ATICO

A FOUR-HANDS DINNER WITH MICHELIN-STARRED LEROUY

PAUL LONGWORTH
CULINARY RESIDENCY CHEF, 1-GROUP

x

CHRISTOPHE LEROUY
MICHELIN STAR CHEF, LEROUY

6-COURSE DINNER | $228++ 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

COURSE I

TOURTEAU

Kohlrabi | Cecina de León | Horseradish

Chef Christophe Lerouy

COURSE II

SCALLOP

Popcorn Emulsion | Chorizo

Chef Paul Longworth

COURSE III

BLACK TRUFFLE

Spaetzle | Mussels

Chef Christophe Lerouy

COURSE IV

SADDLE OF LAMB

Caramelised Garlic | Pink Grapefruit Sauce

Chef Paul Longworth

DESSERT

CHESTNUT MOUSSE

Coconut | Passion Fruit | Honeycomb

Chef Paul Longworth

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