Welcome To

ATELIER M

RESTAURANT | LOUNGE | ROOFTOP

A’LA CARTE

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APPETIZERS

BEEF CARPACCIO (D)
Beef tenderloin, parmesan cream, mizuna salad
75

WAGYU GYOZA (G)
Wagyu strip loin, sautéed kimchi, spicy ponzu
75

TUNA TARTARE (G | D)
Yellowfin tuna, black truffle ponzu, sliced avocado
79

GRILLED OCTOPUS (D | S)
Seaweed salad, purple potato gallete, 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

VEGETABLE TACOS (G | D)
Pickled vegetables, mango salsa, fresh avocado
60

BURRATA AND RATATOUILLE (G | D | N)
Grilled courgettes, rocket leaves pesto, crushed macadamia nuts
95

ARTICHOKE TORTELLINI (G | D)
Roasted purple artichoke, buffalo ricotta, soy emulsion
65

(V)- Vegetarian, (VE) - Vegan, (G) - Gluten, (D) - Dairy, (S) – Shellfish (N)-Nuts
Please inform us of any food allergies or special dietary requirements and we will be happy to accommodate you

ALL PRICES ARE INCLUSIVE 5% VAT AND SUBJECT TO 7% MUNICIPALITY FEE

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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

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

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MAIN COURSES

WILD MUSHROOM RIGATONI (G | D)
Creamy mushroom sauce, pecorino romano, fresh black truffle
79

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

DUCK CONFIT (D)
Duck leg confit, mango compote, celeriac cream, balsamaic jus
159

CORN FED ROASTED CHICKEN (D)
Lemon-marinated chicken, grilled asparagus, truffle jus
169

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

GRILLED KING PRAWNS (D)
Kimchi marinated prawns, fennel salad, lime garlic sauce
225

BLACK ANGUS TAGLIATA (D)
Black angus striploin, rocket leaves salad, green peppercorn sauce
205

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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

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 (G | D | N)
Pistachio dacquoise, cream cheese frosting, strawberry ice cream
75

SELECTION OF TRIO DE SORBET (V)
40

SELECTION OF GELATO (D)
40

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