

COCKTAILS & SNACKS



ATLAS

LIKE A DIAMOND IN THE SKY

I have always loved rooftop bars - sparkling cities after dawn, the feeling of touching the sky, the night melting away with cocktail vibes and music under the twinkling stars.

Here we go: **ATLAS ROOFTOP BAR** is back with its stunning view, exceptional cocktails inspired by my personal journey, wines, music and delicious snacks prepared by Shwe Sa Bwe chefs. We share this magic space with you, come up and celebrate the night with us.

Nyan Htet Naing / Mixologist, Sommelier and Manager & ATLAS Team



NYAN'S TRAVEL 2024 MENU (65 K)


STARTER - VIVA MALLORCA (23 K)

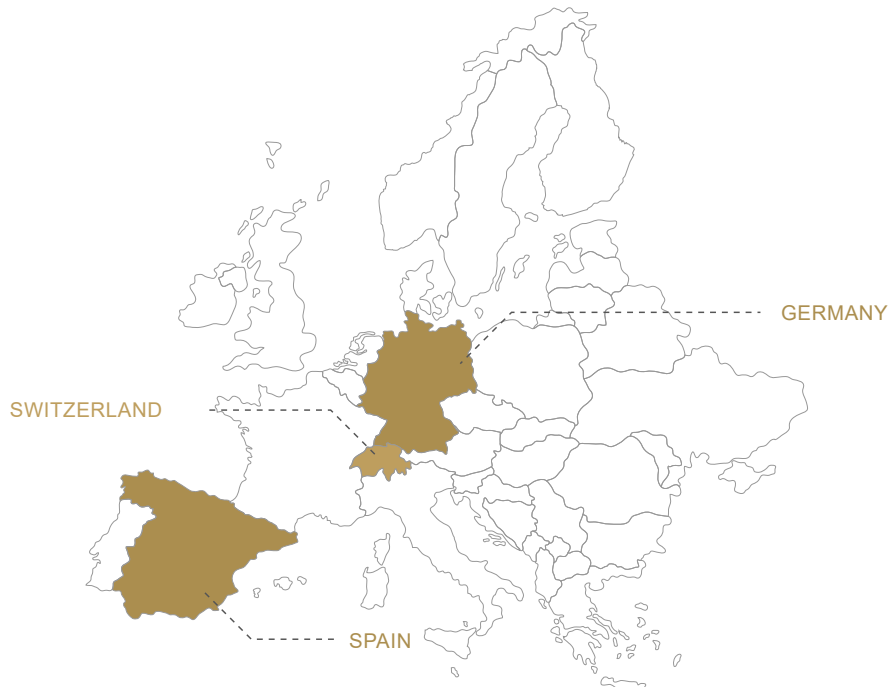
Gin, Butter, Tomato, Peach, Garlic & Olive Oil
Creamy, Salty & Elegant


MAIN - IN MUNICH (23 K)

Whiskey, Black Tea, Apple-Beer Reduction, Ginger & Saline
Slightly Smoky, Bitter & Herbal


DESSERT - YANGON TO ZURICH (23 K)

Gin, Elderflower, Lemongrass, Cucumber, Chili, Jasmine & Bubbles
Floral, Gentle & Fizzy



The expression of Our In-house Mixologist Nyan Htet Nai, who brought all the flavors and characters of his travel this year 2024 in Europe.

Prices are excluding 10% service charge and 5% commercial Tax.

APERITIVO MENU (60 K)

STARTER - ATLAS SPRITZ (20 K)

Aperol, Pandan, Lychee, Coconut & Bubbles

Nutty, Juicy & Fizzy

MAIN - ROOFTOP 75 (20 K)

Clarified Gin Basil Smash, Elderflower & Bubbles

Herbal & Floral

DESSERT - SBAGLIATO MEETS BELLINI (22 K)

Campari, Vermouth Rosso, Chocolate, Prosecco, Peach & Bubbles

Sweet, Bitter & Floral



An aperitivo is a pre-meal drink; the experience of aperitivo is a cultural ritual. Derived from the Latin aperire, the tradition is meant “to open” the stomach before dining. You will have a chance to enjoy them while you are viewing the sunset on the top of Yangon.

Prices are excluding 10% service charge and 5% commercial Tax.

ATLAS FAVORITE MENU (60 K)

Award Winning Cocktail

SOUR - BURMESE NEGRONI SOUR (22 K)

Orange Infused Negroni, Shan Coriander, Orange Marmalade,
Fresh Lime & Egg White

Fresh, Citrusy & Herbal

HIGHBALL - ASIA DELIGHT (21 K)

Tequila Silver, Grapefruit, Sesame, Chili, Coriander & Spicy Salt

Long, Fizzy & Spicy

CLARIFIED - TOM KHA GAI O'LADA (22 K)

White Rum, Coconut, Kaffir Lime, Galangal, Lemongrass & Pineapple

Unique, Tropical & Rich



Our three favorite methods of cocktail making – Sour, Highball and Clarified which you will try on this menu and inspired with Asian Ingredients.

Prices are excluding 10% service charge and 5% commercial Tax.

HIGH VOLUME MENU (65 K)

STARTER - BOB'S NEGRONI (23 K)

Campari, Vermouth Rosso, Gold Rum, Banana & Spiced Red Wine

Sweet, Bitter & Herbs

MAIN - TRUFFLE - GREEN TEA MANHATTAN (25 K)

Bourbon, Truffle, Green Tea, Vermouth de Verjus & Angostura

Earthy, Slightly Bitter & Astringent

DESSERT - VODKABULARY (23 K)

Vodka, Amaretto, Coffee, Coconut & Condensed Milk

Nutty, Creamy & Boozy



Spirit-forward is a family of cocktails that have a robust base spirit and a very light amount of sugar and often bitters. We made special twists of most popular classic cocktails –

Negroni, Manhattan & Espresso Martini

Prices are excluding 10% service charge and 5% commercial Tax.

NON-ALCOHOL MENU

STARTER - SERENADE IN GREEN (9.5 K)

Lemongrass, Cucumber, Mint & Peach

Fresh, Elegant & Fruity

MAIN - GRAPEFRUIT OASIS (10.5 K)

Apple, Grapefruit, Chili, Saline, Soda & Jasmine

Spicy & Perfumy

DESSERT - CONG CAFE (9.5 K)

Pandan, Coffee, Coconut & Condensed Milk

Sweet, Nutty & Bitter

ATLAS HOMEMADE ICE TEA (250 ML) (9.5 K)

Atlas Favorite served with Lemon, Orange & Lime Slices

Refresh & Astringent



People drink non-alcoholic drinks because they want something to sip on that's flavorful and guilt-free. Deciding to go alcohol-free is a personal decision that can be based on a number of factors.

Prices are excluding 10% service charge and 5% commercial Tax.



A TASTE OF TOGETHERNESS

In the collaboration between **ATLAS Rooftop Lounge** and **Shwe Sa Bwe**, our Snack Menu is designed to captivate the senses with an exquisite blend of textures and tastes. Each thoughtfully crafted bite not only complements the stunning skyline views but also invites guests to indulge in a delightful journey of culinary exploration.

SNACK MENU

 **SPICY ASIAN CUCUMBER SALAD (15 K)**

Carrots - Green Apple - Sesame - Olive Oil

 **CAULIFLOWER TEMPURA (15 K)**

Avocado - Beetroot - Wasabi - Pickled Radish - Spring Onion

 **ATLAS FRENCH FRIES (20 K)**

Avocado - Beetroot - Wasabi - Pickled Radish - Spring Onion

 **TEA LEAF FLAMMKUCHEN (22 K)**

Sour cream - Tea leaf - Spring Onion - Tomato

PORK SISIG FLAMMKUCHEN (29 K)

Sour cream - Pork - Chicken - Spring Onion - Chillie

CHICKEN CROQUETTE (19 K)

Perri Perri Aioli - Parsley - Veloute

ATLAS SEAFOOD CAKE WITH THAI DRESSING (20 K)

Prawns - Fish - Ginger - Chili - Mixed Herbs

CHICKEN SKEWERS WITH PEANUT SAUCE (22 K)

BEEF SKEWERS WITH CHIMICHURRI SAUCE (25 K)

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LOCATION

84 Pann Hlaing Street, San Chaung Township, Yangon

SCAN AND GET

COCKTAIL MENU

