

# ATLAS DINING

## COLD

- N.02 majestic oysters 'au naturel' (4), pearls, fizzy grapes 38
- whipped hummus, preserved japanese radishes, crunchy chili peppers 18
- the burnt edges of the margherita, olive tapanade, basil 14
- good old pintxos, inflated bread cracker, carrot, marinated anchovies 18
- smoked yellowfin tuna cigars, dill, orange 24
- bruschetta triumph of the sea, blue prawn tartar, sea urchin, caviar 29
- ATLAS green olives 12
- artisanal charcuterie 32/38  
european cheese board 34/40  
(choice of 4 or 6)

## TOUT DE SUITE

- TULIP OF CHAMPAGNE 27**  
piper-heidsieck essentiel ATLAS
- THE ATLAS MARTINI 25**  
london dry gin,  
ambrato vermouth, orange bitters,  
champagne vinegar
- FRENCH 25 COCKTAIL 25**  
french dry gin, lavender,  
lemon, honey, champagne
- GLASS OF RED 18**  
marqués de tomares tempranillo 2015
- DRAUGHT BEER 16**  
pilsner urquell
- ART DECO TEA BLEND 10**  
fine black tea with yuzu and elderflower
- HOUSE BLEND ESPRESSO 4**  
liberty coffee 'speakeasy' blend



## HOT

- mini croque monsieur, fancy spanish cheese, pickled shallot 18
- london spicy chorizo sandwiches, capsicum, rocket 24
- 5j jamon on toast 16
- spanish octopus tentacle, braised fennel, fried lemon milk 26
- butter-poached deep sea prawns, crispy heads, yuzu spiced hollandaise 26
- lamb corn puppies, spicy tomato sauce 16
- belgian pomme frites, horseradish bacon mayo 12
- warm rustic bread or brioche, artisanal truffle butter 10

“laughter is brightest  
where food is best.”

- irish proverb

## MAIN COURSES

- steak frites – wagyu rump cap, bone marrow butter, capers, watercress, thin fries 38
- smoked beef short rib, kohlrabi mash, pickled turnips, kale, mustard jus 38
- mottainai lamb rump, shoulder rillette, caponata, labneh, salsa verde 38
- pan roasted market fish, espelette, lemon yogurt, puffed grains, parsley and fennel salad 38
- spaghetti, carpet clams, cuttlefish, chili, pangrattato 32
- potato gnocchi, pancetta, broad beans, ricotta, basil 28
- roasted pumpkin, pear, bitter leaves, sunflower seeds, burnt butter vinaigrette 26

## SPECIALS

- 50g 'petrossian' caviar,  
all the condiments, warm blinis
- daurenki caviar royal 320  
ossetra caviar royal 380
- 'gragnano' spaghettoni  
with a variation of eggs,  
confit egg yolk, bottarga,  
5g caviar 48
- fresh strozzapreti pasta, button mushrooms, black winter truffle, butter and sage 40

\*selection may change on availability

## DESSERT

- hotel palacio, plantain and feuilletine fritters, smoked ice cream, rum 18
- tonic gâteaux du voyage, yuzu, basil, gin 18
- pear snow, brandy sabayon, stretchable chocolate, pistachio sponge 18
- rolled crepes suzette, pear and orange relish, burnt butter ice cream, cognac 18
- frozen milk chocolate water, milk ice cream, palmer's brownie, tarragon 18
- ATLAS warm madeleines, homemade jam, unsweetened cream 18
- assortment of petit fours 18

your choice of free flow still and sparkling water for \$2 per guest  
\$1 per guest will be donated to a local charity



ATLAS

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

[www.atlasbar.sg](http://www.atlasbar.sg)