

# ATAS

## A L A C A R T E M E N U

### S M A L L P L A T E S

<b>Seasonal Oyster</b> Homemade Ponzu, Lime	<b>35</b> per piece	<b>Kaluga Hybrid - Light Caviar</b> Honey Grid Taco, Smoked Crème Fraiche	<b>220</b>
<b>Grilled Kailan Carbonara</b> Duck Egg Yolk, Beef Bacon	<b>35</b>	<b>18 Vegetable Teas</b> 🌿 Cameron Vegetables, Sage	<b>35</b>
<b>Blue Belly Shrimp</b> English Cucumber, Melon, Aged Mimolette Cheese	<b>45</b>	<b>Endives &amp; Berries Tart</b> 🌿 Carrot Puree, Orange Rind	<b>45</b>
<b>Blue Mussels</b> Baby Turnip, Oat Milk, Curried Pineapple, Pine Nuts	<b>45</b>	<b>White Asparagus</b> 🌿 Hazelnuts, Café De Paris Vinaigrette	<b>65</b>

### C H A R C O A L G R I L L E D F R O M O U R O V E N S E R V E D

[WITH ONE SIDE AND ONE SAUCE]

*Premium selected protein is produced from the finest and charcoal to perfection*

			S I D E S	S A U C E
<b>Snapper</b>	600g	<b>RM 120</b>		
<b>Camaron Rojo</b>	5 nos	<b>RM 150</b>		
<b>Coral Lobster</b>	650g	<b>RM 390</b>		
<b>Guinea Fowl</b>	600g	<b>RM 120</b>		
<b>Angus Striploin</b>	280g	<b>RM 220</b>		
			Hydroponic Leaves	Scallion Chimichurri
			Miso Roasted Sweet Potatoes	Natural Jus
			Truffle Chopped Salads	Soya & Mustard Mayo
			Grilled Balsamic Mushrooms	Raspberry Vinaigrette

### D E S S E R T S

**Japanese Stone Crème Brûlée**  
Pineapple Compote

**40**

**Plum**  
Melon Sorbet, Rose Sabayon

**40**

🌿 Vegetarian

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

