

ATLAS DINING

COLD

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

ATLAS green olives,
basque peppers, pangrattato,
sumac 12

antipasto - marinated peppers,
grilled eggplant, roasted beets,
fennel, sourdough 20

beetroot salad, almond whip,
swiss chard, orange, blanc vincotto,
flaxseed, green olive oil 18/26

europaean 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

YOUNG CHURCHILL 28
islay scotch, pedro jimenez sherry,
herbal liquor, orange bitters

SCANDAL WATER 25
french vodka, italian dry vermouth,
citrus, bitters, champagne

ESPRESSO MARTINI 25
vodka, coffee liqueur, espresso,
aromatic bitters, dark sugar, cream



HOT

arancini, tomato passata,
parmesan 18

spicy fried cauliflower,
paprika aioli, pickles 18

pork sausage roll,
red pepper ketchup,
horseradish cream, sorrel 20

mini croque monsieur,
fancy spanish cheese,
pickled shallots 18

mushrooms on toast,
chestnut butter,
wood sorrel 18

belgian pomme frites,
horseradish bacon mayo 14

“laughter is brightest
where food is best.”

- irish proverb

MAIN COURSE

iberico pork ribeye,
romano artichokes, gremolata,
radicchio, fennel, scratchings 36

pan-roasted chilean sea bass,
lemon beurre blanc,
roasted pumpkin, sprouts 40

grilled corn risotto,
pickled baby maize, pecorino,
genovese basil 28

smoked beef short rib
kohlrabi mash, pickled turnips,
crispy kale, mustard jus 42

steak frites – smoked bone marrow
butter, shoestring fries, jus, watercress
150g wagyu rump cap 40
300g boneless ribeye 76

COMFORTS

lobster roll, celery, espelette, chives,
tabasco, shoestring fries 34
add caviar 10g +45

buttermilk fried chicken sandwich,
swiss cheese, lettuce, pickles,
harissa, soft bun 22
vegetarian option available

spicy chorizo sandwich,
pickled capsicum, rocket,
gherkin mayo 24

DESSERT

banana and caramel cream pie,
chocolate shavings 18

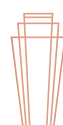
pineapple granita, coconut sorbet,
faba meringue,
finger lime, rum 18

flourless chocolate cake, fudge,
crème fraîche ice cream,
raspberries 18

black forest pannacotta – buttermilk,
cherry, dark chocolate, sumac 22
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