

# ATLAS DINING

## STARTERS

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

smoked king salmon,  
rooster potato, avocado cream,  
pickled beetroot 30

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

escargots à la bourguignonne,  
smoked bacon, sourdough bread 22

ATLAS niçoise salad -  
garden beans, kalamata olive,  
anchovy, quail egg 28

grilled octopus, pressed yoghurt,  
orange, chili oil 28

## 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,  
dulce 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](http://www.atlasbar.sg)