

# ATAS

## DINNER À LA CARTE MENU

### APPETIZERS

<b>Seasonal Oysters</b> 3PCS / 6PCS 	RM 68 / RM 120	<b>Bresaola Tortellini Salad</b> 	RM 48
Lemon, Mignonette, Latok		Mushroom Confit, Arugula, Pecorino	
<b>Dry Aged Duck, Scallion Pancake</b> 	RM 35	<b>Roasted Beet Salad</b> 	RM 45
Fermented Beans Whipped, Paku Pakis, Pomegranate		Fried Buffalo Cheese, Pomegranate, Basil	
<b>European Prawn Croquette</b> 	RM 35	<b>Tuna a la ATAS</b> 	RM 45
French Toast, Crustacean Aioli, Chives		French Beans, Potato, Egg, Tomato, Olive	
<b>Cioppino Clam Stew</b>  	RM 35	<b>Spinach, Kale, Quinoa Salad</b> 	RM 40
Tomatoes, Basil, Olive, Garlic Croutons		Cantaloupe, Organic Tomato, Almond, Lemon, Olive Oil	
<b>Portobello Rockefeller</b> 	RM 30	<b>French Onion Soup</b>  	RM 38
Baby Spinach, Béchamel, Hollandaise		Caramelised Onions, Chicken Broth, Cheese Croutons	
<b>Asparagus Parmigiana</b> 	RM 30	<b>Wild Rice Forest Mushroom Soup</b> 	RM 50
Aubergine Tomato, Scamorza, Basil Crumble		Mirepoix, Mushrooms	
<b>Yam Nachos</b> 	RM 25		
Cheese, Tomato Salsa			

### MAINS

<b>Bucatini Carbonara</b> 	RM 68	<b>Roasted Duck Breast</b> 	RM 108
Smoked Turkey, Mushrooms, Pecorino, Egg Yolk		Melon Mango Compote, Wild Rice, Tuscan Kale, Pomegranate, Gastrique	
<b>Pasta Tower</b> 	RM 58	<b>Chicken Francaise</b> 	RM 88
Angus Beef Ragout, Béchamel, Mozzarella		Fondant Potatoes, French Beans, Lemon Butter	
<b>Ravioli</b> 	RM 48	<b>Pan Seared Seabass</b> 	RM 88
Stracciatella, Cauliflower, Sage		Bouillabaisse, Clams, Heirloom Tomatoes, Green Beans, Olives	
<b>Pomodoro Flat Bread</b>  	RM 40	<b>Grilled Lamb Rack</b>	RM 188
Burrata, Roma Tomatoes, Basil, Olive Oil		Aubergine Salad, Pumpkin Puree, Black Pepper Jus	
<b>Risotto Verde</b> 	RM 68		
Puff Rice, Parmesan, Peas, Mint, Rocket Leaf			

 Chef's Recommendation  Vegetarian  Vegan  ESG

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








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## PREMIUM PROTEIN

CHARCOAL GRILLED TO THE PERFECTION WITH OUR MIBRASA CHARCOAL OVEN







CHOICE OF ONE SIDE DISH AND ONE SAUCE

Jumbo Squid 	300g	RM 68
Barramundi 	180g	RM 98
NY Baked Oysters 	3pcs	RM 105
Coral Rock Lobster 	600g	RM 198
Dry Aged Duck 		RM 120
Organic Boneless Chicken 		RM 120
Australian Lamb Rack	180g	RM 188
Smoked Wagyu Beef Brisket 	300g	RM 208
Angus Beef Striploin	300g	RM 228
Wagyu Beef Cube Roll MBS 9	400g	RM 388

<b>SIDES</b>	Pomme Puree 
	Roasted Herb Cocktail Potatoes  
	Butter Nut Squash, Quinoa 
	Parmesan Cream Corn on Cob  
	Hazelnut Roasted Mushrooms 
	<b>Additional Side Dish</b> <b>RM 25</b>

<b>SAUCE</b>	Beurre Blanc Sauce
	Bearnaise Sauce
	Sarawak Peppercorn Sauce 
	Red Wine Chocolate
	Natural Jus

## DESSERT

<b>Sizzling Brownie</b>  Vanilla Ice Cream, Salted Caramel	RM 35	<b>Lemon Meringue</b>   Keluak Chocolate, Yogurt, Lemon Cremeux	RM 30
<b>Banana Cake</b>   Chocolate Cremeux, Caramel Banana	RM 30	<b>Dauphinoise Apple Tart</b>  Chantilly, Mint Oil, Lime, Vanilla Anglaise	RM 30

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