

ATAS

EXECUTIVE LUNCH MENU

ENTRÉE

Truffe • Onsen Tamago 
sweet onion consommé, sabayon

Prawn • Kataifi 
plum carpaccio, ice plant

Mentaiko • Otak - Otak 
blue mackerel, aged mimolette cheese,
tofu skin, turmeric pickled zucchini
[Supplement RM 50]

Crab • Chawanmushi
dashi, shiitake mushroom

Guinea Fowl • Rillettes 
cauliflower, cabbage, pickled

Japanese Tuna • Organic Melon
tataki, pommery mustard sorbet, shishito pepper,
pumpkin jus, chamomile, fernleaf dill oil
[Supplement RM 80]

MAIN COURSE

Raviolo • Pomodoro 
ratatouille, burrata, pine nuts

Organic Chicken Breast • Mushroom 
leek, mushrooms, potato, pistachio meringue

Asam Pedas • Risotto 
blue belly shrimp, camaron rojo, sakura shrimp,
paku pakis, sea grapes
[Supplement RM 80]

Barramundi • Bouillabaisse 
sweet pumpkin, zucchini, smoked kelp

Duck Breast • Mirin Soy Miso
beetroot, texture of orange, chestnut

Wagyu • Oyster Blade • Chard
ginger braised tofu, soy eggplant,
fermented grilled lotus, calamansi cream
[Supplement RM 250]

DESSERT

Plum
peach sorbet, bell pepper and strawberries,
rose sabayon

Weiss Chocolate • Extra Virgin Olive Oil 
Kacinkoa 85% dark chocolate ganache, sea salt

Crème Brûlée
pineapple compote, strawberries,
mirin & lychee juice

Truffle Ice Cream • Honey Comb 
sea salt, hazelnut
[Supplement RM 20]

SELECT 2 COURSES AT RM98 NETT

SELECT 3 COURSES AT RM128 NETT

Sur-charge is applicable for premium items

ADDITIONAL DISHES ARE SUBJECT TO SUR-CHARGE AT À LA CARTE PRICES



Chef's Recommendation



Vegetarian



Vegan



ESG

All prices are in Malaysian Ringgit and inclusive of SST.
Please inform your server of any dietary requirements.