

A MODERN EATERY WITH LOCAL PROVENANCE

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## 6 - COURSE ATAS JOURNEY

1<sup>ST</sup>

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

2<sup>ND</sup>

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

3<sup>RD</sup>

Amela Tomato  
Whipped tofu, marigold, basil, Szechuan pepper

4<sup>TH</sup>

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

Or

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

5<sup>TH</sup>

Dry Aged Duck  
Longan, red cabbage, leek, floral tea, bourbon jus

Or

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

Or

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

6<sup>TH</sup>

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

**RM 350**

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

