

# ATLAS DINING

## STARTERS

oysters (4), natural,  
mignonette, lemon 38  
add caviar 10g +48

jamon iberico, melon,  
smoked almond, crisp sage 24

burrata, white anchovies,  
truss tomatoes, garlic chips,  
crystal bread 26  
*designed to share*

north sea shrimp, quail egg,  
semi-dried tomatoes  
curled endive 28

scallops, salt baked celeriac,  
green apple, smoked pancetta jus 30

grilled octopus, pressed yoghurt,  
orange, chili oil 32

escargots à la bourguignonne,  
sourdough bread 24

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## MAIN COURSE

duck confit,  
warm puy lentil salad, lardon 44

pan-roasted silver cod,  
mussel reduction, shimeji, broad bean,  
grape tomato, gnocchetti 48

jerusalem artichoke risotto,  
balsamic walnut vinaigrette,  
cavolo nero crisp 38

prawn spaghetti, cherry tomato, lobster jus,  
zucchini, chili, basil, pangrattato 40

steak frites – bone marrow butter,  
fries, watercress  
200g australian black angus mb4+ sirloin 52  
300g australian black angus tenderloin 78

## TOUT DE SUITE

**TULIP OF CHAMPAGNE 33**  
NV Laculle Frères 'Le Petit Point Rouge'  
Brut Nature Rosé

**ATLAS MARTINI 27**  
ATLAS' very own gin,  
ambrato vermouth, orange bitters,  
champagne vinegar

**TAMARA IN A GREEN BUGATTI 25**  
modern french gin, lavender tincture,  
mint, lemon, sugar

**ELECTRIC CLUB 26**  
hazelnut clarified butter rum,  
herbal liqueur, sherry, chocolate



**“laughter is brightest  
where food is best.”**

- irish proverb

## INDULGENCES

kaluga caviar served with warm blinis  
and all the condiments

25g - 98

50g - 195

100g - 388

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### FOR TWO TO SHARE

wagyu mb5 ribeye 400g,  
truffled pomme purée, béarnaise  
138

*served à point*

iberico pork pluma milanese,  
radicchio salad, pasta arrabbiata  
96

## COMFORTS

lobster roll, celery, espelette, chives,  
tabasco, shoestring fries 38  
add caviar 10g +48

buttermilk fried chicken sandwich,  
swiss cheese, harissa, piccalilli,  
shoestring fries 28  
*vegetarian option available*

## BAR BITES

ATLAS green olives 12

spicy fried cauliflower,  
paprika aioli, pickles 18

croque monsieur  
spanish cheese, pickled shallots 20

truffled polenta croquettes,  
porcini salt, parmigiano reggiano 20

mushrooms on toast,  
chestnut butter, chives 18

chorizo sausage roll,  
red pepper ketchup,  
horseradish cream 20

shoestring fries,  
horseradish bacon mayo 14

a selection of five european cheeses  
chilli pear chutney, fig jam,  
truffle honey, sourdough 42

rustic bread, truffle butter 12

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## 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 tiramisu, whipped cream,  
mascarpone 18

your choice of free flow still and  
sparkling water for \$3 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