

ATAS

LUNCH À LA CARTE MENU

APPETISERS

Seasonal European Oysters – 3pcs / 6pcs Lemon, Mignonette, Latok	RM68 / RM120	Tuna a la ATAS French Beans, Potatoes, Egg	RM55
Dry Aged Duck, Scallion Pancake 🍴	RM40	Scallop Ceviche Pomegranate, Basil, Blood Orange Vinaigrette	RM58
European Prawn Croquette 🍴	RM40	35 Day Organic Leaves 🌿 🍴	RM48
French Toast, Crustacean Aioli, Chives		Beet Root, Avocado, Gorgonzola Cheese, Vinaigrette	
Baked Scallops	RM45	Spinach & Kale, Quinoa Salad 🌿	RM45
Crustacean Oil, Scallion, Lemon		Cantaloupe, Organic Tomatoes, Almond, Lemon, Olive Oil	
Cod Mousse	RM40	Forest Mushroom Soup 🍴 🌿	RM55
Sweet Potato Chip, Calamata Olives		Wild Rice, Mirepoix	
Crispy Aubergine & Kale 🌿 🍴	RM35	Yellow Squash Velouté	RM50
Fermented Red Soy, Hazelnuts, Scallion		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	

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	
Hand Cut Pasta	RM78	Pan Seared Seabass 🌿	RM98
Australian Lamb Ragout, Heirloom Tomatoes, Sweet Basil, Arugula		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	
Pumpkin Gnocchi 🍴	RM68	Poached Black Cod	RM138
Gorgonzola Cheese, Sage, Toasted Walnuts		Saffron Potatoes, Fennel, Heirloom Tomatoes, Salmon Roe	
Risotto Verde 🌿	RM68	Angus Beef Striploin	RM148
Puff Rice Vegan Parmesan, Peas, Mint, Rocket Leaf		Butternut Squash, Quinoa, Roasted Shallot Jus	
Seafood & Arborio Rice	RM108	Wagyu Short Rib	RM168
Provençal Seafood, Tomatoes, Olives, Coriander		Pomme Puree, Grilled Corn, BBQ Glaze	

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 Ice Cream		Vanilla Crème Brûlée, Biscotti, Pickled Mulberries, Crème Fraiche Ice Cream	

🍴 Chef's recommendation

🌿 Vegetarian

🌿 Vegan

🌿 ESG

Our food may include or come into contact with common allergens.
If you have any allergies, please let your server know so we can take extra care.
All prices are in Malaysian Ringgit and inclusive of SST.