

ATAS

CULTURAL HERITAGE | RM 450 PER PERSON

ATAS Bites

Mud Crab Sambal

Shirasu Fish, Sturgeon Caviar, Petai

Cucur Kapitan

Capon Chicken, Kaffir Lime, Potato

Soya Milk Loaf Bread

Pandan Butter

Japanese Squid • Kerabu

Caramelized Pomelo, Ice Plant, Umbra Vinaigrette, Mandarin, 48 Hours Salted Duck Egg Yolk, Mint

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Mentaiko • Otak - Otak

Blue Mackerel, Aged Mimolette Cheese, Tofu Skin, Turmeric Pickled Zucchini

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Second Service

Classic Royale, Sabayon

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Asam Pedas Risotto

Blue Belly Shrimp, Camaron Rojo, Sakura Shrimp, Paku Pakis, Winged Beans, Purple Beans, Ulam, Sea Grapes

[UPGRADE PROTEIN: Grilled Coral Lobster | RM 90]

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Koffucha • Granita

A Kombucha - Infused Kopi Served in Granita

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Guniea Fowl • Kiam Chai

Cabbage & Shitake Roll, Mustard Leaf, Asparagus, Heirloom Tomatoes, Natural Jus

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Second Service

Confit of Leg, Crackling Skin, Plum

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UPGRADE MAIN COURSE: A5 Omi Oyster Blade • Cannelloni

Grilled in Banana Leaf, Tamarind Glazed, French Beans, Curried Pineapple, Peppercorn Jus, Asparagus, Heirloom Carrots, Natural Jus

[TO REPLACE Guniea Fowl | RM 180] [TO ADD ON | RM 300]

Heirloom Carrot • Nutmeg

Coconut Cream, Gula Melaka, Nutmeg Ice Cream, Calamansi Rind

Sweet Potato & Rose Sable

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

