

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

cream of sweet corn, toasted nuts 18

coldstream hills chardonnay 2016 – yarra valley, australia

cured salmon carpaccio, haricot verts, grape seed mustard 22

cave valcombe chasselas 2015 – valais, switzerland

blow-torched wagyu beef tartare, fermented portobello, light truffle custard 26

pincészet kekfrankos 2006 – sopron, hungary

MAINS

veal scaloppine in marsala wine sauce, trapani couscous 28

heger 'merdinger buhl' pinot noir 2013 – baden, germany

battered cod fillets, mushy peas, tartare sauce, mustard frills salad 26

f.x. pichler federspiel grüner veltliner 2013 – wachau, austria

seared homemade gnocchi, butter sage, sun dried tomatoes 24

bodegas altanza tempranillo 2014 – rioja, spain

DESSERTS

light tarte aux pommes, cinnamon ice cream 14

graham 10 year tawny port – douro, portugal

homemade cannoli, sweetened ricotta and candied fruits 14

villa di vetrice vin santo 1995 – chianti, italy

ATLAS signature madeleines, jam and chantilly cream 14

chateau lange-reglat 2010 – sauternes, france

choose your own dessert from the a la carte selection I (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