



ATAS

À LA CARTE MENU

SMALL PLATES

Kaluga Hybrid - Light Caviar  honey grid taco, smoked crème fraiche	RM 180	Stracciatella Cheese   roasted pumpkin, sunflower seed, granola, mint, tahini	RM 55
Seasonal Oysters homemade ponzu, lime	6 pieces / RM 150	Cameron Corn Flan   corn ice cream, burnt butter, quinoa	RM 45
Scallops kelp, blue mussels, strawberry pot vinaigrette	RM 65	Maitake Mushroom   vegan parmesan, onion jus	RM 35
White Asparagus  smoked salmon, hazelnuts, lemon thyme	RM 55	18 Vegetable Teas   Cameron vegetables, sage	RM 35
Blue Belly Shrimp English cucumber, melon, aged mimolette cheese	RM 45	Grilled Kailan Carbonara  duck egg yolk, homemade beef bacon	RM 35

PREMIUM PROTEIN PRODUCED BY THE FINEST CHARCOAL GRILLED TO THE PERFECTION WITH OUR MIBRASA CHARCOAL OVEN



CHOICE OF ONE SIDE DISH AND ONE SAUCE

Barramundi 	180g	RM 110	SIDES	SAUCE
Salmon Fillet	180g	RM 140	Pomme Puree	Natural Jus
Coral Lobster  	600g	RM 250	Tomato Salad	Beurre Blanc
Boneless Chicken 	300g	RM 120	Truffle Chopped Salad	Creamy Mushroom
Dry Aged Duck Breast 	250g	RM 120	Hydroponic Leaves	Hollandaise Sauce
Iberico Lamb Rack 	200g	RM 300	Grilled Balsamic Mushrooms	Scallion Chimichurri
Dry Aged Angus Striploin	250g	RM 180	Miso Roasted Sweet Potatoes	Raspberry Vinaigrette
Dry Aged Wagyu Oyster Blade	250g	RM 220		
Omi Hime A5 Japanese Wagyu 	200g	RM 550		

VEGAN MAIN COURSES

Artichoke myriad of peas, mint, beancurd mille feuille	RM 80	Zucchini Fritters pomodoro, pine nuts, chimichurri	RM 80
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DESSERT

Truffle Ice Cream  honey comb, hazelnut	RM 40	Japanese Stone Crème Brûlée pineapple compote	RM 30
Plum melon sorbet, rose sabayon	RM 30	Weiss Chocolate  extra virgin olive oil, sea salt	RM 30

 Chef's Recommendation  Vegetarian  Vegan  ESG

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