

# 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 34/38  
(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 puppies, 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

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 fraîche, 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

'gragnano' spaghettini  
with a variation of eggs;  
confit egg yolk, bottarga,  
5g caviar 48

fresh strozzapreti 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](http://www.atlasbar.sg)