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

Breast & Leg | Crunchy Grapes | Pumpkin Vanilla

Alternatively, **AUSTRALIAN TAJIMA WAGYU RIBEYE MS7** *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

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