

ATLAS DINING

COLD

oysters (4) mignonette, lemon 38
add caviar 10gm 45

ATLAS green olives,
basque peppers, pangrattato,
sumac 12

antipasto - marinated, pickled and
preserved vegetables 20

picante nduja,
spreadable salumi,
baby radish, pita bread 22

europaean cheese board 34/40
(choice of 4 or 6)

rustic bread,
artisanal truffle butter 12

TOUT DE SUITE

TULIP OF CHAMPAGNE 29
piper-heidsieck essentiel ATLAS

THE ATLAS MARTINI 25
london dry gin,
ambrato vermouth, orange bitters,
champagne vinegar

TAMARA IN A GREEN BUGATTI 24
modern french gin, lavender tincture,
mint, lemon, sugar

YOUNG CHURCHILL 28
islay scotch, pedro jimenez sherry,
herbal liquor, orange bitters

SCANDAL WATER 25
french vodka, italian dry vermouth,
citrus, lemongrass, bitters, champagne

HACIENDA SOUR 24
tequila, palo cortado sherry, almond,
triple sec, orange, spicy bitters



HOT

arancini, tomato passata,
parmesan 18

spicy fried cauliflower,
paprika aioli, pickles 18

pork sausage roll,
red pepper ketchup,
horseradish cream, sorrel 20

mini croque monsieur,
fancy spanish cheese,
pickled shallots 18

mushrooms on toast,
chestnut butter,
wood sorrel 18

belgian pomme frites,
horseradish bacon mayo 14

“laughter is brightest
where food is best.”

- irish proverb

MAIN COURSE

steak frites – wagyu rump cap,
bone marrow butter, capers,
watercress, thin fries 40

pan roasted market fish, espelette,
lemon yoghurt, puffed grains,
parsley and fennel salad 38

spaghetti, clams, cuttlefish,
chili, pangrattato 32

potato gnocchi, pancetta,
broccolini, ricotta, basil 28

roasted pumpkin,
pear and radicchio salad,
brown butter vinaigrette 26

SPECIALS

lobster roll, shoestring fries 34
mini lobster roll (2) 26
add caviar 10gm 45

buttermilk fried chicken sandwich,
assorted pickles 22
vegetarian option available

spicy chorizo sandwich, pickled
capsicum, rocket, gherkin mayo 24

smoked beef short rib
kohlrabi mash, pickled turnips,
crispy kale, mustard jus 38

DESSERT

banana and caramel cream pie,
chocolate shavings 18

pineapple granita, coconut sorbet,
faba meringue,
finger lime, rum 18

cherry, chocolate mascarpone,
dark crumble, hibiscus 16

buttermilk pannacotta,
strawberry salad, baby basil 24
designed to share

ATLAS warm madeleines,
homemade jam,
unsweetened cream 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