

ATAS

DINNER À LA CARTE MENU

APPETISERS

Seasonal Oysters 3Pcs / 6Pcs Lemon, Mignonette, Latok	RM 68 / RM 120	Scallop Ceviche Pomegranate, Basil, Blood Orange Vinaigrette	RM 58
Dry Aged Duck, Scallion Pancake Fermented Beans, Paku Pakis, Pomegranate	RM 40	Roasted Beet Salad Fried Buffalo Cheese, Pomegranate, Basil	RM 50
European Prawn Croquette French Toast, Crustacean Aioli, Chives	RM 40	Spinach, Kale & Quinoa Salad Cantaloupe, Organic Tomatoes, Almond, Lemon, Olive Oil	RM 45
Baked Scallops Crustacean Oil, Scallion, Lemon	RM 45	French Onion Soup Caramelised Onion, Chicken Broth, Cheese Crouton	RM 45
NY Baked Oysters Spinach, Mushroom, Mozzarella	RM 68	Forest Mushroom Soup Wild Rice, Mirepoix	RM 55
Asparagus Parmigiana Aubergine, Tomato, Scamorza, Basil Crumble	RM 40	Yellow Squash Velouté Pumpkin Gnocchi, Pepita Brittle, Basil Oil	RM 50
Wagyu Beef Tartare Smoked Egg Yolk Aioli, Mustard Pickles, Beef Chips	RM 58	Cioppino Clam Stew Tomatoes, Basil, Olives, Garlic Croutons	RM 42
Tuna a la ATAS French Beans, Potatoes, Egg	RM 55		

MAIN COURSE

Fettucine Carbonara Smoked Turkey, Mushroom, Pecorino, Egg Yolk	RM 78	Roasted Duck Breast Melon Mango Compote, Wild Rice, Tuscan Kale, Pomegranate, Gastrique	RM 118
Pasta Tower Angus Beef Ragout, Béchamel, Mozzarella	RM 68	Pan Seared Seabass Bouillabaisse, Clams, Heirloom Tomatoes, Green Beans, Olives	RM 98
Pappardelle ai Frutti di Mare Housemade Pasta, Tiger Prawn, Scallops, Clams, Basil	RM 88	Garlic Butter Ocean Trout Squid Ink Risotto, Haricot Beans, Beurre Blanc Sauce	RM 108
Spaghetti a la Vongole Squid Ink Pasta, Clams, White Wine, Garlic, Basil, Olive Oil	RM 88	Poached Black Cod Saffron Potatoes, Fennel, Heirloom Tomatoes, Salmon Roe	RM 138
Ravioli Stracciatella, Cauliflower, Sage	RM 68	Herb Crusted Rack of Lamb Mushroom Arancini, Heirloom Carrot, Black Pepper Jus	RM 188
Risotto Verde Puff Rice, Vegan Parmesan, Peas, Mint, Rocket Leaf	RM 68	Wagyu Pithivier Shredded Wagyu Beef Ribs, Heirloom Carrot, Asparagus, Hollandaise	RM 178
Seafood & Arborio Rice Provencal Seafood, Tomatoes, Olives, Coriander	RM 108		
Chicken Francaise Fondant Potatoes, French Beans, Lemon Butter	RM 98		

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	280g	RM 98
Coral Rock Lobster	600g	RM 198
Tiger Prawn	350g	RM 98
Atlantic Black Cod Fish	160g	RM 138
Dry Aged Duck	220g	RM 120
Pineapple Chicken Roulade	350g	RM 108
Australia Rack of Lamb	180g	RM 188
Wagyu Beef Rib	500g	RM 208
Augus Beef Striploin	300g	RM 228
Wagyu Beef Cube Roll – MBS9	400g	RM 388

SIDES

Pomme Puree
Roasted Herb Cocktail Potatoes
Yellow Squash Gnocchi, Quinoa
Parmesan Cream Corn on Cob
Hazelnut Roasted Mushrooms

Additional Side Dish

SAUCES

Beurre Blanc Sauce
Bearnaise Sauce
Sarawak Peppercorn Sauce
Red Wine Chocolate
Natural Jus

RM 25

DESSERTS

Sizzling Brownie Vanilla Ice Cream, Salted Caramel	RM 40
Spiced Delight Kuih Loyang, Chocolate Financier, Keluak Chocolate Ice Cream	RM 35
Strawberry Velvet Cameron Highlands Strawberries, Strawberry Sorbet, Mint Oil	RM 35
ATAS Brûlée Vanilla Crème Brûlée, Biscotti, Pickled Mulberries, Crème Fraiche Ice Cream	RM 35

 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.