



HIGHTEA MENU

\$38++ PER PERSON | \$44++ PER PERSON WITH PROSECCO

12pm - 5.30pm

Savoury Bites

Pulled Wagyu Beef Cheek Rendang Tartlet
Buttery Mashed Potato | Chives | Rendang-Red Wine Jus

Smoked King Salmon with Buttery Blini
Garden Greens | Tobiko | Chives and Citrus Cream Cheese

Mixed Forest Mushrooms and Baby Spinach Quiche (V)
Aged Parmesan | Extra Virgin Olive Oil Pearls

Duck Rillettes in Savoury Basket
Shallots | Gherkins | Fresh Garden Herbs | Hoisin

House-Made Curried Chickpea Hummus (V)
Roasted Chickpeas | Sesame Crackers | Extra Virgin Olive Oil

Sweet Treats

Pulut Hitam
Coconut Panna Cotta | Black Glutinous Rice Jam | Crispy Salted Rice Puff

Mango Sago Cake
Vanilla Sponge | Mango Crèmeux | Vanilla Chantilly Cream | Sago Pearls

Mini Milo Dinosaur Cupcake
Milo Chantilly Cream

Pandan Madeleine
Valrhona White Chocolate

ADDITIONAL \$5 PER ITEM

Add on Savoury Bites
Crabmeat and Lettuce Salad
Spanish Onions | Chives | Dill and Wasabi Aioli

Truffle Egg and Smoked Chicken Croissant Sandwich
Fresh Herbs | Black Truffle Aioli

Herbs and Juniper Smoked Duck Breast
Chiffonade of Garden Greens | Green Chimichurri

A Shot of Bisque
Lobster Bisque | Poached Clams | Poached Crab Chives

Add on Sweet Treats
Chocolate Alfajores (2 Pieces)
Chocolate Ganache

Dulce De Leche Alfajores (2 Pieces)
House-made Dulce de Leche

Sweet Treat of the Day

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 PEAO NY
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

FROM LOUNGE'S KITCHEN

Daily Midday Indulgence - 12pm-5.30pm

SMOKED KING SALMON - \$26

Buttery Croissant Roll | House-made Avocado Guacamole | Japanese Cucumber Garden Greens
Supplement \$6++ For 10gm of Avruga Caviar

ATICO'S LÉGUMES SANDWICH (V) - \$23

Buttery Croissant Roll | Chickpeas | Artichokes | White Beans | Mozzarella | Beetroot Hummus

BLACK TRUFFLE AND FARMED EGG MAYONNAISE (V) - \$22

Buttery Croissant Roll | Garden Greens | Fresh Herbs
Supplement \$6++ Choice of Parma Ham, Jamón Serrano, or Ibérico Chorizo

SLOW-COOKED IBERICO PORK BELLY - \$26

Buttery Croissant Roll | Grilled Pineapples | Pickled Onions | Honey and Aji Amarillo Aioli

TEMPURA BATTERED FISH AND CHIPS - \$22

Lemon Wedge | Classic Tartar Sauce

SMOKED CHICKEN AND WILD MUSHROOM MAC AND CHEESE - \$20

Aged Parmesan | Mozzarella | Parsley

BRAISED WAGYU BEEF CHEEKS - \$28

Sautéed Forest Mushrooms | Truffle Potato Purée | Red Wine Jus

SEASONAL FIRE'S GRILL

Weekday - 12pm-2.30pm

GRILLED PEACH AND SEASONAL HEIRLOOM TOMATO SALAD - \$26

Mesclun Salad | Serrano Ham | Sesame Crisps | Arugula Pesto

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

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

PLANCHA SEARED LINE-CAUGHT SEA BASS - \$32

Caponata Stew | Shaved Fennel Salad

ARGENTINIAN GRASS-FED STRIPLOIN - \$40

Grilled Vine Ripe Tomatoes | Red Chimichurri

GRILLED ARGENTINIAN GRASS-FED RIBEYE 300g - \$45

Grilled Vine Ripe Tomato | Red Chimichurri

SEASONAL FLNT'S KITCHEN

Weekday - 12pm-2.30pm

YASAI DON (V) - \$25

Cabbage | Grilled Capsicums | Onions | White Corn | Carrots | King Oyster Mushrooms
Crispy Seaweed | Sesame Seeds | Aji Amarillo

ANTICUCHO RAMEN - \$30

Hand-Pulled Fresh Ramen Noodles

Anticucho Chicken Skewers | Jalapeño | Aji Panca | Ajitsuke Tamago
Leeks | Spring Onions | Chicken Collagen Broth | Black Garlic Oil

YAKINIKU DON - \$30

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

NIKKEI BARA CHIRASHI DON - \$32

Chef's Selection of Fresh Sashimi

Tomatoes | White Corn | Ikura | Yuzu Wasabi | Aji Amarillo

Available Daily 6pm-10pm

TAPAS MENU

SCALLOP CEVICHE - \$26

Avocado | Cucumber | Green Apple | Spicy Tigre de Leche
Coriander

TIGER PRAWN AND FREMANTLE OCTOPUS CEVICHE - \$26

Pickled Shallots | Criolla Salsa | Smoked Passion Fruit Dressing
Chili Flakes

PAN TUMACA - \$18

Ciabatta Romana | Jamon Serrano | Grated Fresh Tomatoes
Extra Virgin Olive Oil

BOMBAS DE PATATA CON CHORIZO - \$22

Sweet Potato | Breadcrumbs | Smoked Paprika Aioli

PLATO DE EMPANADA - \$16

Empanadas from Three Argentinian Regions

Hand-Cut Beef | Cumin | Ají Molido
Charred Corn | Mozzarella | Paprika
Patagonian Red Prawns | Onions | Leeks | Béchamel | Cream Cheese
Served with Yasgua Sauce

PATATA BRAVAS (V) - \$18

Crispy Layered Potatoes | Parsley | Paprika | Smoky Salsa Brava
Garlic Aioli

CALAMARES FRITOS - \$20

Whole Squid | Parsley | Salsa Golf

CROQUETAS DE BACALAO - \$24

Cod Fish | Potato | Chives | Béchamel | Garlic Aioli

CHEESE SELECTION (V) - \$35

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

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

TRES LECHEs - \$12

Sesame Sponge | Strawberry Sorbet | Triple Milk

DULCE DE LECHE FLAN - \$16

Mixed Berries | Garden Cress | Chantilly Cream

TORTA DE CHOCOLATE CON DULCE DE LECHE - \$12

Candied Hazelnuts | Dark Chocolate Mousse

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