

A CULINARY COLLABORATION:

GUERLAIN x ATICO Lounge
PARIS

HIGHTEA SET MENU

\$38++ PER PERSON | \$44++ PER PERSON WITH PROSECCO
Available 15th MARCH - 30th April | 12pm - 5.30pm

Inspired by Guerlain's Abeille Royale collection, where the essence of honey takes centre stage. Celebrate the luxurious, rejuvenating qualities of honey, thoughtfully crafted to reflect the richness and elegance of Guerlain's iconic skincare line. A perfect pairing of gastronomy and beauty, brought to life at I-Atico.

SAVOURY BITES

Smoked Chicken and Truffle Egg Salad on Buttery Croissant Fresh Herbs | Black Truffle Aioli

House-Made Chickpea Hummus (V)

Honey Roasted Chickpeas | Sesame Crackers | Extra Virgin Olive Oil

Smoked King Salmon with Sourdough

Garden Greens | Tobiko | Honey, Dill and Citrus Cream Cheese

Mixed Forest Mushrooms and Spinach Quiche with Jamon Serrano

Jamon Serrano | Aged Parmesan | Extra Virgin Olive Oil Pearls

SWEET DELIGHTS

Chamomile Infused Milk Pudding

Honey Jelly | Lime Zest

Valrhona Dark Chocolate and Honey Mousse

Mini Waffle Cone | Toasted Hazelnuts

Vanilla Thyme Scone

Whipped Honey Lemon Butter

Honey Walnut Citrus Crumble Cake

Citrus Crumble | Smoked Salt

Salted Caramel Honey Tartlet

Passion Fruit Curd | Salted Caramel Honey Crèmeux

CHOICE OF COFFEE OR TEA

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

MORNING ENGLISH
EARL GREY NEROLI
JASMINE SILK PEARLS
CHERRY JAPONAIS
KASHMERE
SNOW PEONY
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

Available Daily 12pm-2.30pm

FROM LOUNGE'S KITCHEN

SMOKED SALMON BAGEL - \$20

Garden Greens | Avruga Caviar | Dill | Citrus-Chives Cream Cheese

SERRANO AND PROVOLONE CHEESE BAGEL - \$17

Garden Greens | Garlic Aioli | Spanish Onions | Arugula Pesto

BLACK TRUFFLE AND EGG BAGEL (V) - \$18

Fresh Herbs | Arugula Leaves | Extra Virgin Olive Oil

HUMMUS SOURDOUGH TOAST (V) - \$15

Curry Chickpeas | Toasted Pumpkin Seeds | Arugula Leaves

BRAISED WAGYU BEEF CHEEKS - \$28

Sautéed Forest Mushrooms | Truffle Potato Purée | Red Wine Jus

TEMPURA FISH AND CHIPS - \$22

Yuzu Tartar Sauce | Lemon

SMOKED CHICKEN AND MUSHROOM MAC AND CHEESE - \$18

Aged Parmesan | Mozzarella | Parsley

SEASONAL FIRE'S GRILL

GRILLED PEACH AND SEASONAL HEIRLOOM TOMATO SALAD - \$24

Serrano Ham | Parma Ham | Arugula Pesto | Sesame Crisps

ARGENTINIAN GRASS-FED STRIPLOIN - \$38

Grilled Vine Ripe Tomato | Red Chimichurri

PLACHA SEARED LINE-CAUGHT SEA BASS - \$32

Caponata Stew | Shaved Fennel Salad

PAN FRIED CRISPY POTATO GNOCCHI (V) - \$32

Salsa De Tomato | Baby Heirloom Tomatoes | Basil Oil | Aged Parmesan

SEASONAL FLNT'S KITCHEN

PERUVIAN GRILLED CHICKEN ANTICUCHOS TORTILLA - \$26

Aji Panca | Oba Leaves | Grilled Palermo Peppers | Onion | Lime | Cilantro

GRILLED SPANISH PORK PLUMA TORTILLA - \$28

Grilled Palermo Peppers | Grilled Onions | Cilantro | Achiote Sauce

TEMPURA KAKIAGE DON (V) - \$25

Tempura Seasonal Vegetables | Balsamic Teriyaki | Nori

YAKINIKU DON - \$30

Sliced Wagyu Short Ribs | Pickled Tomatoes | Aji Amarillo | Leeks

Available Daily 3pm-10.30pm

BAR BITES

HUMMUS DIP & PITA (V) - \$15

Chickpea | Pumpkin Seeds | Extra Virgin Oil
Additional Pita 2pcs Supplement \$5++

ARTICHOKE DIP & PITA (V) - \$17

Parmesan | Caper Dressing | Extra Virgin oil
Additional Pita 2pcs Supplement \$5++

TRUFFLE MAC AND CHEESE (V) - \$20

Macaroni | Black Truffle | Mix Cheese

BEEF CHILLI CON CARNE & PITA - \$22

Kidney Beans | Paprika | Cheddar
(Supplement \$5 for a bowl of Nacho Chips)

PARMESAN AND TRUFFLE FRIES (V) - \$14

Aged Parmesan | Truffle Oil | Lime Aioli

CRISPY CALAMARI - \$16

Wasabi Mayonnaise

CHICKEN YAKITORI SKEWERS - \$18

Roasted Sesame Aioli | Nori Flakes

CRISPY CHICKEN WINGLETS - \$20

Furikake Mayonnaise

I-ATICO SATAY - \$38

Beef | Pork | Chicken | Peanut Sauce | Onion | Cucumber

CHEESE SELECTION - \$37

Daily Selection of Three Artisanal Cheese
Quince Jam | Dried Fruits | Toasted Walnuts | Crackers

SEASONAL COLD CUTS - \$39

Jamon Serrano | Iberico Chorizo | Parma Ham Caperberries
Gherkins | Stuffed Olives | Grilled Palermo Peppers Sesame Crisps

ATICO GRANDE PLATTER - \$58

Selection of Cold Cuts & Cheese
Accompanied with Condiments, Bread and Crackers

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