


CAVIAR

KAVIARI OSCIETRA CAVIAR BUMP 5GR^{FR} 95

bump with beluga noble shot^{FRA} 210

bump with beluga vodka martini^{FRA} 255

 bump with glass of moët & chandon, brut^{FRA} 250

CAVIAR PLATTER^{GFEDR}

blinis, egg, chive, shallot, crème fraîche

OSCIETRA 30GR 650 50GR 950 125GR 2150

BELUGA 30GR 1950 50GR 2950 125GR 6500

COLD SMALL PLATES

WAGYU BEEF TATAKI^{RESO} 165

ponzu, truffle aioli, crispy garlic

TUNA SASHIMI^{GSOFR} 135

passion fruit ponzu

HAMACHI CRUDO^{FR} 135

thai cilantro, leche de tigre

WAGYU BEEF TARTARE^{FER} 160

cured egg yolk, taro chips

CHILLED GILLARDEAU OYSTERS^{SGSOFR} 330^{6PC}

ponzu, chili pearls 10GR caviar topping^{FR} +190

HOT SMALL PLATES

CHICKEN KARRAGE & CAVIAR^{ESOG} 255

oscietra caviar, spicy mayo, yuzu kosho crème fraîche

WAGYU SANDO^{DGFE} 200

stockyards wagyu beef fillet, tonkatsu sauce, milk bread

CHARRED SHISHITO PEPPERS^{VGSESO} 50

ponzu, furikake

STEAMED EDAMAME^{VSO} 45

smoked maldon salt

SPICY EDAMAME^{VGSO C} 60

chili garlic sauce

SALT & PEPPER CALAMARI^{GSSOE} 95

sweet chili sauce

MISO ROASTED EGGPLANT^{VGNSESO} 95

pine nuts, rice crackers, sesame seeds

BAO BUNS

LOBSTER BAO BUN^{GDS} 200^{1PC}

caviar, miso brown butter

SHORT RIB BAO BUN^{GSESO} 65^{1PC}

galbi sauce, pickled carrot & daikon, cilantro

FRIED CHICKEN BAO BUN^{EGD SO} 45^{1PC}

yuzu kosho crème fraîche chive 5GR caviar topping^{FR} +95

CRISPY BBQ DUCK BAO BUNS^{GSESO} 120^{3PC}

char siu, shiitake



Atlantis Atlas Project is our commitment to reducing our impact on the environment and supporting local communities. We work with local farmers and partners to offer dishes containing organic and certified sustainable produce, across a range of fruits, vegetables, seafood and meat. Look for the Atlantis Atlas Project logo where the main ingredient highlights a planet-friendly meal.

(A) - Alcohol, (C) - Celery, (D) - Dairy, (E) - Egg, (F) - Fish, (G) - Gluten, (L) - Lupin, (MU) - Mustard, (N) - Nuts, (R) - Raw, (S) - Shellfish, (SE) - Sesame, (SO) - Soybean, (SU) - Sulphites, (V) - Vegetarian

Consumption of raw or undercooked meats, seafood, or poultry products such as eggs may increase your risk of food borne illness

Before ordering, please let your server know if anyone in your party has an allergy or dietary restrictions.

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DIM SUM

DIM SUM PLATTER 295

crispy bbq duck bao buns ^{GSE SO} 3PC

wagyu beef potsticker ^{G SO E} 3PC

prawn toast ^{S G E M SE} 3PC

ROYAL SHUMAI ^{S G SE SO F} 185 4PC

lobster, oscietra caviar

PRAWN TOAST ^{S G E M SE} 90 2PC

yuzu mustard aioli

WAGYU BEEF POTSTICKERS ^{G SO E} 180 5PC

black garlic, truffle aioli

SZECHUAN CHICKEN DUMPLING ^{N S G SE SO C} 85 5PC

peanut, szechuan chili oil

BLACK PEPPER ASPARAGUS DUMPLING ^{V G SO} 80 4PC

asparagus, king oyster mushroom, black pepper sauce

TARO TRUFFLE DUMPLING ^{V G SE SO} 75 3PC

king oyster mushroom, plant based


VIETNAMESE VEGETARIAN SPRING ROLL ^{V G D SO} 65 4PC

sweet chili sauce

ROBATA SKEWERS

SKEWER PLATTER 485

malaysian chicken ^{N G SO SD} 2PC

 cha ca seabass ^{F D} 2PC

a5 wagyu beef ^{G SE SO} 2PC

king oyster mushroom ^{G V SE SO} 2PC

CHA CA SEABASS ^{F D} 175 2PC

turmeric, yogurt, dill

A5 WAGYU BEEF ^{G SE SO} 185 2PC

ssamjang glaze

KING OYSTER MUSHROOM ^{G V SE SO} 80 2PC

black truffle, kabayaki sauce

MALAYSIAN CHICKEN ^{N G SO SD} 95 2PC

spiced peanut sauce

SALADS

CRISPY DUCK SALAD ^{G N SE SO} 155

mandarin orange, sesame soy dressing, almond

SALMON SASHIMI SALAD ^{G N FR SE} 175

yee sang slaw, salmon sashimi, ikura, yuzu soy dressing

PRAWN & GREEN PAPAYA SALAD ^{S NF} 95

chili, tomato, peanut, mint

CUCUMBER SALAD ^{V G SE SO} 75

green apple, tosaka seaweed, shanxi vinegar

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SPECIALITY SUSHI

- L 24K GOLD ROLL** ^{SGSESO F} **550**
a5 hokkaido wagyu, lobster, bottarga, caviar, gold leaf
- PRESSED TORCHED SALMON** ^{GSOFE} **150**
oshizushi, mango miso sauce, yuzu kosho aioli
- SPICY TUNA TORO ROLL** ^{GSESO F} **150**
bluefin tuna, takuan, gochujang, sesame
- L SHRIMP TEMPURA ROLL** ^{SGSEEMU} **100**
cucumber, avocado, wasabi aioli
- TUNA CRISPY RICE** ^{GEMUF SO} **100** ^{6PC}
spicy mayo, kabayaki
- SALMON CRISPY RICE** ^{GEMUNSESO} **100** ^{6PC}
crispy garlic aioli, ginger scallion
- BEEF CRISPY RICE** ^{GSSESO F} **100** ^{6PC}
kimchi, galbi

SIGNATURE PLATTER

L LING LING KIWAMI SUSHI PLATTER ^{SGFSOSE} **1995**
chef's selection of sashimi, nigiri, makizushi
salmon tartare with uni & ikura
lobster, oysters, oscietra caviar, house ponzu, fresh wasabi

TEMAKI TACOS

- TEMAKI TACO SET** **350** ^{6PC}
bluefin toro ^{GSOFSER} | **spicy tuna** ^{NSEGSOFRE} | **spicy scallop** ^{SGSOE}
torched wagyu ^{GSOSE} | **salmon tartare** ^{GSOFR} | **spicy yellowtail** ^{GNSESOFR}
- L CRISPY MUSHROOM** ^{GVSESO} **35** ^{1PC} **TORCHED WAGYU** ^{GSOSE} **75** ^{1PC}
kabayaki sauce galbi sauce
- SALMON TARTARE** ^{GSOFR} **50** ^{1PC} **L SPICY SCALLOP** ^{SGSOER} **45** ^{1PC}
shallot, ikura, lime zest shiro dashi aioli
- SALMON TARTARE** ^{GNSESOFR} **45** ^{1PC} **BLUEFIN TORO** ^{GSOFSER} **90** ^{1PC}
serrano pepper, scallion uni, gold leaf
- L SPICY TUNA** ^{NSEGSOFRE} **50** ^{1PC}
chili garlic crisp, aioli

SASHIMI & NIGIRI

- L SIGNATURE NIGIRI SET** **255** ^{6PC}
sake ^{FR} | botan ebi ^{SR} | maguro ^{FR} | hotate ^{SR} | hamachi ^{FR} | toro ^{FR}
- BOTAN EBI** ^{SR} **45** ^{1PC} **UNAGI** ^{GSESO F} **50** ^{1PC}
sweet shrimp freshwater eel
- SAKE** ^{FR} **40** ^{1PC} **WAGYU** ^{GSESO} **85** ^{1PC}
scottish salmon a5 saroma
- MAGURO** ^{FR} **50** ^{1PC} **TORO** ^{FR} **60** ^{1PC}
bluefin tuna fatty bluefin tuna
- HAMACHI** ^{FR} **40** ^{1PC} **HOTATE** ^{SR} **35** ^{1PC}
yellowtail hokkaido scallop
- UNI** ^{SR} **170** ^{1PC}
sea urchin

ACCOMPANIMENTS

- FRESH WASABI** **40**
SEASONAL TRUFFLE SHAVINGS **35**

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**LARGE
PLATES: SEA**

- STEAMED SEA BASS** ^{GFSOSEA} HALF 395 / WHOLE 695
ginger, scallion, soya
- SWEET & SOUR PRAWNS** ^{SNG} 210
cashew, capsicum, pineapple
- LOBSTER GARLIC NOODLES** ^{GSD} 580
chinese yellow noodles, miso butter
- ROASTED SAMBAL SALMON** ^{FG} 195
green mango salad, sambal bwang
- GRILLED JUMBO TIGER PRAWNS** ^{SGD} 210
garlic butter, balinese sambal matah
- AUSTRALIAN LOBSTER** ^{SGSOF E} 580
choice of: ginger scallion | black pepper | singapore chili

**LARGE
PLATES: LAND**

- CRISPY AROMATIC DUCK** ^{G SO} HALF 395 / WHOLE 695
pancakes, hoisin plum sauce
- CRISPY BEE POLLEN CHICKEN** ^{G SO F E D C} 210
black pepper honey glaze
- SWEET & SOUR CHICKEN** ^{G N S E S O E C} 210
sweet & sour, roasted cashews
- KOREAN SHORT RIB** ^{G S E S O} 755
ssamjang, bibb lettuce, selection of banchan
- GRILLED MONGOLIAN LAMB CHOPS** ^{G N S E S O F D A C} 200
cucumber salad
- WOK FRIED BEEF TENDERLOIN** ^{G A S O} 255
tenderloin, black bean sauce, fried lotus root, shimeji
- LAMB SHANK RENDANG** ^{SO} 250
lemongrass, chili, coconut, carrot
- KOBE BEEF** 120GR 1450 160GR 1950 240GR 2750
kobe striploin, chili kaffir lime salt, himalayan salt rock

VEGETABLES

- STIR FRIED MIXED VEGETABLES** ^{V G S E S O C} 95
bok choy, snap peas, water chestnuts
- WOK FRIED MORNING GLORY** ^{V G S E S O C} 55
garlic, chili
- MAPO TOFU** ^{V G S O} 60
szechuan chili, plant based
- WOK SAUTEED CORN** ^{V G D N S O} 60
sambal butter, coconut, scallion
- BROCCOLINI** ^{V G S O C} 55
chili, toasted garlic

**NOODLES, RICE
& ACCOMPANIMENTS**

- ROYAL PAD THAI** ^{SNG} 185
jumbo prawns, chicken, peanuts
- BONE MARROW FRIED RICE** ^{G S O E F C} 180
wagyu short rib, asparagus, egg
- TOM YUM FRIED RICE** ^{S G S O F E C} 175
king crab, scallop, prawn, ikura
- RICE NOODLE ROLLS** ^{V G S O S E} 160
truffle, thai basil, king oyster mushroom
- VEGETABLE FRIED RICE** ^{G V S O M U E} 75
preserved olive leaf
- EGG FRIED RICE** ^E 75
fried egg, scallion
- STEAMED FRAGRANT RICE** ^V 25

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