

# ATLAS LUNCH

your selection of:

2 courses ..... 38

3 courses ..... 48

supplement your lunch with a wine pairing

2 glasses (80ml) ..... 24

3 glasses (80ml) ..... 30

## STARTERS

**duck and turkey pie, red cabbage slaw, buttermilk** 22

*chateau hauterive, malbec 2015 – cahors, france*

**chestnut velouté, comté cheese and truffle dumpling** 24

*holdvolgy, hárslevelú 2009 – tokaj-hegyalja mád, hungary*

**smoked salmon terrine, kampot pepper, buckwheat cracker** 24 *dominique*

*portet rosé 2017 – yarra valley, australia*

## MAINS

**baby wellington, parma ham, roasted chestnuts, lentils** 32 (set +3 )

*stern steiner kekfrankos, blaufränkisch 2006 – sopron, hungary*

**rolled monkfish, purple brussel sprouts, lemon meunière, caper flowers** 29

*domaine heimbouger 2014, pinot noir – burgundy, france*

**lobster and champagne risotto** 28

*charles heidsieck brut reserve nv – champagne, france*

## DESSERTS

**thirteen desserts of christmas** 17 (set +3 )

*mini espresso martini*

**gingerbread man cookies and 'vinsanto' wine** 14

*baileys chai latte*

**ATLAS signature madeleines, jam and chantilly cream** 14

*tea toddy, bergamot, honey*

choose your own dessert from the a la carte selection ! (set +3 )

## COMFORTS

kale salad, crab meat, lemon mayonnaise, avocado 26

maine lobster roll, artisanal brioche bun, marie rose dressing 30 (set +4)

the club sandwiches, crispy bacon, chicken and all the trimmings 22

\*Lunch menu may vary slightly from day to day based on fresh, seasonal produce

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