



Available Daily 12pm-2.30pm

FROM LOUNGE'S KITCHEN

SMOKED SALMON BAGEL - \$20
Garden Greens | Avruga Caviar | Dill | Citrus-Chives Cream Cheese

SERRANO AND PROVOLONE CHEESE BAGEL - \$17
Garden Greens | Garlic Aioli | Spanish Onions | Arugula Pesto

BLACK TRUFFLE AND EGG BAGEL (V) - \$18
Fresh Herbs | Arugula Leaves | Extra Virgin Olive Oil

HUMMUS SOURDOUGH TOAST (V) - \$15
Curry Chickpeas | Toasted Pumpkin Seeds | Arugula Leaves

BRAISED WAGYU BEEF CHEEKS - \$28
Sautéed Forest Mushrooms | Truffle Potato Purée | Red Wine Jus

TEMPURA FISH AND CHIPS - \$22
Yuzu Tartar Sauce | Lemon

SMOKED CHICKEN AND MUSHROOM MAC AND CHEESE - \$18
Aged Parmesan | Mozzarella | Parsley

SEASONAL FIRE'S GRILL

GRILLED PEACH AND SEASONAL HEIRLOOM TOMATO SALAD - \$24
Serrano Ham | Parma Ham | Arugula Pesto | Sesame Crisps

ARGENTINIAN GRASS-FED STRIPLOIN - \$38
Grilled Vine Ripe Tomato | Red Chimichurri

PLACHA SEARED LINE-CAUGHT SEA BASS - \$32
Caponata Stew | Shaved Fennel Salad

PAN FRIED CRISPY POTATO GNOCCHI (V) - \$32
Salsa De Tomato | Baby Heirloom Tomatoes | Basil Oil | Aged Parmesan

SEASONAL FLNT'S KITCHEN

PERUVIAN GRILLED CHICKEN ANTICUCHOS TORTILLA - \$26
Aji Panca | Oba Leaves | Grilled Palermo Peppers | Onion | Lime | Cilantro

GRILLED SPANISH PORK PLUMA TORTILLA - \$28
Grilled Palermo Peppers | Grilled Onions | Cilantro | Achiote Sauce

TEMPURA KAKIAGE DON (V) - \$25
Tempura Seasonal Vegetables | Balsamic Teriyaki | Nori

YAKINIKU DON - \$30
Sliced Wagyu Short Ribs | Pickled Tomatoes | Aji Amarillo | Leeks

HIGHTEA

\$38++ PER PERSON | \$44++ PER PERSON WITH PROSECCO

Available in January
(including eve of PH & PH) | 12pm - 5.30pm

SAVOURY BITES

SMOKED KIND SALMON WITH SOURDOUGH
Garden Greens | Tobiko | Dill and Citrus Cream Cheese

SMOKED CHICKEN AND TRUFFLE EGG SALAD
ON BUTTERY CROISSANT
Fresh Herbs | Black Truffle Aioli

MIXED FOREST MUSHROOMS AND BABY SPINACH QUICHE (V)
Aged Parmesan | Truffle Oil

HEIRLOOM TOMATO SALSA AND SERRANO HAM TARLET
Marinated Stracciatella | Chives

HOUSE-MADE CHICKPEA HUMMUS
Chickpeas | Sesame Crackers | Extra Virgin Olive Oil

SWEET DELIGHTS

VALRHONA BLACK FOREST TART
Sour Cherries | Whipped Dark Chocolate Ganache | Chocolate Almond Cream

TOASTED PISTACHIO AND VANILLA MADELEINE
White Chocolate

AUTUMN CHESTNUT SPONGE CAKE
Candied Chestnuts | Vanilla Crème Chantilly | Caramel Sauce

STRAWBERRY CHOUX PUFF
Strawberry Crème Patisserie

ROASTED MACADAMIA AND PASSIONFRUIT CREMEUX
Macadamia Crumble | Light Vanilla Cream

CHOICE OF COFFEE OR TEA

ADDITIONAL SHOT +\$1 | ICE +\$1 | SOY +\$2 | ALMOND +\$2 | OAT MILK +\$2

MORNING ENGLISH
EARL GREY NEROLI
JASMINE SILK PEARLS
CHERRY JAPONAIS
KASHMERE
SNOW PEAOY
ROSE ARIANA
CHAMOMILE
SHISO MINT
LUNG CHING
GYOKURO
GENMAICHA

YERBA MATE TEA
SNOW PEONY + ROSE ARIANA (+\$2)
EARL GREY NEROLI + SHISO MINT (+\$2)
CHAMOMILE + SHISO MINT (+\$2)
AMERICANO
FLAT WHITE
CAPPUCCINO
LATTE
MOCHA
MACCHIATO
HOT CHOCOLATE
MATCHA LATTE

Available Daily 3pm-10.30pm

BAR BITES

HUMMUS DIP & PITA (V) - \$15
Chickpea | Pumpkin Seeds | Extra Virgin Oil
Additional Pita 2pcs Supplement \$5++

ARTICHOKE DIP & PITA (V) - \$17
Parmesan | Caper Dressing | Extra Virgin oil
Additional Pita 2pcs Supplement \$5++

TRUFFLE MAC AND CHEESE (V) - \$20
Macaroni | Black Truffle | Mix Cheese

BEEF CHILLI CON CARNE & PITA - \$22
Kidney Beans | Paprika | Cheddar
(Supplement \$5 for a bowl of Nacho Chips)

PARMESAN AND TRUFFLE FRIES (V) - \$14
Aged Parmesan | Truffle Oil | Lime Aioli

CRISPY CALAMARI - \$16
Wasabi Mayonnaise

CHICKEN YAKITORI SKEWERS - \$18
Roasted Sesame Aioli | Nori Flakes

CRISPY CHICKEN WINGLETS - \$20
Furikake Mayonnaise

1-ATICO SATAY - \$38
Beef | Pork | Chicken | Peanut Sauce | Onion | Cucumber

CHEESE SELECTION - \$37
Daily Selection of Three Artisanal Cheese
Quince Jam | Dried Fruits | Toasted Walnuts | Crackers

SEASONAL COLD CUTS - \$39
Jamon Serrano | Iberico Chorizo | Parma Ham Caperberries
Gherkins | Stuffed Olives | Grilled Palermo Peppers Sesame Crisps

ATICO GRANDE PLATTER - \$58
Selection of Cold Cuts & Cheese
Accompanied with Condiments, Bread and Crackers

Kindly inform us about your dietary requirements and/or food allergies upon ordering. All prices are subjected to 10% service charge & prevailing government taxes.