

# ATLAS DINING

## STARTERS

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

mushrooms on toast, chestnut butter,  
wood sorrel 18

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

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

burrata, petit pois,  
sugar snap peas, black garlic pistou,  
puffed quinoa, sourdough 26  
*designed to share*

king crab salad – potato,  
roasted fennel, smoked tomato,  
romaine, radicchio 30

## MAIN COURSE

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

pan-roasted chilean sea bass,  
lemon beurre blanc,  
roasted pumpkin, sprouts 43

pumpkin risotto, pepitas,  
genovese basil, parmesan crisp 28

prawn spaghetti, cherry tomato,  
bisque, zucchini, chili, basil,  
pangrattato 34

steak frites – smoked bone marrow  
butter, shoestring fries, jus, watercress  
200g black angus sirloin 45  
300g angus tenderloin 76

## 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



## BAR BITES

ATLAS green olives 12

spicy fried cauliflower, paprika aioli,  
pickles 18

mini croque monsieur,  
fancy spanish cheese,  
pickled shallots 18

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

belgian pommes frites,  
horseradish bacon mayo 14

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

rustic bread,  
artisanal truffle butter 12

“laughter is brightest  
where food is best.”

- irish proverb

## DESSERT

crème brûlée,  
madagascan vanilla 18

eton mess - mascarpone,  
forest fruits, french meringue 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,  
marscapone cream 18

## CAVIAR

served with all the condiments,  
warm blinis

30g oscietra 98

250g kaluga hybrid 600  
*designed to share*

## 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 24  
*vegetarian option available*

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)