

ATAS

DINNER À LA CARTE MENU

APPETIZERS

Seasonal Oysters 3PCS / 6PCS Lemon, Mignonette, Latok	RM 68 / RM 120	Bresaola Tortellini Salad  Mushroom Confit, Arugula, Pecorino	RM 48
Dry Aged Duck, Scallion Pancake  Fermented Beans, Paku Pakis, Pomegranate	RM 35	Roasted Beet Salad  Fried Buffalo Cheese, Pomegranate, Basil	RM 45
European Prawn Croquette  French Toast, Crustacean Aioli, Chives	RM 35	Tuna a la ATAS  French Beans, Potato, Egg, Tomato, Olive	RM 45
Cioppino Clam Stew  Tomatoes, Basil, Olive, Garlic Croutons	RM 35	Spinach, Kale, Quinoa Salad  Cantaloupe, Organic Tomato, Almond, Lemon, Olive Oil	RM 40
Portobello Rockefeller  Baby Spinach, Béchamel, Hollandaise	RM 30	French Onion Soup  Caramelised Onions, Chicken Broth, Cheese Croutons	RM 38
Asparagus Parmigiana  Aubergine, Tomato, Scamorza, Basil Crumble	RM 30	Wild Rice Forest Mushroom Soup  Mirepoix, Mushrooms	RM 50
Yam Nachos  Cheese, Tomato Salsa	RM 25		

MAINS

Bucatini Carbonara  Smoked Turkey, Mushrooms, Pecorino, Egg Yolk	RM 68	Roasted Duck Breast  Melon Mango Compote, Wild Rice, Tuscan Kale, Pomegranate, Gastrique	RM 108
Pasta Tower  Angus Beef Ragout, Béchamel, Mozzarella	RM 58	Chicken Francaise  Fondant Potatoes, French Beans, Lemon Butter	RM 88
Ravioli  Stracciatella, Cauliflower, Sage	RM 48	Pan Seared Seabass  Bouillabaisse, Clams, Heirloom Tomatoes, Green Beans, Olives	RM 88
Pomodoro Flat Bread  Burrata, Roma Tomatoes, Basil, Olive Oil	RM 40	Grilled Lamb Rack Aubergine Salad, Pumpkin Puree, Black Pepper Jus	RM 188
Risotto Verde  Puff Rice, Parmesan, Peas, Mint, Rocket Leaf	RM 68		

 Chef's Recommendation  Vegetarian  Vegan  ESG

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








ATAS


PREMIUM PROTEIN

CHARCOAL GRILLED TO THE PERFECTION WITH OUR MIBRASA CHARCOAL OVEN







CHOICE OF ONE SIDE DISH AND ONE SAUCE

Jumbo Squid 	300g	RM 68
Barramundi 	180g	RM 98
NY Baked Oysters 	3pcs	RM 105
Coral Rock Lobster 	600g	RM 198
Dry Aged Duck 		RM 120
Organic Boneless Chicken 		RM 120
Australian Lamb Rack	180g	RM 188
Smoked Wagyu Beef Brisket 	300g	RM 208
Angus Beef Striploin	300g	RM 228
Wagyu Beef Cube Roll MBS 9	400g	RM 388

SIDES	Pomme Puree 
	Roasted Herb Cocktail Potatoes  
	Butter Nut Squash, Quinoa 
	Parmesan Cream Corn on Cob  
	Hazelnut Roasted Mushrooms 
	Additional Side Dish RM 25

SAUCE	Beurre Blanc Sauce
	Bearnaise Sauce
	Sarawak Peppercorn Sauce 
	Red Wine Chocolate
	Natural Jus

DESSERT

Sizzling Brownie 	RM 35	Lemon Meringue  	RM 30
Vanilla Ice Cream, Salted Caramel		Keluak Chocolate, Yogurt, Lemon Cremeux	
Banana Cake  	RM 30	Dauphinoise Apple Tart 	RM 30
Chocolate Cremeux, Caramel Banana		Chantilly, Mint Oil, Lime, Vanilla Anglaise	

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