



JAPANESE HIGH TEA

BY FLNT

\$38++ Per Pax | Min. 2 Pax
Inclusive of choice of coffee or tea
12pm - 5pm

SAVOURY

KING CRAB IKURA TART

Crispy Tart filled with sweet King Crab and briny Ikura

CHICKEN TSUKUNE

Juicy Hand-Shaped Chicken Meatball glazed with Ají Panca

SPICY TUNA ROLL

Spicy Marinated Tuna rolled with Sushi Rice and Nori

PRAWN TEMPURA SALAD

Crispy Battered Prawn Tempura served on a bed of Greens with Tangy Dressing

SWEET

WAGASHI MOCHI

Soft, chewy traditional Japanese Mochi filled with Sweet Bean Paste

HOKKAIDO CHEESECAKE

Light, fluffy Cheesecake made with rich Hokkaido Cream

GOMA MOUSSE

Velvety Black Sesame Mousse layered with Sponge and Crumble

BANANA PARFAIT

Layers of Banana Cream, Sponge and Crunchy Bits

COCKTAILS

Add-on our Signature FLNT Cocktails at \$10++
Free Flow House Sake for an hour at \$30++

Kyoto Drift | Nikkei Heat | Pisco Katana
iichiko Sourz | iichiko Litchi

CHOICE OF COFFEE OR TEA

ADDITIONAL SHOT+\$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
ORIENTAL SENCHA

XOXOLAT HOJICHA
YUZU GREEN TEA
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

SUMMERTIME MADNESS HIGH TEA

ATICO LOUNGE SIGNATURE

\$38++ Per Pax | Min. 2 Pax
Add-on Glass of Prosecco | \$8++
12pm - 5pm

SAVOURY

SUMMER FOREST MUSHROOMS & RICOTTA QUICHE

Forest Mushrooms | Baby Spinach | Farm-fresh eggs | Shortcrust Pastry
Whipped Ricotta | Aged Parmesan

HAND-DICED KING SALMON & SAVOURY WAFFLE

Cured King Salmon | Cucumber | House-made Savoury Waffle
Black Tobiko Pearls | Capers | Citrus-zest Cream Cheese

THE TRUFFLED FARM-EGG AND SMOKED DUCK PETIT CROISSANT

House-smoked Duck Breast | Farm-fresh Eggs | Garden Herbs | Black Truffle Aioli

THE CUMIN-SPICED HERITAGE CHICKEN PIE

Cage-free Chicken | Olives | Farm Eggs | Crisp Pastry Shell | Mashed Potato | Cumin

THE PARMA & CHICKPEA HUMMUS ROLL

Parma Ham | Butter-toasted Soft Roll | Chickpea Hummus

THE COASTAL BISQUE

Herbs | Lobster Reduction | French Cream | Extra Virgin Olive Oil

SWEET

SPICED SUMMER CARROT CAKE

Wild Carrots | Toasted Walnuts | Spiced Cream Cheese Frosting

SUMMER HARVEST LAVENDER MACARON

Lavender-infused Almond Shell | 34% Cacao White Chocolate
Ganache

THE ZESTY LEMON CHEESE SPONGE & CURD

Chiffon Sponge | Citrus-infused Cream Cheese | Lemon Curd

THE COFFEE & DARK CHOCOLATE GANACHE CONE

Vanilla Bean Waffle Cone | Espresso-infused Dark Chocolate Ganache

WILD SUMMER RASPBERRY FINANCIER

Ground Almonds | Summer Raspberries | Scorched Butter

THE MOLTEN VALRHONA CHOCOLATE FONDANT

Valrhona Dark Chocolate (Outer Sponge) | Molten Chocolate Core

À LA CARTE MENU

ATICO LOUNGE DAILY SELECTION

Daily | 12pm – 4.30pm

FUGAZZETA (V) | \$24

Onions | Mozzarella | Provolone Cheese | Extra Virgin Olive Oil
Supplement \$5++ For Parma Ham / Smoked Salmon / Smoked Duck

SALAD OF ROMAINE & EGG RÉMOULADE (V) | \$22

Capers | Gherkin | Croutons | Pecorino Crisps
Supplement \$5++ For Smoked Salmon / Smoked Chicken

BRAISED BEEF BRISKET "GAUCHO" STEW | \$35

Bacon | Pumpkin | Corn | Beans | Cumin & Smoked Paprika

TEMPURA BATTERED FISH & CHIPS | \$26

Lemon Wedge | Classic Tartar Sauce

SLOW-COOKED WAGYU BEEF CHEEKS | \$32

Sautéed Forest Mushrooms | Buttery Garlic Potato Purée
Red Wine Reduction

CRUSTACEAN MAC & CHEESE | \$25

Lobster Bisque | Red Prawns & Mud Crab | Mixed Cheese
Fresh Garden Herbs

A CORN-FED IBERICO PORK & SMOKED CHORIZO RAGU | \$30

Egg Pasta | House-made Tomato Sauce | Aged Balsamic

BROWN BUTTER POTATO PAVÉ (V) | \$25

Spiced Avocado Guacamole | Extra Virgin Olive Oil

TRUFFLE & PARMESAN FRIES (V) | \$18

Garlic-Paprika Aioli

FIRE KITCHEN

Weekdays | 12pm – 2.30pm

PLANCHA SEARED LINE-CAUGHT SEA BASS | \$32

Capsicum & Eggplant Caponata | Shaved Fennel Salad

PAN FRIED CRISPY POTATO GNOCCHI (V) | \$34

Chanterelles | Porcini Mushrooms | Black Truffle Emulsion

ROASTED GRASS-FED RACK OF LAMB 340G | \$58

Roasted Potatoes | Mint Chimichurri

GRILLED ARGENTINIAN GRASS-FED STRIPLOIN 300G | \$60

Grilled Vine Ripe Tomatoes | Red Chimichurri

GRILLED ARGENTINIAN GRASS-FED RIBEYE 300G | \$65

Grilled Vine Ripe Tomato | Red Chimichurri

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