



HIGH TEA

\$38++ PP | \$44++ PP WITH PROSECCO

12pm - 4.30pm

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 RILLETTE 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

ADD-ONS | \$5 PER ITEM

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

SWEET TREATS

CHOCOLATE ALFAJORES(2 PCS)
Chocolate Ganache

DULCE DE LECHE ALFAJORES (2PCS)
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
JASMINE SILK
PEARLS
CHERRY JAPONAIS
KASHMERE
SNOW PEONY
ROSE ARIANA
CHAMOMILE

PEPPERMINT
LUNG CHING
GYOKURO
GENMAICHA
YERBA MATE TEA
SNOW PEONY + ROSE ARIANA (+\$2)
EARL GREY NEROLI + PEPPERMINT (+\$2)
CHAMOMILE + PEPPERMINT (+\$2)

AMERICANO
FLAT WHITE
CAPPUCCINO
LATTE
MOCHA
MACCHIATO
HOT CHOCOLATE
MATCHA LATTE

AVAILABLE FROM LOUNGE'S KITCHEN

Daily | 12pm-4.30pm

SMOKED KING SALMON | \$26
Buttery Croissant Roll | House-made Avocado Guacamole
Japanese Cucumber Garden Greens
Supplement \$6 For 10gm of Avruga Caviar

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 Weekdays | 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 Weekdays | 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 | Ají 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

TAPAS Daily | 5.30pm - 10pm

SMALL BITES

BEEF EMPANADA | \$4.50
Hand-cut Beef | Cumin | Aji Molido | Served with Yasgua Sauce

CORN AND CHEESE EMPANADA | \$4.50
Charred Corn | Mozzarella | Paprika | Served with Yasgua Sauce

PATAGONIAN RED PRAWNS EMPANADA | \$4.50
Onions | Leeks | Béchamel | Cream Cheese | Served with Yasgua Sauce

BOMBAS DE PATATA CON CHORIZO | \$7
Sweet Potato | Breadcrumbs | Smoked Paprika Aioli

PATATA BRAVAS (V) | \$10
Smoky Salsa Brava | Garlic Aioli

CRISPY BATTERED SEA BASS | \$12
Corn Criolla Salsa | Smoked Paprika Aioli

RED WINE BRAISED WAGYU BEEF CHEEKS | \$16
Tomato Chutney | Heirloom Tomato | Red Wine Jus

CROQUETAS DE BACALAO | \$8
Cod Fish | Potato | Chives | Béchamel | Garlic Aioli

PAN TUMACA | \$10
Ciabatta Romano | Jamon Serrano | Grated Fresh Tomatoes

SHARING BITES

TRUFFLE AND AGED PARMESAN FRIES | \$16
Black Truffle Mayonnaise

CRISPY WINGLETS | \$22
Lime & Paprika Aioli Sauce

CALAMARES FRITOS | \$20
Whole Baby Squids | Parsley | Salsa Golf

CHARCUTERIE BOARD | \$39
Jamon Serrano | Iberico Chorizo | Parma Ham Caperberries | Gherkins
Stuffed Olives | Grilled Palermo | Sesame Crisps

DAILY SELECTION OF THREE ARTISANAL CHEESES | \$35
Dried Fruits | Toasted Walnuts Crackers | Quince Jam

ATICO GRANDE PLATTER | \$58
Selection of Cold Cuts & Seasonal Cheeses Accompanied with Condiments,
Bread and Crackers

LOCAL BITES

CHICKEN SATAY | \$25
Japanese Cucumbers | Spanish Onions Ketupat | Peanut Sauce

GOLDEN CRAB CAKE | \$24
Lime | Chili Crab | Sauce | Coriander Cress

SALTED EGG FRIES | \$16
Curry Leaves | Kaffir Lime Zest | Kaffir Lime Aioli