



## HIGH TEA

\$48++PP | \$56++ PP WITH PROSECCO (MINIMUM 2 PAX)  
12pm - 5pm

### SAVOURY TREATS

#### THE TRUFFLED FARM-EGG CROISSANT

– Rich, farm-fresh eggs folded into a velvety black truffle aioli, topped with garden fresh herbs, served inside a warm, hand-laminated buttery croissant. –

#### THE PARMA & SUN-RIPENED CHUTNEY ROLL

– Thinly shaved, salt-cured Parma ham layered over a base of slow-simmered caramelized tomato chutney, served in a pillowy, butter-toasted soft roll for the perfect balance of savoury and sweet. –

#### THE CUMIN-SPICED HERITAGE CHICKEN PIE

– Tender morsels of cage-free chicken slow-cooked with aromatic cumin, briny olives, and chopped farm eggs, encased in a crisp pastry shell and crowned with a decadent layer of velvet-smooth, buttery mashed potato. –

#### THE COASTAL BISQUE & POACHED SEAFOOD MEDLEY

– A rich, velvet-smooth lobster reduction infused with coastal aromatics, served with tender butter-poached prawns and succulent sweet clams for a deep, oceanic elegance. –

#### THE SMOKED KING SALMON & SAVOURY WAFFLE

– Delicate ribbons of premium Smoked King Salmon draped over a crisp savoury waffle, finished with a bright citrus-zest cream cheese and the delicate, oceanic pop of Black Tobiko. –

#### THE FOREST MUSHROOM & WILTED SPINACH QUICHE

– A medley of earth-grown forest mushrooms and tender baby spinach nestled in a rich, creamy custard of whipped ricotta and sharp aged Parmesan, baked in a delicate, golden shortcrust pastry. –

### SWEET INDULGENCES

#### THE MOLTEN VALRHONA CHOCOLATE FONDANT

– A decadent, warm-centred cake crafted from world-class Valrhona dark chocolate, featuring a delicate outer sponge that yields to a luscious, flowing molten core for the ultimate cocoa indulgence. –

#### THE SIGNATURE CANELÉ & DULCE DE LECHE

– An authentic, dark-caramelised Bordeaux pastry with a crisp, mahogany shell and a tender, custard-like heart, served with a decadent swirl of silky, slow-cooked dulce de leche for a deep, toasted-sugar finish. –

#### THE BUTTERMILK SCONE & CARAMELISED PEACH COMPOTE

– A traditional, crumbly buttermilk scone, oven-warmed and served with a house-made compote of sun-ripened peaches slow-caramelised in brown sugar and vanilla. –

#### THE ZESTY LEMON CHEESE SPONGE & CURD

– A light-as-air chiffon sponge infused with citrus-infused cream cheese, layered with a vibrant, velvety house-made lemon curd for a sophisticated balance of tartness and creamy indulgence. –

#### THE COFFEE & DARK CHOCOLATE GANACHE CONE

– A hand-rolled vanilla bean waffle cone filled with a rich, bittersweet espresso-infused dark chocolate ganache. –

#### THE BLUEBERRY & WHITE CHOCOLATE PANNA COTTA

– A silky-smooth, wild blueberry-infused panna cotta, topped with a cloud of aerated white chocolate mousse. –



### 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 FLINT'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 WINGLETTS | \$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