



LUNCH MENU

Available daily (including eve of PH & PH) | 12pm - 3pm

Last order at 2.30pm

Smoked Salmon with Citrus-Chives Cream Cheese
Arugula | Avruga Caviar | Dill | Bagel

18

Ham and Cheese | Arugula-Caper Dressing | Garlic Aioli
Pickled Onion | Black Forest Ham | Provoleta | Bagel

16.50

Black Truffle Egg Mayonnaise Salad
Chives | Bagel | Arugula (V)

18

Hummus | Curry Chickpeas | Pumpkin Seeds | Sourdough
| Arugula (V)

14

Braised Wagyu Beef Cheek | Sautéed Forest Mushroom
Truffle Potato Puree | Jus

25

ATICO Tempura Fish and Chips
Yuzu Tartar Sauce | Mushy Green Peas

20

Caesar Salad Dressing | Egg | Romaine Lettuce
Parmesan Shavings | Smoked Chicken | Muffin

14

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



SEASONAL LUNCH MENU

Available daily (including eve of PH & PH) | 12pm - 3pm

Last order at 2.30pm

FLNT'S KITCHEN

Inka Warm Sushi | Cuttlefish | Sweet Shrimp | Aji Verde
\$18

Inka Warm Sushi | Flamed Seared Salmon | Aji Amarillo
\$18

Inka Warm Sushi | Scaped Fatty Tuna | Spring Onion | Kombu
\$28

Tempura Kakiage Don (V)

Tempura Seasonal Vegetables | Balsamic Teriyaki | Nori
\$25

FIRE'S GRILL

Seasonal Heirloom Tomato and Peach Salad (V)
Arugula Pesto | Pumpkin Seeds
\$22

Entre Todos Argentinian Grass-fed Striploin
Grilled Vine Ripe Tomato | Red Chimichurri
\$38

Placha Seared Sustainable Sea Bass
Eggplant and Capsicum Caponata
\$32

Provoleta 'Chapa' (V)
Provolone Cheese on Cast Iron Skillet
Capers | Oregano | Charred Sour Dough
\$27

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