

THE MARTINI PROJECT



**AN ONGOING STUDY IN ONE OF THE WORLD'S MOST ICONIC COCKTAILS.
THE MARTINI IS NOT A FINISHED IDEA — IT IS A WORK IN PROGRESS.**

**EACH MENU ITERATION INTRODUCES NEW VARIABLES,
ROTATING ELEMENTS, AND TASTING FLIGHTS,
DESIGNED TO EVOLVE OVER TIME.**

ATICO[®]

THE MARTINI PROJECT

EDITION 01 — IN PROGRESS

CLASSIC MARTINI GIN OR VODKA · DRY VERMOUTH · ORANGE BITTERS GARNISH: LEMON TWIST / OLIVES PROFILE: TIMELESS & REFINED INTENSITY: ●○○	\$18
DIRTY MARTINI GIN OR VODKA · OLIVE BRINE · DRY VERMOUTH PROFILE: SALTY & ROBUST INTENSITY: ●●○	\$18
ESPRESSO MARTINI VODKA · HOUSE COFFEE LIQUER · ESPRESSO PROFILE: BOLD & VELVETY INTENSITY: ●●○	\$18
VANILLA ESPRESSO MARTINI VODKA · KAHLÚA · VANILLA · ESPRESSO PROFILE: INDULGENT & SMOOTH INTENSITY: ●●○	\$18
VANILLA PASSIONFRUIT MARTINI VODKA · PASSION FRUIT LIQUER · VANILLA · LIME PROFILE: BRIGHT & TROPICAL INTENSITY: ●●○	\$18
BANANA MARTINI VODKA · BANANA RUM · BANANA SYRUP PROFILE: LUSH & SWEET INTENSITY: ●●○	\$18
LYCHEE LAVENDER MARTINI VODKA · LAVENDER SYRUP · LYCHEE PROFILE: FLORAL & DELICATE INTENSITY: ●○○	\$18
SAKETINI JUNMAI DAIGINJO SAKE · VODKA · DRY VERMOUTH PROFILE: PURE & ETHEREAL INTENSITY: ●●●	\$18
GIBSON GIN OR VODKA · DRY VERMOUTH PROFILE: SAVOURY & CRISP INTENSITY: ●●○	\$18

KINDLY INFORM US ABOUT YOUR DIETARY RESTRICTIONS AND/OR FOOD ALLERGIES UPON ORDERING.
ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE & PREVAILING GOVERNMENT TAXES.

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EDITION 01 — IN PROGRESS



FLIGHT OF THREE

\$38

CREATED AS BOTH A LEARNING EXPERIENCE AND A SENSORY EXPLORATION, THE MARTINI FLIGHT INVITES YOU TO DISCOVER HOW SUBTLE SHIFTS IN FLAVOUR, BALANCE, AND EXPRESSION SHAPE ONE OF THE WORLD'S MOST ICONIC COCKTAILS.

A FLIGHT CONSISTS OF THREE MINI MARTINIS, SERVED SIDE BY SIDE FOR COMPARATIVE TASTING.

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FOOD PAIRING MENU

\$40 PER PAX
MINIMUM 2 PAX

SAKOSHI OYSTER

RASPBERRY MIGNONETTE · SHALLOT RINGS · SMOKED EVOO PEARLS

PULLED WAGYU BEEF CHEEKS

POTATO MILLE FEUILLE · PAPRIKA AIOLI · CHIVES

PROSCIUTTO DI PARMA CRISPS

CARAMELISED FIGS · TOMATO CHUTNEY

SMOKED KING SALMON & ROES TARTLET

JAPANESE CUCUMBER · ONIONS · WASABI AIOLI

WHIPPED MARINATED GORGONZOLA

TOASTED CANNOLI · SWEET BASIL