

ALL DAY



All bakery items are baked daily in our Atelier.
All weights indicated are before baking.

TUESDAY - SUNDAY

- CROISSANT** \$6
House-made French butter croissant
A delicious flaky and melt-in-the-mouth delicacy
- PAIN AU CHOCOLAT** \$7
A flaky viennoiserie with FOUR bittersweet chocolate bars
- CRUFFIN** \$7
Crispy and flaky laminated dough
Complemented with a delicious in-house filling
- CONFIT ONION SPECK FONTINA ROLL** \$7
Sweet French onion confit, fontina cheese and speck
Rolled in a flaky laminated dough
- EGG-MAYO CROISSANT** \$10
House-made flaky croissant with French butter
"Deviled egg" mayo, crunchy cucumber
- BURRATA, FIG DANISH** \$13
Crispy and flaky laminated dough
Fresh burrata, caramelised figs, balsamic reduction
- GRANOLA BOWL** \$15
ÁTIPICO's Singapore granola, Greek yoghurt
Mango, passion fruit, kaffir lime, oolong tea compote
- CHEESE TOASTIE** \$18
Natural levain pain de campagne, a tasty combination of cheeses:
Raclette, provolone, comté, smoked scamorza
Gherkins & calabrese peppers spread
- ARTISAN BREAD** \$8
Your choice of ÁTIPICO's freshly baked breads available
Served with yuzu and sea salt artisan butter, olive oil

All prices are subject to 9% GST and 10% Service Charge

ALL DAY



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SATURDAY & SUNDAY ONLY

- PAIN SUISSE** \$7
Irresistible combination of creamy vanilla custard
and dark chocolate chips
- SICILIAN BRIOCHE, INDIVIDUAL** \$4
Fragrant and soft Sicilian "brioche col tuppo"
with lemon, orange and vanilla hints
- BOMBOLONI** \$6
Fluffy pillows rolled in sugar and filled with our in-house favorite flavours
Italian pastry cream | choco-hazelnut spread | raspberry jam
- SALMON GRAVLAX DANISH** \$12
Crispy and flaky laminated dough, mixed seeds
Housemade beetroot salmon gravlax
Green apple, cream cheese, fresh dill

BREADS TO GO

- PAIN AU LEVAIN [850GM]** \$12
ÁTIPICO's signature sourdough - light, delicate and fragrant
- HONEY OAT SOURDOUGH [850GM]** \$13
The creaminess of honey oat porridge with a hint of sweetness
- PAIN DE CAMPAGNE [850GM]** \$13
The epitome of traditional bread with nutty aromas and flavours
using only 100% French stone-ground wheat
- MULTIGRAIN [1000GM]** \$15
Our nutritious and rustic country bread with grains and seeds
Oat, sunflower, flax and black sesame seeds
- FOCACCIA [320GM]** \$6
Iconic Italian fluffy bread, lathered in extra virgin olive oil
- LONG MILK BUNS [5 PCS-375GM]** \$10
Japanese style buns with a distinct milky taste and soft texture
AVAILABLE ON TUESDAYS, THURSDAYS & SATURDAY

All prices are subject to 9% GST and 10% Service Charge

LUNCH



Tuesday - Sunday
11am - 3pm

Quality ingredients, enhanced through
Preparation techniques that exalt their flavors

SANDWICHES

- RICOTTA TARTINE** \$22
Toasted sourdough bread, house-made ricotta
Chili jam, sweet melon, confit tomatoes, toasted almonds, basil
- PANINO alla COTOLETTA** \$23
French yellow chicken // hormone-free and antibiotic-free
Japanese milk bun, tartare sauce, yellow frisée
- "THE BEAR" TOASTIE** \$26
Honey-oat sourdough bread, Angus beef rump cap
Sweet & sour giardiniera, green chillies, "Italian seasoned" au jus

DISHES

- PUMPKIN RAVIOLI** \$34
Handmade ravioli filled with roasted pumpkin
Toasted hazelnuts, sage butter, smoked ricotta
- MUSSELS RIGATONI** \$32
Bronze drawn rigatoni pasta, fresh mussels
Saffron sauce au vin, fennel & guanciale
- BEEF CHEEK 2.0** \$42
Melting tender beef cheeks from Queensland, house beef jus
Celeriac & potato mousseline, olive oil confit heirloom carrots

SIDES

- JAPANESE STYLE GREENS** \$19
A crunchy mix of green vegetables seasoned with
Sesame oil, sushi vinegar and toasted sesame seeds
- RICE ARUGULA** \$17
Fragrant rice duo: riso venere and jasmine rice, toasted pine nuts
Caramelised sweet onions, cranberries and arugula
- TOMATO, STRAWBERRY, BASIL** \$21
Cherry tomato salad, fresh strawberries
Basil leaves, candied lemon, citrus vinaigrette
Add Burratina +\$8
- ARTISAN BREAD** \$8
Your choice of ÁTIPICO's freshly baked breads available
Served with yuzu and sea salt artisan butter, olive oil

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SWEETS



From 11am

We make everything by hand using the best ingredients,
to create honest, soulful, delectable cakes.

TUESDAY - SUNDAY

ROCK N' ROLL \$13

Hazelnut dacquoise, praliné feuilletine, chocolate crémeux
chocolate chantilly, salted chocolate blades, caramelized hazelnuts
Whole Cake: \$84

FRENCH KISS \$13

Crispy tart, pistachio almond cream, raspberries
Pistachio ganache, raspberry confit
Whole Cake: \$88

GÂTEAU ST. HONORÉ \$13

Caramelized house-made feuilletage, choux puff
Vanilla pastry cream, mascarpone chantilly
Whole Cake: \$84

BLACK FOREST \$14

Flaky cocoa tart, dark chocolate ganache
Moist cocoa biscuit soaked in kirsch, sour cherry compote
Bitter chocolate chantilly, Madagascar vanilla chantilly
Whole Cake: \$98

SATURDAY & SUNDAY ONLY

TIRAMISU \$8

Creamy soft tiramisù, cocoa powder
Marsala fortified wine, house-made ladyfinger biscuits
Whole Cake: \$45

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DINNER



ROOM #15

Friday - Saturday
6pm - 10pm

ARTISAN BREAD \$8

ATIPICO's Signature Sourdough Loaf - Slow Rising, Fragrant
Artisan Butter, Extra Virgin Olive Oil

SPICED NUTS \$8

Gently Oven Roasted Mix Of Pistachios, Pecan, Almonds & Cashew Nuts
Seasoned with Cayenne, Paprika, Cinnamon and a Touch of Fleur De Sel

POTATO PAVÉS \$17

Thin Layers of French Potatoes, Slow Cooked and Fried in Stacks
Black Garlic Mayo, Shaved Parmigiano Reggiano

BLACK PEPPER CRAB CHOUX \$22

Japanese Crab Salad, Sour Cream
Black Pepper Choux Pastry, Garden Herbs

CHARCUTERIE \$22

Selection Of Freshly Sliced Cold Cuts
Mortadella with Pistachio, Parma-Ham, Finocchiona Salami

SALMON GRAVLAX \$25

House Cured Salmon Gravlax with Beetroot
Dill Oil and Horseradish Cream, Rye Cracker

POLIPO E PATATE \$32

Pan Seared Spanish Octopus
Potato and Basil Espuma, Espelette Pepper

JAPANESE STYLE GREENS \$18

A Crunchy Mix Of Green Vegetables Seasoned With
Sesame Oil, Sushi Vinegar And Toasted Sesame Seeds

TOMATO, STRAWBERRY, BASIL \$21

Japanese Seedling Cherry Tomatoes, Fresh Strawberries
Basil Leaves, Candied Lemon, Citrus Vinaigrette
Add Burratina +\$8

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