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 2025

COURSE II

EMULSION

Jerusalem Artichoke | Black Truffle | Fermented Mushrooms
Supplement: 5g Fresh Truffle + $30
La Tunella Pinot Grigio 2025

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

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.

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

Crunchy Grapes | Tartlet | Mac 'n' Cheese | Potato

COURSE I

ESCABECHE
Tomato | Bocconcini | Mustard Seeds

COURSE II

EMULSION
Jerusalem Artichoke | Black Truffle | Fermented Mushrooms
Supplement: 5g Fresh Truffle + $30

MAIN COURSE

CHOU MISO
Rissoni'otto | Parsley | Comte

DESSERT

RHUBARB
Strawberry | Coconut | Snow

**Vegetarian Menu*

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ATTICO

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 | Tartlet | Mac 'n' Cheese | Chicken Skin

COURSE I

FOIE GRAS

Risoni'otto | Beetroot | Parsley

COURSE II

EMULSION

Jerusalem Artichoke | Black Truffle | Fermented Mushrooms

Supplement: 5g Fresh Truffle + $30

MAIN COURSE

PIGEON

Breast & Leg | Crunchy Grapes | Pumpkin Vanilla

DESSERT

RHUBARB

Strawberry | White Chocolate | Snow

**No Seafood Menu*

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ATICO

CULINARY RESIDENCY WITH CHEF PAUL LONGWORTH

SNACKS

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

COURSE I

SCALLOP

Taramasalata | Cucumber Dashi | Green Apple

COURSE II

EMULSION

Jerusalem Artichoke | Black Truffle | Fermented Mushrooms

COURSE III

LOBSTER

Passion Fruit | Beetroot | Miso

MAIN COURSE

PIGEON

Breast & Leg | Crunchy Grapes | Pumpkin Vanilla

DESSERT

RHUBARB

Strawberry | White Chocolate | Snow

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ATICO

CULINARY RESIDENCY WITH CHEF PAUL LONGWORTH

5-COURSE DINNER MENU | $168++ PP

Inclusive of a glass of Pol Roger Brut Réserve Non-Vintage 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 2025

COURSE II

EMULSION

Jerusalem Artichoke | Black Truffle | Fermented Mushrooms

Supplement: 5g Fresh Truffle + $30

La Tunella Pinot Grigio 2025

MAIN COURSE

FRENCH SQUAB PIGEON

or

AUSTRALIAN WAGYU RIBEYE

Breast & Leg | Crunchy Grapes | Pumpkin Vanilla

Supplement + $20

Domaine Camus Père & Fils Gevrey-Chambertin 2019

or

POACHED MURRAY COD

Passion fruit | Beetroot | Miso

Giant Steps Sexton Vineyard Chardonnay 2021

DESSERT

RHUBARB

Strawberry | White Chocolate | Snow

Royal Tokaji Late Harvest

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ATICO

CULINARY RESIDENCY WITH CHEF PAUL LONGWORTH

5-COURSE DINNER MENU

SNACKS

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

COURSE I

SCALLOP

Taramasalata | Cucumber Dashi | Green Apple

COURSE II

EMULSION

Jerusalem Artichoke | Black Truffle | Fermented Mushrooms

MAIN COURSE

FRENCH SQUAB PIGEON

or

AUSTRALIAN WAGYU RIBEYE

Breast & Leg | Crunchy Grapes | Pumpkin Vanilla

or

POACHED MURRAY COD

Passion fruit | Beetroot | Miso

DESSERT

RHUBARB

Strawberry | White Chocolate | Snow

Royal Tokaji Late Harvest