

ATLAS DINING

STARTERS

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

roast capsicum gazpacho, piquillo
peppers, japanese cucumber,
focaccia, aioli 18

escargots à la bourguignonne,
potato espuma,
smoked bacon 22

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

burrata, white anchovies,
truss tomatoes, garlic chips,
crystal bread 28
designed to share

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

MAIN COURSE

pork collar, pancetta jus,
sweetheart cabbage,
roast garlic mousseline 40

pan-roasted chilean sea bass,
lemon beurre blanc,
roasted pumpkin, romanesco 46

pumpkin risotto, pepitas,
genovese basil, parmesan crisp 32

prawn spaghetti, cherry tomato, bisque,
zucchini, chili, basil, pangrattato 38

steak frites – smoked bone marrow butter,
shoestring fries, jus, watercress
200g black angus sirloin 48
300g angus tenderloin 78

TOUT DE SUITE

TULIP OF CHAMPAGNE 29
piper-heidsieck essentiel ATLAS

ATLAS MARTINI 26
london dry gin,
ambrato vermouth, orange bitters,
champagne vinegar

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

ATLAS OLD FASHIONED 28
blended scotch, smokey whiskey,
px sherry, riesling, orange bitters

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

ATLAS ESPRESSO MARTINI 25
french vodka, coffee liqueur,
espresso, cinnamon, cream



BAR BITES

ATLAS green olives 12

spicy fried cauliflower, paprika aioli,
pickles 18

mini croque monsieur, spanish cheese,
pickled shallots 20

mushrooms on toast, chestnut butter,
wood sorrel 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

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

coffee hazelnut tart, nougatine
clotted cream ice cream 18

pavlova with citrus glazed berries,
vanilla mascarpone,
passionfruit sorbet 24
designed to share

île flottante – poached meringue,
douce caramel, crème anglaise 18

ATLAS warm madeleines,
homemade jam,
mascarpone cream 18

CAVIAR

served with all the condiments,
warm blinis

30g oscietra 98

COMFORTS

lobster roll, celery, espelette, chives,
tabasco, shoestring fries 36
add caviar 10g +45

buttermilk fried chicken sandwich,
swiss cheese, lettuce, pickles,
harissa, soft bun 26
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