

ATLAS DINING

COLD

grand pochon bread or home-made brioche with artisanal truffle butter 10

ATLAS olives four ways 10

N.02 majestic oysters 'au naturel' (4), pearls, fizzy grapes 38

terrarium – chicken liver parfait, gin & poetry 29

bruschetta triumph of the sea, blue prawn tartar, sea urchin, caviar 29

hokkaido scallops, chervil root cream, mountain asparagus, trout roe 30

shaved champignon mushrooms, hercule farmed cheese, basil panna cotta 27

artisanal charcuterie 32/38
european cheese board 34/40
(choice of 4 or 6)

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 18

octopus carpaccio, chorizo espuma, crispy rice, notes of paella 26

the burnt edges of the margherita, olive tapanade, basil 14

london spicy chorizo sandwiches, capsicum, rocket 24

french white asparagus, deep sea prawns, hollandaise, chives 34

smoky beef puffs, pickled mustard seeds ... on the bone 18

5j jamon on toast 16

nz lamb corn dogs, fresh herbs, spicy tomato sauce 16

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

MAIN COURSES

A5 wagyu cannelloni pasta, whipped parmesan cheese, the usual suspects 36

saucisson black pig "half" ravioli, sweet chestnuts, veal consommé 34

pyrenees lamb "en croute", apple flower, light marzipan 46

mayura wagyu beef knuckle steak, friggitelli peppers, glazed onions 40

white pekin duck breast, green lentils, homemade ricotta, pedro ximénez and blackcurrant sauce 38

black bass with crispy scales, saffron crème fraiche, root vegetables bamboo groove 38

lobster & champagne risotto, vinegar bubbles, lobster oil 39

SPECIALS

50g 'petrossian' caviar,
all the condiments, warm blinis

baikia caviar royal 380
ossetra caviar royal 420

'gagnano' spaghettini
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

*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 Cure Brain
Cancer Foundation



ATLAS

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

www.atlasbar.sg