

# ATAS

## LUNCH SET MENU


### TO START


Bread Bowl du jour

### STARTERS

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**Dry Aged Duck, Scallion Pancake**   
Fermented Beans, Paku Pakis, Pomegranate

**Cream of Forest Mushroom Soup**   
Mirepoix, Mushrooms, Hazelnuts

**Cioppino Clam Stew**   
French Toast, Crustacean Aioli, Chives


**Spinach, Kale, Quinoa Salad**   
Cantaloupe, Organic Tomatoes, Almonds, Lemon, Olive Oil

**Seasonal Oysters - 2pcs** [Supplement RM20]  
Lemon, Mignonette, Latok

### MAINS

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**Reuben Tartine**  
Smoked Wagyu Beef, Sauerkraut, Gruyere, Chips

**Wild Mushroom Risotto**   
Puff Rice, Parmesan, Peas, Mint, Arugula


**Pan Seared Seabass**   
Bouillabaisse, Clams, Heirloom Tomatoes, Green Beans, Olives


**Bucatini Carbonara**   
Smoked Turkey, Mushrooms, Pecorino, Egg Yolk

**Braised Wagyu Brisket**   
Pomme Puree, Jumbo Asparagus

### DESSERTS

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**Banana Cake**   
Banana Ice Cream, Banana Chantily

**Lemon Meringue**   
Keluak Chocolate, Yogurt, Lemon Cremeux

SELECT 2 COURSES AT RM88 NETT

SELECT 3 COURSES AT RM105 NETT

*Sur-charge is applicable for supplement 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.