

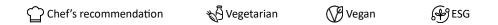
DINNER À LA CARTE MENU

APPETISERS

Seasonal European Oysters – 3pcs / 6pcs Lemon, Mignonette, Latok	RM68 / RM120	Scallop Ceviche Pomegranate, Basil, Blood Orange Vinaigrette	RM58
Dry Aged Duck, Scallion Pancake 🚱	RM40	Roasted Beet Salad 🍪	RM50
Fermented Bean Whipped, Paku Pakis, Pomegranate		Fried Buffalo Cheese, Pomegranate, Basil	
European Prawn Croquette 😭	RM40	Spinach & Kale, Quinoa Salad 🕜	RM45
French Toast, Crustacean Aioli, Chives		Cantaloupe, Organic Tomatoes, Almond, Lemon, Olive Oil	
Baked Scallops	RM45	French Onion Soup 😭 🚱	RM45
Crustacean Oil, Scallion, Lemon		Caramelised Onion, Chicken Broth, Cheese Crouton	
NY Baked Oysters 😭	RM68	Forest Mushroom Soup & &	RM55
Spinach, Mushroom, Mozzarella		Wild Rice, Mirepoix	
Asparagus Parmigiana 🖒	RM40	Yellow Squash Velouté	RM50
Aubergine, Tomato, Scamorza, Basil Crumble		Pumpkin Gnocchi, Pepita Brittle, Basil Oil	
Wagyu Beef Tartare ♀	RM58	Cioppino Clam Stew ♀ 🏵	RM42
Smoked Egg Yolk Aioli, Mustard Pickles, Beef Chips		Tomatoes, Basil, Olives, Garlic Croutons	
Tuna a la ATAS 😭	RM55		
French Beans, Potatoes, Egg			

MAIN COURSE

Fettucine Carbonara 😭	RM78	Roasted Duck Breast 🏻 🚱	RM118
Smoked Turkey, Mushroom, Pecorino, Egg Yolk		Melon Mango Compote, Wild Rice, Tuscan Kale, Pomegranate Gastrique	
Pasta Tower 😭	RM68	Chicken Francaise 😭	RM98
Angus Beef Ragout, Béchamel, Mozzarella		Fondant Potatoes, French Beans, Lemon Butter	
Pappardelle ai Frutti di Mare	RM88	Pan Seared Seabass 🚱	RM98
Housemade Pasta, Tiger Prawn, Scallops, Clams, Basil		Bouillabaisse Clams, Heirloom Tomatoes, Green Beans, Olives	
Spaghetti a la Vongole 🚱	RM88	Garlic Butter Ocean Trout	RM108
Squid Ink Pasta, Clams, White Wine, Garlic, Basil, Olive Oil		Squid Ink Risotto, Haricot Beans, Beurre Blanc Sauce	
Ravioli 🍪	RM68	Poached Black Cod	RM138
Stracciatella, Cauliflower, Sage		Saffron Potatoes, Fennel, Heirloom Tomatoes, Salmon Roe	
Risotto Verde $ \mathbb{C} $	RM68	Herb Crusted Rack of Lamb	RM188
Puff Rice Vegan Parmesan, Peas, Mint, Rocket Leaf		Mushroom Arancini, Heirloom Carrot, Black Pepper Jus	
Seafood & Arborio Rice	RM108	Wagyu Pithivier	RM178
Provencal Seafood, Tomatoes, Olives, Coriander		Shredded Wagyu Beef Ribs, Heirloom Carrot, Asparagus, Hollandaise	





PREMIUM PROTEIN CHARCOAL GRILLED TO THE PERFECTION WITH OUR MIBRASA CHARCOAL OVEN

CHOICE OF ONE SIDE DISH AND ONE SAUCE

Jumbo Squid 🏵	300 Gram	RM68	SIDES	
Barramundi 🏵	280 Gram	RM98	Pomme Puree 💖	
Coral Rock Lobster 🚱	600 Gram	RM198	Roasted Herb Cocktail Potatoes 🐠	
Tiger Prawn	350 Gram	RM98	Yellow Squash Gnocchi, Quinoa 🍪	
Atlantic Black Cod Fish	160 Gram	RM138	Parmesan Cream Corn On Cob 🖏 🏵	
Dry Aged Duck 🚱		RM120	Hazelnut Roasted Mushrooms 🤟	
Pineapple Chicken Roulade 🏵	350 Gram	RM108		
Australia Lamb Rack	180 Gram	RM188	Additional Side Dish	RM25
Wagyu Beef Rib 😭	500 Gram	RM208		
Augus Beef Striploin	300 Gram	RM228	SAUCE	
Waygu Beef Cube Roll – MBS9	400 Gram	RM388	Beurre Blanc	
			Bearnaise	
			Sarawak Peppercorn	
			Red Wine Chocolate	
			Natural Jus	

DESSERT

Sizzling Brownie 😭	RM40	Strawberry Velvet	RM35
Vanilla Ice Cream, Salted Caramel		Cameron Highland Strawberries, Strawberry Sorbet, Mint Oil	
Spiced Delight 🚱	RM35	ATAS Brûlée	RM35
Kuih Loyang, Chocolate Financier, Keluak Chocolate		Vanilla Crème Brûlée, Biscotti, Pickled Mulberries,	
Ice Cream		Crème Fraiche Ice Cream	

