

DINNER



ROOM#15

Friday - Saturday
6pm - 10pm

ARTISAN BREAD \$8

ÁTIPICO'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

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

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PUMPKIN RAVIOLI \$34

Handmade Ravioli Filled With Roasted Pumpkin
Toasted Hazelnuts, Sage Butter, Smoked Ricotta

SPAGHETTI AL RAGÙ DI PESCE \$39

Bronze Drawn Spaghetti, Monkfish Stew, Pomodorini Datterino
Calabrese Pepper, Lilliput Caper, Taggiasca Olive, Italian Parsley

CRAB RAVIOLI \$42

Handmade Shiso Pasta, Spanner Crab, Porcini Mushroom
Citrus Beurre Blanc, Pink Shallots, Shiso Leave Crisp

MERLUZZO \$48

Honey Miso Glazed Snow Cod, Milk Reduction
Puffed Quinoa, Espelette Pepper

SHORT RIBS \$52

The Ultimate Tender Us Beef Short Ribs
Potato Mousseline, Chestnuts In Beef Jus, Salad Of Aromatics

ROCK N' ROLL \$13

Hazelnut Dacquoise, Praliné Feuilletine, Chocolate Crémeux
Chocolate Chantilly, Salted Chocolate Blades, Caramelized Hazelnuts

TROPICAL TRIP \$12

Pineapple Roasted In Rum, Coconut Espuma
Yuzu Sorbet, Lime Zest

MANDARIN PARIS BREST \$15

Hazelnut Praliné, Hazelnut Mousseline, Mandarin Marmalade
Caramelised Hazelnut, Salted Chocolate Sorbet