ATICO

CULINARY RESIDENCY WITH CHEF PAUL LONGWORTH

5-COURSE DINNER MENU
$168++ PP | INCLUSIVE OF A GLASS OF CHAMPAGNE

3-Glass Wine Pairing $78++ PP
4-Glass Wine pairing $98++ PP

SNACKS

Rillettes | Prawn Tartare | Mac 'n' Cheese | Chicken Skin

COURSE I

SCALLOP

Taramasalata | Cucumber Dashi | Green Apple
Supplement: 10g Caviar + $30
Cloudy Bay Sauvignon Blanc, New Zealand

COURSE II

EMULSION

Jerusalem Artichoke | Black Truffle | Fermented Mushrooms
Supplement: 5g Fresh Truffle + $30
La Tunella Pinot Grigio, Italy

MAIN COURSE

PIGEON

Breast & Leg | Crunchy Grapes | Pumpkin Vanilla
Domaine Camus Père & Fils Gevrey-Chambertin 2019

or

POACHED MURRAY COD

Passion fruit | Beetroot | Miso
Giant Steps Sexton Vineyard Chardonnay 2021, Yarra Valley

DESSERT

RHUBARB

Strawberry | White Chocolate | Snow
Royal Tokaji Late Harvest

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