

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

- seafood dolmathakia, rice and amberjack fish rolled in vine leaf** 20
silva daskalaki white plyto, sauvignon blanc 2016 - dafnes pdo, crete
- avgolemono chicken soup, organic egg, lemon, barley** 20
sigalas assyrtiko 2016 - santorini pdo, aegean islands
- sauteed halloumi cheese, crunchy bread, oregano, olives, tomato** 24
kechris-kechribari retsina roditis NV - macedonia

MAINS

- lamb chop, smoky eggplant puree, tzatziki, eggplant chips** 30
alpha estate xinomavro reserve v.v. 2013 - amyndeon pdo, macedonia
- charred octopus tentacle, feta goat cheese and figs sauce, spinach, chips** 29
ktima gerovassiliou malagousia 2016 - epanomi pgi, papamola
- pastitsio, baked ziti pasta, bechamel, capsicum and parmesan tuile** 26
lyrarakis kotsifali 2015 - crete

DESSERTS

- baklava, toasted nuts, gula melaka syrup, cinnamon ice cream** 14
silva daskalaki winery liastos NV (50ml) - dafnes pdo, crete
- custard phyllo pie, citrus, semolina, tahitian vanilla and rum foam** 14
silva daskalaki winery liastos NV (50ml) - dafnes pdo, crete
- 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