

# ATLAS DINING

## COLD

oysters (4) mignonette, lemon 38  
*add caviar 10g +45*

ATLAS green olives,  
basque peppers, pangrattato,  
sumac 12

antipasto - marinated peppers,  
grilled eggplant, roasted beets,  
fennel, sourdough 20

beetroot salad, almond whip,  
swiss chard, orange, flaxseed,  
green olive oil 18/26

european 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 ximénez sherry,  
riesling, orange bitters

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

**ATLAS ESPRESSO MARTINI 24**  
vodka, coffee liqueur, espresso,  
aromatic bitters, dark sugar, cream



## HOT

salt cod and tomato arancini,  
sauce gribiche 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

iberico pork ribeye,  
romano artichokes, gremolata,  
radicchio, fennel, scratchings 36

pan-roasted chilean sea bass,  
lemon beurre blanc,  
roasted pumpkin, sprouts 40

grilled corn risotto,  
pickled baby maize, pecorino,  
genovese basil 28

smoked beef short rib  
kohlrabi mash, pickled turnips,  
crispy kale, mustard jus 42

steak frites – smoked bone marrow  
butter, shoestring fries, jus, watercress  
150g wagyu rump cap 40  
300g boneless ribeye 76

## COMFORTS

lobster roll, celery, espelette, chives,  
tabasco, shoestring fries 34  
*add caviar 10g +45*

buttermilk fried chicken sandwich,  
swiss cheese, lettuce, pickles,  
harissa, soft bun 22  
*vegetarian option available*

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

## DESSERT

banana and caramel cream pie,  
chocolate shavings 18

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

flourless chocolate cake, fudge,  
crème fraîche ice cream,  
raspberries 18

black forest pannacotta – buttermilk,  
cherry, dark chocolate, sumac 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](http://www.atlasbar.sg)