

ATLAS LUNCH

your selection of:

2 courses 38

3 courses 48

supplement your lunch with a wine pairing

2 glasses (80ml) 24

3 glasses (80ml) 30

STARTERS

nero scallop cannelloni, tomato fennel broth, trout roe, roasted seaweed 24

beef carpaccio, bonito cream, smoked tomato, lavosh 22

tartina of anchovy, greens, stracciatella, onion ash 19

wine pairing — schmelz 'pichl point' smaragd grüner veltliner 2013, wachau, austria

MAINS

veal milanese, dried jamon, radish, capers, lemon, burro butter 28

pumpkin gnocchi, broccolini, ricotta, pepitas 28

“zuppa di pesce” prawn, squid, octopus, prosciutto broth, fried bread 31

wine pairing — domaine rolet arbois trousseau 2015, jura, france

DESSERTS

crème catalan tart, persimmon jam, almond cream 14

orange ice cream sandwich, orange sherbet, candied kumquats, succulents 14

ATLAS signature madeleines, jam, chantilly cream 14

pick your own dessert from the ala carte selection (supplement +3)

wine pairing — graziano 'pra' garganega passito 2015, veneto, italy

COMFORTS

kale salad, crab meat, lemon mayonnaise, avocado 26

maine lobster roll, artisanal brioche bun, marie rose dressing 30 (set +4)

the club sandwiches, crispy bacon, chicken and all the trimmings 22

*lunch menu may vary slightly from day to day based on fresh, seasonal produce

prices are subject to 10% service charge and prevailing government taxes