

# ATICO<sup>o</sup>

## 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)

#### HOUSE-MADE CHICKPEA HUMMUS

Sesame Crisp | Extra Virgin Olive Oil | Toasted Pumpkin Seeds

#### TRUFFLE EGG SALAD ON BUTTERY CROISSANT(V)

Fresh Herbs | Black Truffle Aioli

#### FOREST MUSHROOM AND BABY SPINACH QUICHE (V)

Alliums | Aged Parmesan | Truffle Oil

#### HEIRLOOM TOMATO SALAD AND SERRANO HAM TARTLET

Stracciatella | Chives

### SWEET DELIGHTS (1 Each) (All contain dairy)

#### WHITE CHOCOLATE CREMEUX

Raspberry Compote | Hazelnut Crumbs

#### HAZELNUT PRALINE MOUSSE CAKE

Buttery Crumble | Dark Chocolate Ganache

#### VANILLA SCONE

Kaya | Honey Whipped Butter

#### BLUEBERRY ALMOND TART

Frangipane | Blueberry Mascarpone | Blueberry Jam

#### PEACH & LYCHEE VANILLA CAKE

Vanilla Cream | Lychee Confit | Elderflower 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 PEAONY

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