



ATAS

ALA CARTE MENU

LUNCH | 12.00 PM – 2.30 PM | MONDAY TO SATURDAY

DINNER | 6.00 PM – 10.00 PM | DAILY






APPETIZER

Umai	48
Raw King Fish Slice, Calamansi, Shallot, Chilli, Pomelo, Kaffir Lime Leaf	
Udang Galah Otak – Otak 	35
River Prawn, Mackerel, Wild Betel Leaf, Coconut Milk, Kaffir Lime Leaf, Salmon Roe	
Kerabu Kacang Botoi 	35
Winged Bean, Toasted Spice Coconut, Beansprout, Red Onion, Chilli, Calamansi	

MEATS

Chef Suhalmi's Signature – Beef Rib Rendang Tok 	98
Angus Beef Ribs, Galangal, Coconut Milk, Turmeric, Kaffir Lime Leaf, Toasted Grated Coconut	
Wok Fried Lamb Rib Black Pepper	98
Australasian Lamb Rib, Sarawak Peppercorn, Onion, Sweet Soy Sauce, Bell Pepper	
Ayam Bakar Percik 	88
Organic Chicken, Tamarind, Coconut Milk, Garlic, Chillies, Onion, Lemongrass	
Ayam Kari Kapitan  	88
Organic Chicken, Coconut Milk, Candlenut, Kaffir Lime, Red Chilli, Turmeric	
Duck Dendeng 	88
Smoked Duck, Dark Soy Sauce, Lemongrass, Galangal, Chilli Paste, Fried Shallots	

SEAFOOD

Udang Galah Sambal  	98
River Prawn, Fermented Shrimp Paste, Tamarind Paste, Stinky Beans, Galangal, Kaffir Lime Leaf	
Botok Botok  	88
Barramundi Fish Fillet, Curry Powder, Coconut Milk, Tamarind, Onion, Shallot, Garlic, Galangal, Lemongrass, Turmeric, Ginger, Assorted Ulam Leaf, Toasted Grated Coconut, Banana Leaf	
Penang Fish Curry 	88
Grouper Fish Fillet, Mix Curry Spices, Tamarind, Okra, Tomato	
Octopus Goreng Belada	78
Deep Fried Baby Octopus, Garlic, Sambal Chilli, Shallot, Tomato, Green Onion	



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.



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VEGETABLES

Nyonya Chap Chai	35
Shiitake Mushroom, Black Fungus, Bean Curd Skin, Green Cabbage, Fermented Soybean Paste, Soy Sauce	
Nam Yu Snake Bean 	30
Long Beans, Garlic, Onions, Fermented Bean Curd	
Sambal Steamed Okra 	30
Ladyfingers, Garlic, Onions, Chillies	

GRAINS

Steam Jasmine Rice 	12
Coconut Telang Rice 	15

DESSERT

Spice Delight 	38
Keluak Crisp, Chocolate Financier, Keluak Chocolate Ice Cream	
Bubur Cha-Cha Parfait 	38
Sweet Potatoes, Taro, Sago, Coconut Chantilly	
Ais Sagat (Live Action) 	38
Pandan Cendol, Red Mung Bean, Palm Sugar, Coconut	
Nangka Crème Brûlée 	38
Crème Caramel, Caramelised Honey Jackfruit, Sugar Brûlée	
Onde-Onde Ice Cream 	35
Cashew Brittle, Coconut Rose	

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NOT AVAILABLE DURING LUNCH

MIBRASA OVEN

Premium Charcoal Grilled
Choose One Side and One Sauce

MAINS

Wild Caught Tiger Prawn 	200gm	88
Barramundi 	200gm	98
Coral Rock Lobster 	600gm	198
Dry Aged Duck 	200gm	128
Baby Lamb Rib	200gm	128
Striploin Angus Beef	300gm	198

SIDES

Parmesan Cream Corn on Cob
Hazelnut Roasted Mushroom 
Spiced Potato Wedges

SAUCES

Sarawak Peppercorn 
Calamansi Coriander 
Percik Sauce 



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