ATICO

CULINARY RESIDENCY WITH CHEF PAUL LONGWORTH

5-COURSE NEW YEAR'S EVE DINNER
$198++ 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

SHIMA AJI
Buttermilk | Bonito Vinegar | Onion
Supplement: 10g Caviar + $30

COURSE II

EMULSION
Cep & Chestnut | Black Truffle | Fermented Mushrooms
Supplement: 5g Fresh Truffle + $30

MAIN COURSE

AUSTRALIAN WAGYU RIBEYE
Pumpkin | Blueberry | Potato

or

LOBSTER
Passion Fruit | Spinach | Miso

DESSERT

RHUBARB
Strawberry | White Chocolate | Snow

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