

ATLAS DINING

COLD

oysters (4) mignonette, lemon 38
add caviar 10gm 45

ATLAS green olives 12

taramasalata, radish,
zaatar, green olive oil,
bagel chip 18

pissaladière,
caramelized onion,
anchovy, watercress 18

steak tartare,
bone marrow butter, brioche 22

european cheese board 34/40
(choice of 4 or 6)

rustic bread,
artisanal truffle butter 12

TOUT DE SUITE

TULIP OF CHAMPAGNE 29
piper-heidsieck essentiel ATLAS

THE ATLAS MARTINI 25
london dry gin,
ambrato vermouth, orange bitters,
champagne vinegar

TAMARA IN A GREEN BUGATTI 24
modern french gin, lavender tincture,
mint, lemon, sugar

CAFÉ ROYAL SPECIAL 25
london dry gin, german sloe gin,
pineapple, italian sweet vermouth,
champagne, edibles

ART DECO TEA BLEND 10
fine black tea with yuzu and elderflower

HOUSE BLEND ESPRESSO 4
liberty coffee 'speakeasy' blend



HOT

mini croque monsieur,
fancy spanish cheese,
pickled shallots 18

pork sausage roll,
red pepper ketchup,
horseradish cream, sorrel 18

blistered padrón peppers, aioli,
basque chili, onion oil 18

arancini, sunchoke,
tomato passata, parmesan 18

lamb kofta, beetroot yoghurt,
bread crumb salsa,
sumac onions 18

5j jamon on toast 18

belgian pomme frites,
horseradish bacon mayo 14

“laughter is brightest
where food is best.”

- irish proverb

MAIN COURSE

steak frites – wagyu rump cap,
bone marrow butter, capers,
watercress, thin fries 40

mottainai lamb rump,
shoulder rillette, caponata,
labneh, salsa verde 38

pan roasted market fish, espelette,
lemon yoghurt, puffed grains,
parsley and fennel salad 38

spaghetti, clams, cuttlefish,
chili, pangrattato 32

potato gnocchi, pancetta,
broccolini, ricotta, basil 28

roasted pumpkin,
pear and radicchio salad,
brown butter vinaigrette 26

SPECIALS

mini lobster roll (2), lemon mayo, celery,
espelette, chives, tabasco 26
add caviar 10gm 45

spicy chorizo sandwich,
pickled capsicum, rocket 24

smoked beef short rib, kohlrabi mash,
pickled turnips, kale, mustard jus 38

caesar salad, duck bacon,
anchovies, soft herbs 18/24

**selection may change on availability*

DESSERT

banana and caramel cream pie,
chocolate shavings 18

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

cherry, chocolate mascarpone,
dark crumble, hibiscus 16

citrus frozen yoghurt, meringue,
kumquats, ginger crumb 16

buttermilk pannacotta,
strawberry salad, baby basil 24
designed to share

ATLAS warm madeleines,
homemade jam,
unsweetened cream 18

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