

# **SET LUNCH MENU**

### **Starters**

Choice of one

## 35 Days Organic Leaf Bowl

Mix Organic Leaf, Beet Root, Avocado, Gorgonzola Cheese, House Vinaigrette

### Yellow Squash Velouté

Pumpkin Gnocchi, Pepitas Brittle, Basil Oil

## **Main Course**

Choice of one

# **Hand Cut Pasta**

Australian Lamb Ragout, Heirloom Tomato, Sweet Basil, Arugula

#### Pan Seared Seabass 🚱

Bouillabaisse, Clams, Heirloom Tomatoes, Green Beans, Olives

# Chicken Française 🗘

Fondant Potatoes, French Beans, Lemon Butter

### Pumpkin Gnocchi 🔗

Smoked Duck, Gorgonzola Sauce, Sage, Toasted Walnuts

# Ravioli 🖏

Stracciatella, Cauliflower, Sage

# Dessert

### **Brownie a la ATAS**

Chocolate Crémeux, Chocolate Tuile, Vanilla Ice Cream, Cherry Compote

Select 2 courses at RM88 nett Select 3 courses at RM98 nett

Chef's signature

**Vegetarian Vegetarian** 



(4) 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.