

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 salad,
silken quail eggs &
semi-dried tomatoes 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

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 - angus mb4+ sirloin 200g,
bone marrow butter, fries, watercress 52

TOUT DE SUITE

TULIP OF CHAMPAGNE 38
NV Bollinger Special Cuvée Brut

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

FOR TWO TO SHARE
wagyu mb5 ribeye 400g,
truffled pomme purée, béarnaise
served à point
146
iberico pork pluma milanese,
radicchio salad, pasta arrabbiata
88

COMFORTS

lobster roll, celery, espelette, chives,
tabasco, shoestring fries 38
add caviar 10g +48
buttermilk fried chicken sandwich,
swiss cheese, harissa, pickles,
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

DESSERT

crème brûlée,
madagascan vanilla 18

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

pavé au citron, thyme chantilly,
earl grey ice cream 18

dark chocolate crémeux,
raspberry sorbet, cocoa crumble 20

vanilla ice cream,
choux au craquelin, almonds,
warm butterscotch & chocolate 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