

# ATAS

## LUNCH MENU

### ENTRÉE

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**Panko Onsen • Truffle** 

soubise, parmigiano reggiano

**Prawn • Kataifi** 

plum carpaccio, ice plant

**Mentaiko • Otak - Otak** 

blue mackerel, aged mimolette cheese,  
tofu skin, turmeric pickled zucchini

[ Supplement RM 50 ]

**Crab • Chawanmushi**

latok, 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

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**Raviolo • Pomodoro** 

ratatouille, burrata, pine nuts

**Organic Chicken Breast • Mushroom**

leek, mushrooms, potato, 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, texture of orange, chestnut

**A5 Omi Steak • Aubergine Caviar**

chuck ribeye, scallion pesto, red sorrel,  
buckwheat koji butter, rhubarb infused white tea

[ Supplement RM 250 ]

### DESSERT

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**Plum**


peach sorbet, bell pepper and strawberries,  
rose sabayon

**Crème Brûlée**

pineapple compote, strawberries,  
mirin & lychee juice

**Weiss Chocolate • Extra Virgin Olive Oil**

Kacinkoa 85% dark chocolate ganache, sea salt

**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.