

ATLAS DINING

COLD

- ATLAS olives four ways 10
- irish oysters (half dozen),
champagne vinegar air, fizzy grapes 32
- pork & duck terrine, mini apples,
mustards 24
- bruschetta triumph of the sea, blue
prawn tartar, sea urchin, pomegranate,
oscietra caviar 28
- madai sea bream tartare, sweet green
peas, salmon mousse,
dill vinaigrette 28
- fresh san marzano tomatoes,
stracciatella cheese, caper leaves,
bread crisp 28
- artisanal charcuterie
(ask for daily selection) 32
- european cheese board
(ask for daily selection) 32

TOUT DE SUITE

- TULIP OF CHAMPAGNE 22**
louis roederer brut premier
- THE ATLAS MARTINI 24**
london dry gin,
ambrato vermouth, orange bitters,
champagne vinegar
- FRENCH 25 COCKTAIL 25**
ATLAS orange gin, lavender,
lemon, honey, champagne
- DRAUGHT BEER 15**
czech pilsner urquell
- VERMOUTH APERITIVO 14**
artisanal bianco vermouth, lemon
- ART DECO TEA BLEND 10**
fine black tea with yuzu & elderflower
- HOUSE BLEND ESPRESSO 4**
liberty coffee 'speakeasy' blend



HOT

- belgian pomme frites with
horseradish mayo 12
- mini croque monsieur, fancy spanish
cheese, pickled shallot 16
- charred octopus, feta goat cheese,
toasted pine nuts 19
- london spicy chorizo sandwiches,
capsicum, rocket 24
- crispy prawn heads, cod skin,
sawagani crabs, cucumber relish 24
- smoky beef puffs,
pickled mustard seeds
... on the bone 18
- 5j jamon on toast 14
- nz lamb corn dogs, fresh herbs, spicy
tomato sauce 16

*"laughter is brightest
where food is best."*
irish proverb

MAIN COURSES

- canvas of pasta, japanese wagyu beef,
tomatoes, the usual suspects 32
- grains of winter, topinambur risotto,
pearl onions, mustard cress 24
- suckling pig, burnt bread sauce,
zucchini flower, asparagus 46
- slow braised short rib, potato nest,
flavours of carrots, tarragon crust 34
- gindara black cod,
red grapes beurre blanc,
romanescos, fennel 36
- chicken breast, ratte potatoes,
peaches, crispy skin 30

CAVIAR

- 15g schrencki caviar,
all the condiments,
warm blinis 84
- buttery white asparagus, hokkaido
scallops, 5g caviar, kinome 58
- 'gragnano' spaghettini
with a variation of eggs;
confit egg yolk, bottarga,
5g caviar 62
-
- supplement of 10g caviar:
la maison nordique schrencki 50
la maison nordique imperial sologne 85
*selection may change on availability

DESSERT

- everyone loves a piña colada,
coconut float 18
- pear snow, brandy sabayon,
stretchable chocolate, pistachio
sponge 18
- frozen milk chocolate water, milk ice
cream, palmer's brownie, tarragon 18
- nubian sponge cake, mandarin, white
chocolate, dry raspberries 18
- crêpes mille-feuille, strawberries
two ways, milk crisp 18
- warm madeleines, homemade jam,
unsweetened cream 18
- assortment of petit fours 18

your choice of free flow still and sparkling
in-house filtered water for \$2 per guest

\$1 per guest will be donated to WildAid



ATLAS

prices are subject to 10% service charge
and prevailing government taxes

www.atlasbar.sg