

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

HERITAGE, REIMAGINED

ATICO LOUNGE NATIONAL DAY HIGH TEA

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

SAVOURY

OTAH QUICHE

Mackerel Otah | Farm-fresh Eggs

CHILI CRAB & TIGER PRAWNS WITH SAVOURY WAFFLE

Tiger Prawns | Cucumber | Crab Meat | Black Tobiko Pearls
House-made Savoury Waffle | Chili Aioli

THE HERITAGE RENDANG PIE

Cage-free Chicken Rendang | Buttery Mashed Potato

SMOKED DUCK & HOISIN PIE TEE

House-smoked Duck | Cucumber | Leek | Spring Onion | Chives
Coriander Cress | Hoisin-plum Reduction

CURRIED FARM-EGG PETITE CROISSANT

Farm-fresh Eggs | Garden Herbs | Croissant | Curry Aioli

CRUSTACEAN AND LAKSA BISQUE

Roasted Crustaceans | Laksa Bisque

SWEET

EMERALD PANDAN LAYER CAKE

Pandan Sponge | Whipped Chantilly Cream
Toasted Coconut Flakes | House-made Kaya Custard

ONDEH ONDEH HERITAGE SHORTCAKE

Pandan Chiffon Sponge | Palm Sugar | Grated Coconut
Gula Melaka-infused Cream

BANDUNG ROSE MACARON

Rose Almond Shell | White Chocolate | Rose Ganache

MILO & WHITE CHOCOLATE GANACHE

Vanilla Bean Waffle Cone | Milo | White Chocolate Ganache

MADAGASCAR VANILLA & TEH TARIK PANNA COTTA

Madagascar Vanilla | Teh Tarik Reduction

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