

DINNER

ROOM#15

Friday - Saturday
6pm - 10pm

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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

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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 Crèmeux 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	

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