

ATLAS DINING

STARTERS

- oysters (4) mignonette, lemon 38
add caviar 10g +45
- smoked king salmon,
rooster potato, avocado,
pickled beetroot 30
- burrata, white anchovies,
truss tomatoes, garlic chips,
crystal bread 28
designed to share
- escargots à la bourguignonne,
smoked bacon, sourdough bread 24
- grilled octopus, pressed yoghurt,
orange, chili oil 30
- cured beef brisket,
sweet pickle, oeuf de poulette,
gruyère truffle foam 28

MAIN COURSE

- pork collar, pancetta jus,
sweetheart cabbage,
roast garlic mousseline 42
- pan-roasted chilean sea bass,
clam reduction, shimeji, broad bean,
grape tomato, gnocchetti 48
- jerusalem artichoke risotto,
balsamic walnut vinaigrette,
cavolo nero crisp 36
- 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 33
piper-heidsieck essentiel ATLAS
- ATLAS MARTINI 27
london dry gin,
ambrato vermouth, orange bitters,
champagne vinegar
- TAMARA IN A GREEN BUGATTI 25
modern french gin, lavender tincture,
mint, lemon, sugar
- ATLAS OLD FASHIONED 28
blended scotch, smokey whiskey,
px sherry, riesling, orange bitters
- SCANDAL WATER 26
french vodka, italian dry vermouth,
citrus, bitters, champagne
- ATLAS ESPRESSO MARTINI 26
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
- shoestring fries,
horseradish bacon mayo 14
- european cheese board 34/42
(choice of 4 or 6)
- rustic bread,
artisanal truffle butter 12

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

“laughter is brightest
where food is best.”

- irish proverb

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