






ATAS

LUNCH À LA CARTE MENU



APPETISERS

Seasonal Oysters 3Pcs / 6Pcs Lemon, Mignonette, Latok	RM 68 / RM 120
Dry Aged Duck, Scallion Pancake  Fermented Beans, Paku Pakis, Pomegranate	RM 40
European Prawn Croquette  French Toast, Crustacean Aioli, Chives	RM 40
Baked Scallops Crustacean Oil, Scallion, Lemon	RM 45
Cod Mousse Sweet Potato Chips, Kalamata Olives	RM 40
Crispy Aubergine & Kale   Fermented Red Soy, Hazelnuts, Scallion	RM 35
Wagyu Beef Tartare  Smoked Egg Yolk Aioli, Mustard Pickles, Beef Chips	RM 58
Tuna a la ATAS French Beans, Potatoes, Egg	RM 55
Scallop Ceviche Pomegranate, Basil, Blood Orange Vinaigrette	RM 58
35 Day Organic Leaves   Beet Root, Avocado, Gorgonzola Cheese, Vinaigrette	RM 48
Spinach, Kale & Quinoa Salad  Cantaloupe, Organic Tomatoes, Almond, Lemon, Olive Oil	RM 45
Forest Mushroom Soup   Wild Rice, Mirepoix	RM 55
Yellow Squash Velouté Pumpkin Gnocchi, Pepita Brittle, Basil Oil	RM 50
Cioppino Clam Stew   Tomatoes, Basil, Olives, Garlic Croutons	RM 42

MAIN COURSE

Fettucine Carbonara  Smoked Turkey, Mushroom, Pecorino, Egg Yolk	RM 78
Pasta Tower  Angus Beef Ragout, Béchamel, Mozzarella	RM 68
Hand Cut Pasta Australian Lamb Ragout, Heirloom Tomatoes, Sweet Basil, Arugula	RM 78
Spaghetti a la Vongole  Squid Ink Pasta, Clams, White Wine, Garlic, Basil, Olive Oil	RM 88
Pumpkin Gnocchi  Gorgonzola Cheese, Sage, Toasted Walnuts	RM 68
Risotto Verde Puff Rice, Vegan Parmesan, Peas, Mint, Rocket Leaf	RM 68
Seafood & Arborio Rice Provençal Seafood, Tomatoes, Olives, Coriander	RM 108
Roasted Duck Breast   Melon Mango Compote, Wild Rice, Tuscan Kale, Pomegranate, Gastrique	RM 118
Chicken Francaise  Fondant Potatoes, French Beans, Lemon Butter	RM 98
Pan Seared Seabass  Bouillabaisse, Clams, Heirloom Tomatoes, Green Beans, Olives	RM 98
Garlic Butter Ocean Trout Squid Ink Risotto, Haricot Beans, Beurre Blanc Sauce	RM 108
Poached Black Cod Saffron Potatoes, Fennel, Heirloom Tomatoes, Salmon Roe	RM 138
Angus Beef Striploin Butternut Squash, Quinoa, Roasted Shallot Jus	RM 148
Wagyu Beef Short Rib Pomme Puree, Grilled Corn, BBQ Glaze	RM 168

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 inform your server so we can take extra care.

All prices are in Malaysian Ringgit and inclusive of SST.