

ATICO^o

High Tea Menu

\$35++ per pax | Inclusive Coffee/Tea

Available daily (including eve of PH & PH) | 12pm - 6pm

Last order at 5.30pm

SAVOURY ITEMS (1 Each)

SMOKED KING SALMON WITH SOURDOUGH

Arugula | Dill and Citrus Cream Cheese | Tobiko (containt dairy)

TRUFFLE EGG SALAD ON BUTTERY CROISSANT (V)

Fresh Herbs | Black Truffle Aioli (containt dairy)

FOREST MUSHROOM AND BABY SPINACH QUICHE (V)

Alliums | Aged Parmesan | Truffle Oil (containt dairy)

HEIRLOOM TOMATO SALAD AND SERRANO HAM TARTLET

Stracciatella | Chives (containt dairy)

SWEET DELIGHTS (1 Each)

(All contain dairy)

ANZAC BISCUIT WITH MAPLE CREAM CHEESE

Rolled Oats | Desiccated Coconut

PEACH & LYCHEE VANILLA SPONGE CAKE

Lychee Confit | Vanilla Cream | Elderflower Cream

MINI VANILLA SCONE

Kaya | Honey Whipped Butter

BLUEBERRY ALMOND TART

Frangipane | Blueberry Mascarpone | Blueberry Jam

"ONDEH - ONDEH"

Gula Melaka | Pandan White Chocolate Crémeux | Coconut Almond Cream

CHOICE OF COFFEE OR TEA

ADDITIONAL SHOT +\$1 | ICE +\$1 | SOY / ALMOND / OAT MILK +\$2

MORNING ENGLISH

EARL GREY NEROLI

JASMINE SILK PEARLS

CHERRY JAPONAIS

KASHMERE

SNOW PEAOONY

ROSE ARIANA

CHAMOMILE

SHISO MINT

LUNG CHING

GYOKURO

GENMAICHA

YERBA MATE TEA

SNOW PEONY + ROSE ARIANA (+\$2)

EARL GREY NEROLI + SHISO MINT (+\$2)

CHAMOMILE + SHISO MINT (+\$2)

AMERICANO

FLAT WHITE

CAPPUCCINO

LATTE

MOCHA

MACCHIATO

HOT CHOCOLATE

MATCHA LATTE