

ATLAS DINING

COLD

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

ATLAS green olives 12

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

burrata, petit pois,
sugar snap peas, black garlic pistou,
puffed quinoa, sourdough 28
designed to share

white anchovies, piquillo peppers,
aioli, espelette, crystal bread 18

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, cream



HOT

bbq octopus, pressed yoghurt,
potatoes, orange, chili oil 28

spicy fried cauliflower,
paprika aioli, pickles 18

mini croque monsieur,
fancy spanish cheese,
pickled shallots 18

belgian pomme frites,
horseradish bacon mayo 14

mushrooms on toast,
chestnut butter,
wood sorrel 18

MAIN COURSE

king crab salad – potato,
roasted fennel, smoked tomato,
romaine, radicchio 36

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

smoked pork loin,
mustard mashed potatoes,
sauerkraut, green apple 36

pumpkin risotto, pepitas,
genovese basil, parmesan crisp 28

prawn spaghetti, cherry tomato,
zucchini, chili, basil, pangrattato 30

steak frites – smoked bone marrow
butter, shoestring fries, jus, watercress
200g black angus sirloin 42
300g angus tenderloin 76

“laughter is brightest
where food is best.”

- irish proverb

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

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

DESSERT

elements of tiramisu – chiffon,
mascarpone, espresso,
marsala gelato 18

black forest pannacotta – buttermilk,
cherry, dark chocolate, sumac 24
designed to share

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

chocolate and salted caramel tart,
clotted cream ice cream,
pistachio 18

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