

APPETIZERS

HOMEMADE VEGETABLE DUMPLINGS (V)

vegan dumplings, vegetable jus, kabocha puree, asparagus
52

ROASTED ARTICHOKE TORTELLINI (G)

roasted purple artichoke, buffalo ricotta, soy emulsion
55

BEETROOT SALAD (V)

golden beetroot, white asparagus, goat cheese curd, caramelized walnuts
59

CEASAR SALAD

baby gem, organic grilled chicken, aged parmesan cheese, ceasar dressing
69

DYNAMITE SHRIMP TEMPURA (SFA)

sriracha yuzu mayonnaise, mix green salad
69

CURED DUCK BREAST

duck croquettes, bok choy, seared apricot, cranberry jus
70

GRILLED OCTOPUS (SFA)

charred cherry tomatoes, fingerling potatoes, lemon confit
70

TIGER SHRIMP SALAD

poached shrimps, avocado, crispy shallots, truffle vinaigrette
70

WAGYU GYOZA

wagyu striploin, sauteed kimchee, spicy ponzu
72

TUNA TARTARE

yellowfin tuna, avocado, truffle jus
75

BURRATA

organic tomatoes, 10-year aged balsamic, sesame grissini
80

WAGYU TARTARE

grade 5 wagyu sirloin, parmesan tuile, mandarine compote
99

ATELIER M
RESTAURANT | LOUNGE | ROOFTOP

A5 ASPARAGUS

organic poached truffle egg, snow white mushrooms, gold oscietra caviar
99

PIZZA

MARGHERITA

mozzarella, tomato, basil
50

BLACK PIZZA

braised bbq beef brisket, smoked scarmoza, mozzarella, herb salad
79

FOUR CHEESE

gorgonzola dolce, fontina, buffalo mozzarella, smoked scamorza
79

SEAFOOD PIZZA

clam chowder, lobster, unagi, scallops, scallion, mozzarella
83

SPIANATA PIZZA

spicy italian salami, mozzarella, aged parmesan cheese
85

TRUFFLE PIZZA

black truffle, fontina, petite herb salad
99

BURRATA PIZZA

tomato, stracciatella cheese, cherry tomatoes, basil
99

MAIN COURSES

PENNE ARRABBIATA

tomato sauce, peperoncino, parmesan cheese
69

ROASTED EGGPLANT

smoked buffalo mozzarella, basil pesto, tomato fondue
80

SHREDDED BEEF BOLOGNESE

braised brisket, bucatini, parmesan
89

PORCINI RISOTTO

porcini mushrooms, parmesan, beurre de normandie
95

CHICKEN COTOLETTA

organic chicken breast breaded, wild rocket, cherry tomatoes, balsamic
99

DUCK CONFIT

duck leg confit, bourbon mustard, haricot vert
144

SOY- HONEY GLAZED SALMON

celeriac and sesame puree, fennel salad, yuzu froth
145

12-HOUR SLOW COOKED LAMB SHANK

salted bush lamb, saffron risotto, apricot jam, lamb jus
155

ROASTED BABY CHICKEN

miso glazed breast roulard and legs, wild mushrooms, roasted capsicum
155

ATELIER M
RESTAURANT | LOUNGE | ROOFTOP

GRILLED CHIPOTLE FLANK STEAK
sauteed broccolini, peppercorn sauce
170

PAN-SEARED LAMB RACK
canadian lamb rack, potato pave, truffle jus
170

LOBSTER LINGUINE
canadian lobster, lobster broth, picholine olives
174

BLACK ANGUS "TAGLIATA"
full-blood black angus striploin, aged balsamic, wild arugula,
parmesan, tarragon emulsion
185

BLACK COD SAIKYO YAKI
miso marinated black cod, sauteed eringii mushroom, yuzu miso sauce
199

CHILEAN SEA BASS
chilean sea bass, a5 white asparagus, smoked nazu, celeriac roulade
199

BLACK ONYX RIBEYE
glazed roasted kaboucha, roasted potatoes, black truffle sauce
215

SIDES

DRESSED LEAVES
30

HARICOT VERT
35

CREAMY POTATO PUREE
35

TRIPLE COOKED FRIES, HERB SALT
35

GARLIC FRIED RICE
40

GRILLED VEGETABLES
40

DESSERTS

TRIO DE SORBET FAIT MAISON
37

SELECTION OF GELATO
37

RHUBARB TRIFLE
crème patissiere, hazelnut salbe, rhubarb mousse, passion sorbet
59

MIXED BERRY PAVLOVA
mixed berry, passion fruit, crisp crust meringue
60

HOT CHOCOLATE FONDANT
orange sorbet, caramel feuilletine
68

PURPLE YAM TART
crème anglaise, pandan gelato, dolce powder
68