

ATAS

À LA CARTE MENU

SMALL PLATES

Seasonal Oyster homemade ponzu, lime	RM 35 per piece	Iranian Baerii Caviar honey grid taco, smoked crème fraiche	RM 220
Grilled Kailan Carbonara duck egg yolk, beef bacon	RM 35	18 Vegetable Teas 🌿 Cameron vegetables, sage	RM 35
Blue Belly Shrimp English cucumber, melon, aged mimolette cheese	RM 45	Cameron Corn 🌿 flan, ice cream, burnt butter, quinoa	RM 45
Scallop 🍳 kelp, blue mussel, strawberry pot vinaigrette	RM 65	White Asparagus 🍳 smoked salmon, hazelnuts, lemon thyme	RM 45

CHARCOAL GRILLED FROM OUR OVEN

[SERVED WITH ONE SIDE AND ONE SAUCE]

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

French Dover Sole	400g	RM 280	SIDES	SAUCE
Coral Lobster 🍳	650g	RM 300	hydroponic leaves	natural jus
Dry Aged Duck Breast	250g	RM 120	miso roasted sweet potatoes	scallion chimichurri
Dry Aged Angus Striploin	280g	RM 180	truffle chopped salads	bordelaise sauce
A5 Omi Oyster Blade 🍳	100g	RM 280	grilled balsamic mushrooms	raspberry vinaigrette

DESSERTS

Crème Brûlée pineapple compote, strawberries, mirin & lychee juice	Plum 🍳 peach sorbet, bell pepper and strawberries, rose sabayon
RM 40	RM 40

🍳 Chef's Recommendation 🌿 Vegetarian

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