

WELCOME TO
ATELIER 

RESTAURANT | LOUNGE | ROOFTOP

A'LA CARTE

APPETIZERS

DUCK AGNOLOTTI (G | D)

Confit duck leg, peach and onion compote, chervil chlorophyl, yuzu foam
72

WAGYU BEEF TARTARE (N | G)

Cured beef, miso tare dressing, whole grain saffron bread
110

BEEF CARPACCIO (D)

Beef tenderloin, parmesan cream, mizuna salad
75

WAGYU GYOZA (G)

Wagyu strip loin, sautéed kimchi, spicy ponzu
75

OYSTERS (D | S)

(5 PCS)

Fine de Claire oysters, dashi beurre blanc
179

Supplement oscietra caviar 10gm
65

TUNA TARTARE (G | D)

Yellowfin tuna, black truffle ponzu, sliced avocado
79

GRILLED OCTOPUS (D | S)

Seaweed salad, purple potato gallette, lemongrass aioli
79

TIGER SHRIMP SALAD (G | S)

Butter poached tiger shrimps, truffle vinaigrette, mesclun salad
79

DYNAMITE SHRIMP TEMPURA (S)

Rocket salad, sriracha yuzu mayonnaise, lime, roasted black sesame
79

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VEGETABLE TACOS (G | D)

Pickled vegetables, mango salsa, fresh avocado

60

SAFFRON ARANCINI (G | D)

Herb saffron rice, blistered tomato sauce, spicy shallots, candied yuzu

65

BURRATA AND RATATOUILLE (N | G| D)

Grilled courgettes, rocket leaves pesto, crushed macadamia nuts

95

ARTICHOKE TORTELLINI (G | D)

Roasted purple artichoke, buffalo ricotta, soy emulsion

65

CAESAR SALAD (G | D)

Baby gem lettuce, grilled chicken, parmesan dressing

69

MANGO SALAD (VE)

Mesclun salad, fresh mango, grated coconut, French dressing

60

BEETROOT SALAD (V)

Tri-color beetroot, granny smith apple, goat cheese, yuzu mustard emulsion

65

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PIZZA

MARGHERITA (G | D)

Mozzarella, San Marzano tomato sauce, fresh basil

58

FOUR CHEESE (G | D)

Gorgonzola dolce, fontina, buffalo mozzarella, smoked scamorza

85

CURRY CHICKEN PIZZA (G | D)

Marinated chicken, mozzarella, curry emulsion

85

SEAFOOD PIZZA (G | D | S)

Lobster, unagi, scallops, mozzarella, clam chowder

89

TRUFFLE PIZZA (G | D)

Black truffle, fontina, petite herb salad

99

TARTE FLAMBÉE (G | D)

Cream cheese, caramelized onion, bacon lardons, black truffle

110

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MAIN COURSES

WILD MUSHROOM RIGATONI (G | D)

Creamy mushroom sauce, pecorino romano, fresh black truffle

79

SPINACH BUCATINI PASTA (G | D)

Beef pancetta, cherry tomato, yellow zucchini, creamy leek sauce

89

SHREDDED BEEF BOLOGNESE (G | D)

Braised beef brisket, bucatini pasta, parmesan cheese

94

GRILLED PRAWN RISOTTO (D | S)

Jumbo prawn, cherry tomato sauce, crispy artichoke

110

LOBSTER LINGUINE (G | D)

Maine lobster, fresh linguine pasta, lobster bisque, picholine olives

210

DUCK CONFIT (D)

Duck leg confit, mango compote, celeriac cream, balsamic jus

159

CORN-FED ROASTED CHICKEN (D)

Lemon-marinated chicken, grilled asparagus, truffle jus

169

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SLOW COOKED LAMB SHANK (D)

Lamb shank, saffron risotto, sour apricot chutney, lamb jus

175

RACK OF LAMB (D)

Canadian lamb rack, truffle potato galette, creamy mustard sauce

179

PAN-SEARED SALMON (D)

Grilled broccolini, semi-dry tomato, charred pepper, beurre blanc

165

BLACK COD SAIKYO YAKI (D)

Miso marinated black cod, king oyster mushrooms, ginger sprout

215

PAN-SEARED TURBOT (D)

Turbot fillet, grilled chanterelle, sauté edamame, morrel sauce

210

GRILLED KING PRAWNS (D)

Kimchi marinated prawns, fennel salad, lime garlic sauce

225

WAGYU FILET MIGNON (D)

Tenderloin, roasted beets, Comté cheese fries, veal jus

210

BLACK ANGUS TAGLIATA (D)

Black angus striploin, rocket leaves salad, green peppercorn sauce

205

BLACK ONYX RIBEYE (D)

400g rib eye, parmesan baby potato, madeira sauce

350

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SIDES

CREAMY POTATO PURÉE
40

GRILLED ASPARAGUS
40

GARLIC BROCCOLINI
40

TRIPLE COOKED FRIES, HERB SALT
45

HOUSE DRESSED LEAVES
45

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DESSERTS

LEMON GRASS CREME BRULÉE (N | G | D)

Almond florentine, dulce de leche

65

BAKED CHEESECAKE (G | D)

Mango veil, coconut sorbet, fresh berries

72

PULL ME UP LOTUS TIRAMISÙ (G | D)

Cold brew coffee, mascarpone cream, Lotus biscoff sauce

65

HOT CHOCOLATE FONDANT (G | D)

Vanilla ice cream, caramel feuilletine, raspberry sauce

69

PISTACHIO CAKE (N | G | D)

Pistachio dacquoise, cream cheese frosting, strawberry ice cream

75

THE ORANGE (N | G | D)

Orange mousse, hazelnut financier, roasted rice crumble

72

SELECTION OF TRIO DE SORBET (V)

40

SELECTION OF GELATO (D)

40

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