



Easter High Tea Menu

\$48++PP | \$56++ PP WITH PROSECCO (MIN 2PAX)
12pm - 5pm

Savoury Bites

The Smoked King Salmon & Savoury Waffle

Delicate ribbons of premium Smoked King Salmon draped over a crisp savoury waffle, finished with a bright citrus-zest cream cheese and the delicate, oceanic pop of Black Tobiko.

The Truffled Farm-Egg Croissant

Rich, farm-fresh eggs folded into a velvety black truffle aioli, topped with garden fresh herbs, served inside a warm, hand-laminated buttery croissant.

The Parma & Sun-Ripened Chutney Roll

Thinly shaved, salt-cured Parma ham layered over a base of slow-simmered caramelized tomato chutney, served in a pillowy, butter-toasted soft roll for the perfect balance of savoury and sweet.

The Cumin-Spiced Heritage Chicken Pie

Tender morsels of cage-free chicken slow-cooked with aromatic cumin, briny olives, and chopped farm eggs, encased in a crisp pastry shell and crowned with a decadent layer of velvet-smooth, buttery mashed potato.

The Coastal Bisque & Poached Seafood Medley

A rich, velvet-smooth lobster reduction infused with coastal aromatics, served with tender butter-poached prawns and succulent sweet clams for a deep, oceanic elegance.

The Forest Mushroom & Wilted Spinach Quiche

A medley of earth-grown forest mushrooms and tender baby spinach nestled in a rich, creamy custard of whipped ricotta and sharp aged Parmesan, baked in a delicate, golden shortcrust pastry.

Sweet Indulgences

THE MOLTEN VALRHONA CHOCOLATE FONDANT

Decadent, warm-centred cake crafted from world-class Valrhona dark chocolate, featuring a delicate outer sponge that yields to a luscious, flowing molten core for the ultimate cocoa indulgence.

SPICED WILD HEIRLOOM CARROT CAKE

Moist, textured sponge of grated wild carrots and toasted walnuts, layered with a warm-spiced cream cheese frosting.

BROWN BUTTER HOT CROSS SCONE WITH SUMMER BERRIES COMPOTE

Crumbly buttermilk scone, oven-warmed and served with a house-made compote of sun-ripened berries slow-caramelised in brown sugar and vanilla

THE ZESTY LEMON CHEESE SPONGE & CURD

A light-as-air chiffon sponge infused with citrus-infused cream cheese, layered with a vibrant, velvety house-made lemon curd for a sophisticated balance of tartness and creamy indulgence.

THE COFFEE & DARK CHOCOLATE GANACHE CONE

Hand-rolled vanilla bean waffle cone filled with a rich, bittersweet espresso-infused dark chocolate ganache.

PISTACHIO FINANCIER

Pistachio tea cake with a crisp exterior and tender crumb. Topped with a silken, single-origin dark chocolate ganache.

CHOICE OF COFFEE OR TEA

ADDITIONALSHOT+\$1 | ICE+\$1 | SOY+\$2 | ALMOND+\$2 | OAT MILK +\$2

MORNING ENGLISH
EARL GREY
JASMINE SILK PEARLS
CHERRY JAPONAIS
KASHMERE
SNOW PEONY
ROSE ARIANA
CHAMOMILE

PEPPERMINT
LUNG CHING
GYOKURO
GENMAICHA
YERBA MATE TEA
SNOW PEONY + ROSE ARIANA (+\$2)
EARL GREY NEROLI + PEPPERMINT (+\$2)
CHAMOMILE + PEPPERMINT (+\$2)

AMERICANO
FLAT WHITE
CAPPUCCINO
LATTE
MOCHA
MACCHIATO
HOT CHOCOLATE
MATCHA LATTE

FROM LOUNGE'S KITCHEN

Daily | 12pm-4.30pm

SMOKED KING SALMON | \$26

Buttery Croissant Roll | House-made Avocado Guacamole Japanese Cucumber Garden Greens
Supplement \$6 For 10gm of Avruga Caviar

BLACK TRUFFLE AND FARMED EGG MAYONNAISE (V) | \$22

Buttery Croissant Roll | Garden Greens | Fresh Herbs
Supplement \$6 Choice of Parma Ham, Jamón Serrano, or Ibérico Chorizo

SLOW-COOKED IBERICO PORK BELLY | \$26

Buttery Croissant Roll | Grilled Pineapples | Pickled Onions
Honey and Aji Amarillo Aioli

TEMPURA BATTERED FISH AND CHIPS | \$22

Lemon Wedge | Classic Tartar Sauce

SMOKED CHICKEN AND WILD MUSHROOM MAC AND CHEESE | \$20

Aged Parmesan | Mozzarella | Parsley

BRAISED WAGYU BEEF CHEEKS | \$28

Sautéed Forest Mushrooms | Truffle Potato Purée | Red Wine Jus

SEASONAL FIRE'S GRILL

Weekdays | 12pm-2.30pm

GRILLED PEACH AND SEASONAL HEIRLOOM TOMATO SALAD | \$26

Mesclun Salad | Serrano Ham | Sesame Crisps | Arugula Pesto

PAN FRIED CRISPY POTATO GNOCCHI (V) | \$32

Salsa De Tomate | Baby Heirloom Tomatoes | Aged Parmesan | Basil Oil

PLANCHA SEARED LINE-CAUGHT SEA BASS | \$32

Caponata Stew | Shaved Fennel Salad

ARGENTINIAN GRASS-FED STRIPLOIN | \$40

Grilled Vine Ripe Tomatoes | Red Chimichurri

GRILLED ARGENTINIAN GRASS-FED RIBEYE 300g | \$45

Grilled Vine Ripe Tomato | Red Chimichurri

SEASONAL FLNT'S KITCHEN

Weekdays | 12pm-2.30pm

YAKINIKU DON | 35

Wagyu Yakiniku | Japanese Ginger Garlic Sauce

CHIRASHI DON | 38

Assorted Fish And Seafood | Yuzu Wasabi Sauce

SEAFOOD RAMEN | 38

Tiger Prawn | Scallop | Lobster Broth | Ramen Egg

YAKINIKU RAMEN | 38

Wagyu Yakiniku | Chicken Paitan Broth | Ramen Egg

TAPAS

Daily | 5.30pm - 10pm

SMALL BITES

BEEF EMPANADA | \$4.50

Hand-cut Beef | Cumin | Aji Molido | Served with Yasgua Sauce

CORN AND CHEESE EMPANADA | \$4.50

Charred Corn | Mozzarella | Paprika | Served with Yasgua Sauce

PATAGONIAN RED PRAWNS EMPANADA | \$4.50

Onions | Leeks | Béchamel | Cream Cheese | Served with Yasgua Sauce

BOMBAS DE PATATA CON CHORIZO | \$7

Sweet Potato | Breadcrumbs | Smoked Paprika Aioli

PATATA BRAVAS (V) | \$10

Smoky Salsa Brava | Garlic Aioli

CRISPY BATTERED SEA BASS | \$12

Corn Criolla Salsa | Smoked Paprika Aioli

RED WINE BRAISED WAGYU BEEF CHEEKS | \$16

Tomato Chutney | Heirloom Tomato | Red Wine Jus

CROQUETAS DE BACALAO | \$8

Cod Fish | Potato | Chives | Béchamel | Garlic Aioli

PAN TUMACA | \$10

Ciabatta Romano | Jamon Serrano | Grated Fresh Tomatoes

SHARING BITES

TRUFFLE AND AGED PARMESAN FRIES | \$16

Black Truffle Mayonnaise

CRISPY WINGLETS | \$22

Lime & Paprika Aioli Sauce

CALAMARES FRITOS | \$20

Whole Baby Squids | Parsley | Salsa Golf

CHARCUTERIE BOARD | \$39

Jamon Serrano | Iberico Chorizo | Parma Ham Caperberries | Gherkins
Stuffed Olives | Grilled Palermo | Sesame Crisps

DAILY SELECTION OF THREE ARTISANAL CHEESES | \$35

Dried Fruits | Toasted Walnuts Crackers | Quince Jam

ATICO GRANDE PLATTER | \$58

Selection of Cold Cuts & Seasonal Cheeses Accompanied with Condiments,
Bread and Crackers

LOCAL BITES

CHICKEN SATAY | \$25

Japanese Cucumbers | Spanish Onions Ketupat | Peanut Sauce

GOLDEN CRAB CAKE | \$24

Lime | Chili Crab | Sauce | Coriander Cress

SALTED EGG FRIES | \$16

Curry Leaves | Kaffir Lime Zest | Kaffir Lime Aioli