

# ATAS

CONTEMPORARY | RM 650 PER PERSON

## ATAS Bites

### Buckwheat Blini

Aged Sardine, Roti Cracker, Celery & Apple Salad, Truffle Vinaigrette

### Honeygrid Taco

Salmon, Blood Orange Jelly, Mushroom, Koshihikari Rice, Tamarillo Jam

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### Cranberry & Walnut Bread

Marmalade & Dark Rum Butter

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### Abalone • Chanterelle Mushrooms

Chestnut, Sake Jelly, Hazelnuts, Plum, Pandan & Yuzu, Quinoa, Butternut Squash

[ ADD ON: Kaluga Hybrid - Light 5g | RM 95 ]

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### Coral Lobster • Madagascar Vanilla

Bouillon, Carpaccio, Sabayon, Leeks, Earl Grey & Vanilla, Heirloom Beetroot

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### Japanese Tuna • Organic Melon

Tataki, Pommery Mustard Sorbet, Shishito Pepper, Pumpkin Jus, Chamomile, Fernleaf Dill Oil

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### Black Feet Poulet • Modena Aged Vinegar

Green Tatsoi, Black Garlic, Macadamia, Beetroot Puree, Burnt Onion, Fava Beans, Homemade Gyoza, Natural Jus

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### Second Service

Confit of Leg, Thyme & Shallot Furikake, Purple Cabbage

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### Sakura Tomato • Umeboshi Granita

Watermelon, Basil, Smoked Kelp, Sea Grapes

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### A5 Omi Steak • Aubergine Caviar

Chuck Ribeye, Scallion Pesto, Buckwheat Koji Butter, Rhubarb Infused White Tea, Red Sorrel

[ SUPPLEMENT STEAK: A5 Omi Tenderloin | RM 150 ]

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### Second Service

Cannelloni Tartare, Almond Miso, Mandarin, Heirloom Carrot

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### Asparagus Semi Freddo • Truffle Ice Cream

Strawberry, Mirin and Lychee Jus, Almond Cream, Lemon Thyme, Sea Salt

### Sweet Potato & Rose Sable

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

