



ATAS

LUNCH MENU

ENTRÉE

Truffle • Onsen Tamago 
sweet onion consommé, sabayon

Prawn • Kataifi 
persimmon carpaccio, ice plant


Mentaiko • Otak - Otak 
blue mackerel, aged mimolette cheese,
tofu skin, turmeric pickled zucchini
[Supplement RM 50]

Crab • Chawanmushi
dashi, shitake mushroom

Guinea Fowl • Rilette
cauliflower, cabbage, pickled


Japanese Tuna • Organic Melon
tataki, pommery mustard sorbet, shishito pepper
pumpkin jus, chamomile, fernleaf dill oil
[Supplement RM 80]

MAIN COURSE

Italian Pasta • Pomodoro 
sundried tomato, burrata cheese, basil

Organic Chicken Breast • Mushroom
leek, mushroom, potatoes, pistachio meringue

Asam Pedas • Risotto 
blue belly shrimp, camaron rojo, sakura shrimp,
paku pakis, sea grapes
[Supplement RM 80]

Barramundi • Bouillabaisse 
sweet pumpkin, zucchini, smoked kelp

Duck Breast • Mirin Soy Miso
beetroot, orange, chestnut


A5 Omi Steak • Aubergine Caviar
chuck ribeye, scallion pesto, red sorrel,
buckwheat koji butter, rhubarb infused white tea
[Supplement RM 250]

DESSERT

Plum
peach sorbet, bell pepper and strawberries,
rose sabayon

Weiss Chocolate • Extra Virgin Olive Oil
Kacinkoa 85% dark chocolate ganache, sea salt

Crème Brûlée
pineapple compote, strawberries,
mirin & lychee juice

Truffle Ice Cream • Honey Comb 
sea salt, hazelnut
[Supplement RM 20]

SELECT 2 COURSES AT RM98 NETT

SELECT 3 COURSES AT RM128 NETT

Sur-charge is applicable for premium items

ADDITIONAL DISHES ARE SUBJECT TO SUR-CHARGE AT À LA CARTE PRICES

 Chef's Recommendation  Vegetarian

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