

# 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 bacon mayo 12
- mini croque monsieur, fancy spanish  
cheese, pickled shallot 16
- charred octopus, feta goat cheese,  
toasted pine nuts 20
- the burnt edges of the margherita,  
olive tapanade, basil 14
- 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 36
- saucisson black pig "half" ravioli,  
sweet chestnuts, veal consommé,  
marjoram 34
- suckling pig, burnt bread sauce,  
zucchini flower, asparagus 46
- mayura wagyu beef knuckle steak,  
friggittelli peppers, glazed borretane  
onions 40
- white pekin duck breast, green lentils,  
homemade ricotta, pedro ximénez  
and blackcurrant sauce 38
- gindara black cod,  
red grapes beurre blanc,  
yellow cauliflower, fennel 38
- grains of winter, topinambur risotto,  
pearl onions, mustard cress 26

## SPECIALS

- 15g sturia caviar,  
all the condiments,  
warm blinis 84
- 'gragnano' spaghetti  
with a variation of eggs;  
confit egg yolk, bottarga,  
5g caviar 48
- home made trofie pasta, chanterelles  
mushrooms, black winter truffle,  
butter and sage 40
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- supplement of 10 g caviar  
sturia vintage caviar 50  
\*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](http://www.atlasbar.sg)