

The GRAND CHAMPAGNE BRUNCH

21 SEPTEMBER 2025 | 12PM - 3PM

Savour a sky-high brunch like no other.

1-Group's signature restaurants unite to present an extravagant culinary showcase at Orchard Road's most iconic rooftop destination, 1-ATICO.

Enjoy free flow champagnes, wines, and cocktails along with an indulgent buffet spread.

Featuring a *Seafood Spectacular* with half lobsters, live oyster shucking, and whole bluefin tuna carving.

Explore a grand selection of cold cuts, "5J" Jamón Ibérico, artisanal cheeses and fresh salads, alongside signature dishes from 1-Group's restaurants including meats, fish, pastas and gnocchi.

End on a sweet note with decadent desserts, seasonal fruits, and a roving cannoleria serving freshly filled treats.



CHAMPAGNE PACKAGES

Inclusive of brunch and free flow cocktails and wines

Brut Tier

\$188++ Per Pax

Free Flow Moët & Chandon Impérial Brut

Cuvée Tier

\$228++ Per Pax

Free Flow Moët & Chandon Grand Vintage 2016

Grand Cru Tier

\$798++ Per Pax

Free Flow Dom Pérignon 2015

Also available at

\$88++ per child (3-12 years old)

BEVERAGES

COCKTAILS

Free Flow DIY Cocktail Station

With Herbs, Fruits, Syrups, Juices

Bombay Sapphire Gin

Grey Goose Vodka

Espresso Martini

FREE FLOW WINES

BRUNCH BUFFET @ FLNT

SEAFOOD SPECTACULAR

1-Altitude Coast Seafood Bar

Half Lobsters | French Oysters | Scallops in the Shell | Mussels | Clams

Oumi

Whole Bluefin Tuna Carving | Sashimi selection | Maki selection

FLNT

Nikkei Tacos | Ceviche

BRUNCH BUFFET @ THE LOUNGE

CHARCUTERIE AND CHEESES

Camille Charcuterie Selection

Coppa | Wagyu Bresaola | Salami | Tuscan Parma Ham | Mortadella
Smoked Chicken | Smoked Duck | Smoked Salmon | Duck Rillette
Pork Rillette | Pâté en Croûte

*Condiments: Castelvetrano Olives | Cornichons
Pickled Pearl Onions | Fresh Melon*

UNA

“5J” Jamón Ibérico

Sol & Luna

Cheeses with Condiments

Gorgonzola Cheese Wheel | Grana Padano Cheese Wheel | Pecorino Cheese
Wheel | Brie de Meaux AOC | Comté AOP | Roquefort AOP

*Condiments: Mostarda di Cremona | Dried Apricot | Quince Paste
Truffle Honey | Aged Balsamic | Black Cherry Jam | Pear Compote
Falwasser Crackers | Walnuts | Pistachio*

Giant Burrata

Vine-Ripened Cherry Tomatoes, Basil and Bruschetta

BRUNCH BUFFET @ THE LOUNGE

SALADS, BREADS AND FRUITS

"Botanico" Inspired Salads Station with Condiments

Rocket | Kale | Mesclun | Romaine Lettuce

Condiments:

*Caesar Dressing | Balsamic Dressing | Lemon Dressing | Romesco Dressing
Citrus & Honey Vinaigrette | Goma Dressing*

*Walnuts | Pistachio | Almonds | Sunflower Seeds | Bacon Bits | Dried Apricot
Raisins | Sour Plum Cherry Tomatoes | Feta Cheese*

Artisanal Bread Selection

Sourdough | Dry Rye Loaf | Multi Grain Loaf | Gluten-Free Bread
Brioche Loaf | Mini Baguette

Fresh Cut Fruits

Apples | Oranges | Honeydews | Pineapples | Strawberries | Raspberries
Blackberries | Blueberries | Dragon Fruits | Green Grapes | Red Grapes
Bananas | Mangoes

BRUNCH BUFFET @ FIRE

MAINS

THE SIGNATURE MONTI PARMESAN WHEEL

Monti's Truffle Risotto

Sol & Ora's Carbonara

FIRE's Gnocchi

FIRE

Whole Salt-Baked Fish

Argentine Parrilla

Roasted Argentinian Ribeye | Roasted Rack of Lamb

Chimichurri | Mustards | Criolla Salsa | Salts | Peppers

Zorba

Vegetable Moussaka

Alfaro

Lasagna

Kaarla

Closed-Loop Vegetable Selection

UNA

Roast Suckling Pig with Condiments

Mimi

Peking Duck Station

BRUNCH BUFFET @ THE LOUNGE

DESSERT EXTRAVAGANZA

Monti Cannoleria

Usher Service

Chocolate Fountain

With Condiments and Fruits

Live Station:

Tiramisu & Matcha-misu

Mascarpone Cream | Coffee | Cocoa Powder

Matcha Mascarpone Cream | Matcha Milk | Matcha Powder

Nitrogen Ice Cream

Gianduja Sorbet

Cookie Choux

Vanilla Chantilly & Lemon Curd

Chocolate Mousseline & Hazelnut Chocolate Ganache

BRUNCH BUFFET @ THE LOUNGE

DESSERT EXTRAVAGANZA

Dessert Station:

Strawberry Shortcake

Vanilla Sponge | Puff Pastry | Strawberries

Mini Chocolate Pudding Cake

Chocolate Zucchini Cake | Chocolate Pudding Mousse

Lemon Basil Almond Tart

Lemon Curd | Almond Frangipane | Basil Oil

Baci di Dama

Hazelnut Cookies | Hazelnut Chocolate Ganache

Pasta Frolla

Quince Jam | Vanilla Shortcrust

Walnut Pie

Walnut | Brandy | Semolina

Raspberry Lamington

Raspberry Jam | Vanilla Castella | White Chocolate | Desiccated Coconut

Matcha Panna Cotta

Vanilla Chantilly | Azuki Beans

Sour Plum Chrysanthemum

Sour Plum Mousse | Chrysanthemum Jelly | Vanilla Sable

