



# BISTRO

## WHEN IT COMES TO INGREDIENTS, OUR CHEFS BELIEVE YOU MUST START WITH BASICS.

Good salt, well-reared meat, natural fresh produce, fresh fish. It's all about the balance – take beautiful produce, at its peak, and cook it with lots of #TLC *tender loving care*. Like how our farmers and producers take great care and passion into making olive oil, cheese, fresh produce, animals, we also pay the same attention in our menu offerings

Our Guarantee  
Atlas Bistro team

## APPETIZERS

<b>Rare Dressed Angus Fillet Mignon, Walnuts &amp; Fig</b> Quick Seared Fillet Mignon, Scattered With Green Olives	RM 78
<b>AN Pan Seared Foie Gras With Cognac Caramelised Pear</b> With Shaved Fresh Ginger, Hazelnut, Ginger Syrup	RM 68
<b>Chargrilled Asparagus, Poached Egg &amp; Duck Prosciutto</b> With Honey Whole Grained Mustard Dressing	RM 42
<b>Smoked Salmon &amp; Trout Mousse</b> With Capers and Vanilla Oil	RM 39
<b>Prawn Cocktail</b> Poached Large Prawns, Iceberg And Romaine Lettuce With Crème Fraiche Cocktail Dressing	RM 39
<b>AM Mushroom Fricasse With Grilled Bread</b> Swiss Brown Portobello, Shimeji, White Button Mushroom, White Wine, Tomato Concasse	RM 32
<b>Wild Mushroom Soup</b> With Mushroom Toast	RM 39

## SALAD & SANDWICHES

<b>NV Berry Salad With Strawberry Balsamic Dressing</b>	
Raspberries, Strawberries, Blueberries, Blackberries, Mixed Leaves, Cucumber, Grilled Onions, Topped with Walnuts	RM 32
<b>Grilled Asparagus, Beef Bacon Salad With Chimichurri</b> Peppers, Onions, Mixed Leaves, Tomato, Crotons, Beef Bacon	RM 29
<b>N Smoked Duck Breast, Pickled Grape, Pear &amp; Walnut Salad</b> Pear, Pickled Grapes, Mixed Leaves, Pickled Grapes Syrup, Walnuts	RM 38
<b>Spicy Green Bean Tuna Salad</b> Ortiz Tuna, Pickled Chilli, Sundried Tomato, Half Boiled Egg, Artichoke, Lettuce, Potatoes, Buttermilk Dressing, Chilli Oil	RM 36
<b>V Classic Mixed Leaf Salad</b> Mixed Leaves, Arugula, Tomato, Cucumber, Pickled Beetroot With Olives, Italian Dressing	RM 26
<b>Grilled Chicken Focaccia &amp; Hand Cut Fries</b> Organic Pulled Chicken Breast, Avocado, Beef Bacon	RM 32
<b>Roast Ribeye Focaccia, Chimichurri &amp; Hand Cut Fries</b> Sliced Roast Ribeye, Onion Jam	RM 48
<b>Wagyu Cheese Burger &amp; Hand Cut Fries</b> Hand Chopped Wagyu Patty, Topped With Cheese, Grilled Onions	RM 49

## SIDES

<b>Broccolini With Lemon Oil</b>	RM 18
<b>Hand Cut Fries</b>	RM 18
<b>Garlic &amp; Rosemary Roasted Potatoes</b>	RM 12
<b>Parmesan Mashed Potatoes</b>	RM 12
<b>Sautéed Mix Mushroom</b>	RM 18

*Dishes that contain nuts and alcohol can be cooked without nuts and alcohol upon request (except Tiramisu)  
Please ask a member of our team before ordering if you have any food allergies or intolerances.*

AtlasGourmetMarket | [www.atlasgourmet.com.my](http://www.atlasgourmet.com.my) | Contains nuts | Contains alcohol | Vegetarian



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## MEATS

Choose your meat and cut from below or the counter and tell us how you would like it done. Subject to availability.

One of Australia's most prestigious and awarded beef brands, Darling Downs Wagyu contains the finely distributed and highly desirable levels of marbling sought after by chefs worldwide.

Darling Downs Grain Fed Angus Scotch Fillet		Darling Downs Grain Fed New York Strip
Darling Downs Grain Fed Fillet Migion		Darling Downs Grain Fed Porterhouse
21 Days Dry Aged Darling Downs Angus Prime Rib		21 Days Dry Aged Darling Downs New York Strip
21 Days Dry Aged Darling Downs Scotch Fillet		21 Days Dry Aged Darling Downs Porterhouse

Margaret River Premium Meat Exports owns the largest herd of purebred Wagyu in Western Australia and employs a network of farmers throughout the South West who manage the breeding and feeding of the Wagyu cattle.

Margaret River Wagyu Tomahawk | Margaret River Wagyu Rump

Sanchoku Wagyu is sourced from the finest Japanese Wagyu genetics. From a fusion of two cultures, Sanchoku Wagyu has adapted time honoured Japanese traditions to deliver sublime flavoured beef

Sanchoku Striploin Mb 7 | Sanchoku Ribeye Mb 7

Japan Meat Grading Association gives each meat a score based on its yield, level of marbling, firmness, color and overall quality (1-5), with A5 being the highest possible mark. Most Japanese Wagyu beef is in the A4-A5 range.

Kyushu A5 Ribloin | Kyushu A5 Tenderloin | Kyushu A5 Striploin | Kyushu A5 Rump

Bultarra Australian Saltbush Lambs are grazed on the unique Saltbush based pastures in the pristine natural environment of the Australian outback. The lamb is seasoned on the hoof with robust and rich flavours while still delicate enough to carry exceptional spice blends and an exceptional fresh clean taste

Bultarra Saltbush Dorper Lamb Cutlet  
Bultarra Saltbush Dorper Lamb Sirloin  
Bultarra Saltbush Dorper Lamb T-bone  
Bultarra Saltbush Dorper Lamb Shoulder Rack

Selection of jus, black pepper sauce or Diane sauce (mushroom capers)






Prep fee RM15

Tomahawk is grilled and finished in the oven to preserve flavour and moistness. Average weight of approximately 1.5kg.

Please allow 45 minutes of prep time

Prep fee RM25

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## MAINS

### Pasta & Rice

<b>Spaghetti Aglio Olio</b> With Sautéed Smoked Duck, Capers, Chilli, Sundried Tomato, Radicchio	RM 49
<b>▲ Rigatoni Waygu Ragù</b> Wagyu Beef Cooked With Red Wine finished With Dark Chocolate	RM 49
<b>Fetuccini Carbonara</b> Cream, Egg, Parmesan, Beef Bacon, Crispy Air-Dried Beef	RM 39
<b>▲ Seafood Linguine</b> Prawns, Squid, Mussels, Scallops, White Wine And Pomodoro Sauce	RM 45
<b>▼ Mushroom And Truffle Risotto</b> Creamy Risotto With Swiss Brown, Portobello, Shimeji, King Oyster, Shiitake And Black Truffle Paste	RM 52
<b>Seafood Baked Arroz</b> Baked Rice With Chicken Chorizo, Prawns, Mussels, Squid, Spices of Paprika, Nutmeg, Fennel, Clove	RM 49

### Mains

<b>Slow Roasted ½ Organic Citrus Brined Chicken</b> With Roasted Potatoes, Vegetables Of The Day	RM 39
<b>▲ Roast Ribeye With Brandy Capers Sauce</b> Mashed Potatoes, Vegetables Of The Day	RM 68
<b>Duck Ala Orange</b> Pan Seared Duck Breast, Orange Sauce, Roast Potatoes, Vegetables Of The Day	RM 58
<b>Pan Seared Hoki With Buerre Blanc Sauce</b> A Native New Zealand White Fish, Chilli Strawberries	RM 58
<b>Fish N Chips</b> Classic Lightly Battered Catch Of The Day, Homemade Tartar Sauce, Hand Cut Fries	RM 45

## SEAFOOD

### Oysters

Oysters are shucked on demand and served fresh natural with lemon, Tabasco, Aged Muscatel White Wine Vinaigrette **▲**  
Each week's selection of air-flown oysters may vary in character. Subject to availability

#### Fines de Claire, France

Delicate with good salt balance and a slight nutty flavour  
Half Dozen RM 100 | One Dozen RM 180

#### Royal Oysters, France

Unique iodized taste  
Half Dozen RM 150 | One Dozen RM 288

#### Wild Oysters, France

Briny and robust with a mineral finish  
Half Dozen RM 70 | One Dozen RM 120

#### Rock Oysters, UK

Sweet with flashes of copper  
Half Dozen RM 80 | One Dozen RM 160

#### Coromandel Oysters, New Zealand

Strong melon finish with a mild brine  
Half Dozen RM 80 | One Dozen RM 160

#### Irish Gallagher, Ireland

Clean with traces of minerals  
Half Dozen RM 150 | One Dozen RM 280

#### Poseidon's Seafood Plates

Poseidon's Smoked Eel RM 50 | Poseidon's Caviar Macaroon RM 40  
Poached Prawns RM 40 | Flamed Prawns RM 60

Choose your seafood from the counter and tell us how you would like it prepared. **Prep fee RM12**

## DESSERTS

<b>▼ White Chocolate Pana Cotta, Candied Walnut, Butter Scotch Sauce, Fresh Berries</b>	RM 29
<b>Pineapple Parfait With Coconut Ice Cream</b>	RM 29
<b>Chocolate And Nectarine Terrine With Vanilla Ice Cream</b>	RM 29
<b>▲ Tiramisu</b>	RM 26
<b>▼ Cherry Almond Tart With Vanilla Ice Cream</b>	RM 29

### GELATO

Serve in Butter Snap Basket RM9/scoop

**Mixed Berries | Lemon | Pistachio | Mint Chocolate  
Strawberry Raspberry | Stracciatella | Vanilla  
Lime | Coconut | Yogurt Raspberry | Raspberry  
Bacio (Hazelnut and Chocolate)**

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