

# ATAS

## EXECUTIVE SET LUNCH MONDAY TO SATURDAY | 12NOON TO 2.30PM

### APPETIZER

#### Kerabu Mangga

Young Mangoes, Shallot, Cashew Nut, Honey Citrus Dressing

#### Rojak Pie Tee

Crispy Bean Curd, Jicama, Rose Apple, Cashew Nut, Sesame

#### Kerabu Kacang Botol

Winged Bean, Toasted Spice Coconut, Beansprout, Red Onion, Chilli, Calamansi

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### MAIN

#### ATAS Nasi Kerabu

Grilled Chicken, Salted Egg, Jungle Herb Leaf, Ginger Torch, Dried Shrimp, Young Mango

#### Laksa Johor

Spaghetti, Fish Curry, Cucumber, Long Bean, Ginger Torch, Beansprout, Sambal

#### Laksam Kelantan

Rolled Rice Noodle, White Coconut Fish Gravy, Assorted Ulam, Chilli Paste

#### Nasi Daging Rebus

Aromatic Basmati Rice, Slice Tender Beef, Cucumber Acar, Chilli Tamarind Dip, Cashew Nut

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### DESSERT

#### Spice Delight

Keluak Crisp, Chocolate Financier, Keluak Chocolate Ice Cream

#### Nangka Crème Brûlée

Crème Caramel, Caramelised Honey Jackfruit, Sugar Brûlée

#### Onde-Onde Ice Cream

Cashew Brittle, Coconut Rose

**2-course set menu | RM78 per person**  
Select a main with a starter or dessert

**3-course set menu | RM88 per person**  
Select a main with a starter and dessert



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.

# ATAS

## ALA CARTE MENU LUNCH | 12.00 PM – 2.30 PM | MONDAY TO SATURDAY DINNER | 6.00 PM – 10.00 PM | DAILY






### APPETIZER

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

### MEATS

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

### SEAFOOD

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

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## ALA CARTE MENU LUNCH | 12.00 PM – 2.30 PM | MONDAY TO SATURDAY DINNER | 6.00 PM – 10.00 PM | DAILY

### VEGETABLES

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


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### SOUPS

<b>Teochew Fish Soup</b>	48
Boneless Grouper Fillet, Heirloom Tomato, Salted Vegetable, Ginger, Chilli Oil	
<b>Sup Kambing Mamak</b>	48
Aromatic Spice's Broth, Fried Shallot, Scallion, Roti	






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### GRAINS

Steam Jasmine Rice 	12
Coconut Telang Rice 	15

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### DESSERT

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

 Chef's Recommendation    Vegetarian    Vegan    ESG

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## ALA CARTE MENU DINNER | 6.00 PM – 10.00 PM | DAILY

### MIBRASA OVEN

Premium Charcoal Grilled  
Choose One Side and One Sauce

### MAINS

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

### SIDES

Parmesan Cream Corn on Cob  
Hazelnut Roasted Mushroom   
Spiced Potato Wedges

### SAUCES

Sarawak Peppercorn   
Calamansi Coriander   
Percik Sauce 

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# ATAS

Authentic Tastes, Artfully Served

AT ATAS, AUTHENTIC MALAYSIAN TASTES ARE ELEVATED AND ARTFULLY SERVED, INVITING YOU TO EXPLORE A CULINARY HERITAGE RICH WITH CULTURE AND WARMTH. EVERY DISH IS CRAFTED WITH INTENTION AND PRESENTED TO DELIGHT BOTH EYE AND PALATE.

LED BY EXECUTIVE CHEF SUHALMI TASIR, THE CUISINE HONORS CHERISHED RECIPES AND BOLD FLAVORS THROUGH CONTEMPORARY TECHNIQUES. FROM SLOW-BRAISED RENDANG TOK AND LAKSAM KELANTAN TO REINVENTED FAVORITES LIKE BUBUR CHA-CHA PARFAIT, EACH CREATION CELEBRATES MALAYSIA'S DIVERSE CULINARY TAPESTRY.

# ATAS

## RASA MALAYSIA MENU DINNER | 6.00 PM – 10.00 PM | DAILY MINIMUM 2 PERSONS REQUIRED

### ATAS Bites

Served with Sambal Merah & Hijau  
Assorted Local Crackers with Traditional Malay Condiments

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### 1ST COURSE

#### Pani Puri

Indian Appetizer with Potato, Coriander, Pomegranate, and Murukku.

#### Kerabu Kacang Botol

Malay-Style Salad Featuring Winged Beans, Toasted Spiced Coconut, Beansprouts, Red Onion, Chilli, and Calamansi

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### 2ND COURSE

#### \*\* Ayam Bakar Percik

A Traditional Malay Grilled Organic Chicken Marinated in a Blend of Coconut Milk, Garlic, Chillies, Onion, and Lemongrass

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### 3RD COURSE

#### Teochew Fish Soup

Chinese-Style Boneless Grouper Fillet Simmered With Heirloom Tomatoes, Salted Vegetables, Ginger, and a Hint of Chilli Oil

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### 4TH COURSE

#### Beef Rib Rendang Tok

Executive Chef Suhalmi's Family Recipe - Angus Beef Ribs, Galangal, Coconut Milk, Turmeric, Kaffir Lime Leaf, Toasted Grated Coconut

#### ATAS - Nasi Ulam

Malay-Style Rice Salad with Bario Rice from Sarawak, Jungle Herb Leaves, Torch Ginger, Dried Shrimp, and Young Mango

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### 5TH COURSE

#### Bubur Cha-Cha Parfait

Nyonya (Peranakan) Dessert with Sweet Potatoes, Taro, Sago, and Coconut Chantilly

#### \*\* Petit Four

Keluak Chocolate Financier — A Rich Peranakan Nut Dessert

**4-course set menu | RM208**

Dishes marked \*\* are excluded from the 4-course set menu

**5-course set menu | RM248**

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## RASA MALAYSIA - VEGAN MENU DINNER | 6.00 PM - 10.00 PM | DAILY

### **ATAS Bites**

Malinjo, Rempyek, Inang – Inang  
Sambal Merah & Sambal Hijau

### **APPETIZER**

#### **Kerabu Mangga**

Young Mangoes, Citrus Lime Dressing, Cashew Nuts

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### **MAIN COURSE**

#### **Soy Meat Percik**

Fried Bean Curd Sheet, Coconut Turmeric Gravy

#### **Vegetable Curry**

Mushroom, Brinjal, Tomato, Long Bean

#### **Bendi Chilli Garam**

Tossed Lady Finger, Nyonya Chilli Relish

Coconut Telang Rice or Jasmine Rice

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### **DESSERT**

#### **Coconut Chia Seed Pudding**

Mango Compote, Roasted Cashew Nuts

**3-course set menu | RM108 per person**

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