

# ATAS

## DINNER À LA CARTE MENU

### APPETISERS

<b>Seasonal European Oysters – 3pcs / 6pcs</b> Lemon, Mignonette, Latok	RM68 / RM120	<b>Scallop Ceviche</b> Pomegranate, Basil, Blood Orange Vinaigrette	RM58
<b>Dry Aged Duck, Scallion Pancake</b> 🍴	RM40	<b>Roasted Beet Salad</b> 🌱	RM50
Fermented Bean Whipped, Paku Pakis, Pomegranate		Fried Buffalo Cheese, Pomegranate, Basil	
<b>European Prawn Croquette</b> 🍴	RM40	<b>Spinach &amp; Kale, Quinoa Salad</b> 🌱	RM45
French Toast, Crustacean Aioli, Chives		Cantaloupe, Organic Tomatoes, Almond, Lemon, Olive Oil	
<b>Baked Scallops</b>	RM45	<b>French Onion Soup</b> 🍴🌱	RM45
Crustacean Oil, Scallion, Lemon		Caramelised Onion, Chicken Broth, Cheese Crouton	
<b>NY Baked Oysters</b> 🍴	RM68	<b>Forest Mushroom Soup</b> 🌱🍴	RM55
Spinach, Mushroom, Mozzarella		Wild Rice, Mirepoix	
<b>Asparagus Parmigiana</b> 🌱	RM40	<b>Yellow Squash Velouté</b>	RM50
Aubergine, Tomato, Scamorza, Basil Crumble		Pumpkin Gnocchi, Pepita Brittle, Basil Oil	
<b>Wagyu Beef Tartare</b> 🍴	RM58	<b>Cioppino Clam Stew</b> 🍴🌱	RM42
Smoked Egg Yolk Aioli, Mustard Pickles, Beef Chips		Tomatoes, Basil, Olives, Garlic Croutons	
<b>Tuna a la ATAS</b> 🍴	RM55		
French Beans, Potatoes, Egg			

### MAIN COURSE

<b>Fettucine Carbonara</b> 🍴	RM78	<b>Roasted Duck Breast</b> 🍴🌱	RM118
Smoked Turkey, Mushroom, Pecorino, Egg Yolk		Melon Mango Compote, Wild Rice, Tuscan Kale, Pomegranate Gastrique	
<b>Pasta Tower</b> 🍴	RM68	<b>Chicken Francaise</b> 🍴	RM98
Angus Beef Ragout, Béchamel, Mozzarella		Fondant Potatoes, French Beans, Lemon Butter	
<b>Pappardelle ai Frutti di Mare</b>	RM88	<b>Pan Seared Seabass</b> 🌱	RM98
Housemade Pasta, Tiger Prawn, Scallops, Clams, Basil		Bouillabaisse Clams, Heirloom Tomatoes, Green Beans, Olives	
<b>Spaghetti a la Vongole</b> 🌱	RM88	<b>Garlic Butter Ocean Trout</b>	RM108
Squid Ink Pasta, Clams, White Wine, Garlic, Basil, Olive Oil		Squid Ink Risotto, Haricot Beans, Beurre Blanc Sauce	
<b>Ravioli</b> 🌱	RM68	<b>Poached Black Cod</b>	RM138
Stracciatella, Cauliflower, Sage		Saffron Potatoes, Fennel, Heirloom Tomatoes, Salmon Roe	
<b>Risotto Verde</b> 🌱	RM68	<b>Herb Crusted Rack of Lamb</b>	RM188
Puff Rice Vegan Parmesan, Peas, Mint, Rocket Leaf		Mushroom Arancini, Heirloom Carrot, Black Pepper Jus	
<b>Seafood &amp; Arborio Rice</b>	RM108	<b>Wagyu Pithivier</b>	RM178
Provençal Seafood, Tomatoes, Olives, Coriander		Shredded Wagyu Beef Ribs, Heirloom Carrot, Asparagus, Hollandaise	

 Chef's recommendation

 Vegetarian

 Vegan

 ESG

Our food may include or come into contact with common allergens.  
If you have any allergies, please let your server know so we can take extra care.  
All prices are in Malaysian Ringgit and inclusive of SST.

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## PREMIUM PROTEIN CHARCOAL GRILLED TO THE PERFECTION WITH OUR MIBRASA CHARCOAL OVEN CHOICE OF ONE SIDE DISH AND ONE SAUCE

<b>Jumbo Squid</b> 🌿	<b>300 Gram</b>	<b>RM68</b>
<b>Barramundi</b> 🌿	<b>280 Gram</b>	<b>RM98</b>
<b>Coral Rock Lobster</b> 🌿	<b>600 Gram</b>	<b>RM198</b>
<b>Tiger Prawn</b>	<b>350 Gram</b>	<b>RM98</b>
<b>Atlantic Black Cod Fish</b>	<b>160 Gram</b>	<b>RM138</b>
<b>Dry Aged Duck</b> 🌿		<b>RM120</b>
<b>Pineapple Chicken Roulade</b> 🌿	<b>350 Gram</b>	<b>RM108</b>
<b>Australia Lamb Rack</b>	<b>180 Gram</b>	<b>RM188</b>
<b>Wagyu Beef Rib</b> 🍴	<b>500 Gram</b>	<b>RM208</b>
<b>Augus Beef Striploin</b>	<b>300 Gram</b>	<b>RM228</b>
<b>Waygu Beef Cube Roll – MBS9</b>	<b>400 Gram</b>	<b>RM388</b>

### SIDES

Pomme Puree 🌿  
Roasted Herb Cocktail Potatoes 🌿🌿  
Yellow Squash Gnocchi, Quinoa 🌿  
Parmesan Cream Corn On Cob 🌿🌿  
Hazelnut Roasted Mushrooms 🌿

### Additional Side Dish

**RM25**


### SAUCE


Beurre Blanc  
Bearnaise  
Sarawak Peppercorn  
Red Wine Chocolate  
Natural Jus


### DESSERT

<b>Sizzling Brownie</b> 🍴	<b>RM40</b>
Vanilla Ice Cream, Salted Caramel	
<b>Spiced Delight</b> 🌿	<b>RM35</b>
Kuih Loyang, Chocolate Financier, Keluak Chocolate Ice Cream	

<b>Strawberry Velvet</b>	<b>RM35</b>
Cameron Highland Strawberries, Strawberry Sorbet, Mint Oil	
<b>ATAS Brûlée</b>	<b>RM35</b>
Vanilla Crème Brûlée, Biscotti, Pickled Mulberries, Crème Fraiche Ice Cream	

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