

A warm, intimate photograph of a man with a beard and mustache, wearing a light-colored shirt, hugging a woman from behind. The woman has dark, curly hair and is holding a flute glass of champagne. The background is softly blurred, showing other people at a social gathering. The overall mood is festive and affectionate.

# Christmas means LOVED ONES

... AND CHAMPAGNE

ÁTIPICO | 2025

ÁTIPICO CONTINUES TO HONOUR  
THE HANDS THAT CREATE AND THE  
HEARTS THAT GIVE.

EACH HAMPER IS A CELEBRATION  
OF OUR CRAFT – EVERY FLAVOUR  
BORN IN OUR ATELIER, EVERY  
DETAIL SHAPED WITH CARE.  
IT'S A TRIBUTE TO TRADITION, TO  
LOVE SHARED AROUND THE TABLE,  
AND TO THE JOY OF GIVING.

ÁTIPICO IS LOVE.  
MAY YOUR CHRISTMAS BE FILLED  
WITH WARMTH, GENEROSITY,  
AND THE SIMPLE MAGIC OF  
TOGETHERNESS.

Matteo & The Team

# IL PANETTONE

## A BIT OF HISTORY

Panettone is known worldwide as a traditional Italian sweet bread that is usually enjoyed during the Christmas and New Year Festive Season.

ATIPICO's PANETTONE is prepared following the original Italian recipe using our in-house nurtured "lievito madre" and carefully selected raw ingredients: premium butter, Madagascar vanilla, bread flour, salt, egg yolk, sugar and honey.

A long double rise is used to get an extraordinary soft texture and a fragrant product. Our Panettone is free from preservatives and artificial flavourings.

While it can stay fresh for a couple of weeks with careful storage, we recommend enjoying it as soon as possible to savour it at its peak. For optimal freshness, please keep it in its original plastic wrapper, stored airtight in an air-conditioned room or a wine chiller.





# IL PANETTONE

## BY ÁTIPICO

### FLAVOURS

#### PANETTONE TRADIZIONALE

With golden raisins and orange peel. Topped off with crunchy pearl sugar and almonds to garnish.

#### PANETTONE CIOCCOLATO E NOCCIOLE

With dark chocolate and hazelnut pralines. Topped off with crunchy pearl sugar and hazelnuts to garnish.

### PRICING

#### TRANSPARENT WRAPPING | 62 SGD

Transparent Bag with Ribbon and Christmas tag.

#### CHRISTMAS WRAPPING | 68 SGD

Transparent Wrapping with Korean Wrapper.

### OUR PANETTONE WEIGHS 750GRAMS

ORDERS NEED TO BE PLACED 3 WORKING DAYS IN ADVANCE.

ORDERS VIA [WWW.ATIPICO.SG/SHOPATTHEATELIER](http://WWW.ATIPICO.SG/SHOPATTHEATELIER)



# HAMPERS PHILOSOPHY

ÁTIPICO | 2025

ALL PRODUCTS AT ÁTIPICO ARE  
METICULOUSLY CRAFTED BY  
OUR TEAM HERE IN SINGAPORE.

We have crafted a range of hampers to accompany you  
throughout the December month.

You will discover a selection of homemade goodies into  
which we poured our hearts and efforts in order to deliver  
to your doorstep the ultimate ÁTIPICO experience.

All of the products\* featured in your hampers have been  
made in our workshop here in Singapore. They are the result  
of extensive research and trials to obtain the best products  
possible and to create a memorable moment.

*\*Except Limited Edition Olive Oil and Vinegar*



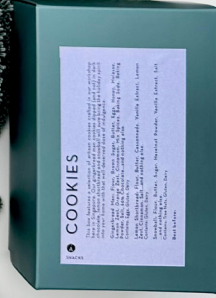
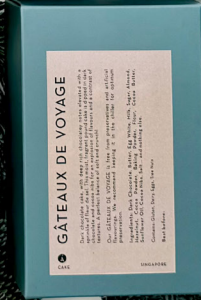


# HAMPERS BASICS ÁTIPICO | 2025

OUR HAMPERS ARE WRAPPED IN A COTTON CLOTH THAT JAPANESE CALL FUROSHIKI AND ARE WITH A CHRISTMAS DECOR FOR THE ULTIMATE FESTIVE FEEL. A COMPLIMENTARY PERSONALISED MESSAGE CARD CAN BE INCLUDED TO YOUR HAMPER BY FILLING THE DESIGNATED BOX IN THE ORDER FORM.

OUR HAMPERS ARE MADE-TO-ORDER THEREFORE ORDERS NEED TO BE PLACED AT LEAST 3 WORKING DAYS IN ADVANCE. DO NOT HESITATE TO CONTACT OUR FRIENDLY STAFF TO ENQUIRE ABOUT STOCK AVAILABILITY FOR URGENT DELIVERY.

AVAILABLE FOR DELIVERY FROM DECEMBER 1ST





# ALL TIME CLASSICS

## XMAS BOX | 1.0

148 SGD

### IL PANETTONE TRADIZIONALE

Prepared following the original Italian recipe using our in-house nurtured “lievito madre” and carefully selected ingredients. With golden raisins and orange peel. Topped off with beautiful crunchy pearl sugar and almonds.

### WILD BERRIES JAM

A trio of wild berries—blackberry, raspberry, and blueberry—slowly simmered into a deep, velvety jam. Where dark woods, bright sun, and twilight sweetness meet in harmony.

### CHRISTMAS COOKIES

This box features a selection of artisan cookies crafted in our workshop here in Singapore. Our gingerbread man cookies dipped in dark chocolate, lemon shortbread and snowball will sure bring the holiday spirit into your home with that well-deserved dose of indulgence.

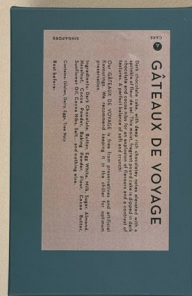
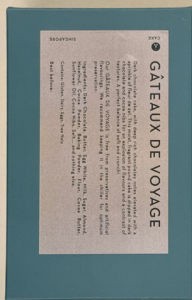
### GINGERBREAD GRANOLA

Celebrate the season with this cozy blend of oats and pecans, baked to golden perfection with honey and warm allspice. Finished with a buttery gingerbread crumble and candied orange, it's Christmas morning in every crunchy spoonful.









# CHOCOLATE LOVERS

## XMAS BOX | 2.0

168 SGD

### IL PANETTONE AL CIOCCOLATO E NOCCIOLE

Prepared following the original Italian recipe using natural yeast and carefully selected raw ingredients. With dark chocolate and hazelnut pralines. Topped off with beautiful crunchy pearl sugar and hazelnuts to garnish.

### CHOCOLATE GÂTEAUX DE VOYAGE

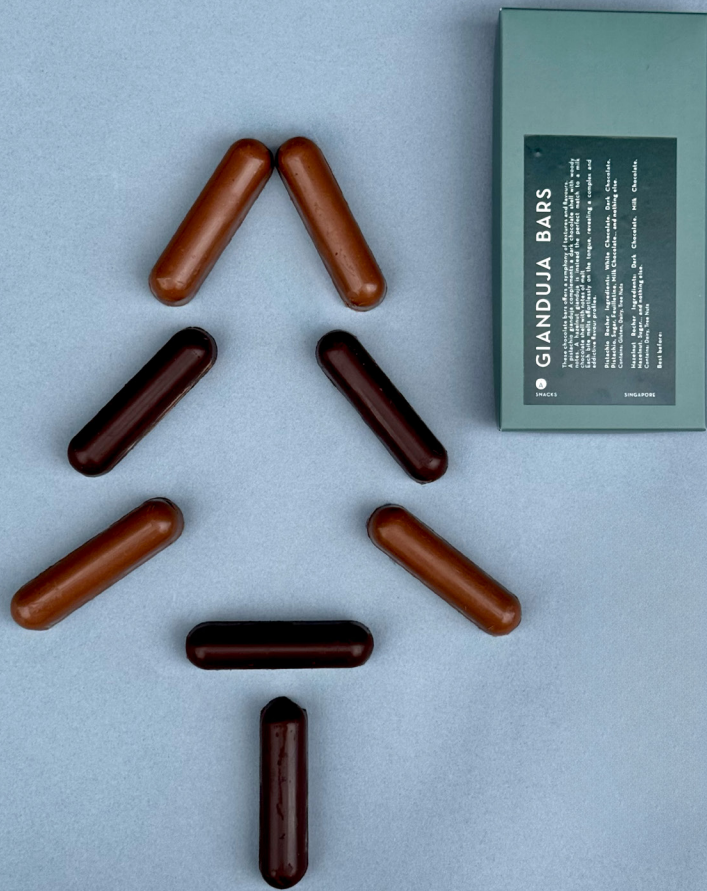
Dark chocolate cake, with deep rich chocolatey notes elevated by a sprinkle of fleur de sel. This moist, fragrant pound cake is dipped in dark chocolate and cocoa nibs for an explosion of flavours and a contrast of textures. A perfect balance of soft and crunch

### GIANDUJA BARS

Indulge in the perfect harmony of rich chocolate and toasted nuts. A velvety chocolate ganache core is encased in a crisp, buttery shell of roasted pistachio or hazelnut praliné, creating a symphony of textures and flavours. Each bite melts effortlessly on the tongue, revealing deep, nutty warmth notes balanced by the smooth, decadent chocolate.

### GULA MELAKA COCONUT PRALINÉ

A festive fusion of roasted coconut, caramel-rich gula melaka, and toasted almonds, blended with cocoa and crisp feuilletine for a luxuriously nutty crunch. Like Christmas in the tropics — warm, golden, and irresistibly indulgent.







**GIANDUJA BARS**

These chocolate bars offers a symphony of textures and flavors. The smooth, dark chocolate complemented by a rich, creamy hazelnut filling. Gianduja is instead the perfect match for the delicate, nutty notes of malt. It melts effortlessly on the tongue, creating a unique flavour profile.

**Net Weight: 100g (3.5oz)**

**Ingredients:** White Chocolate, Dark Chocolate, Hazelnut Paste, Feuilleline, Milk Chocolate, and nothing else.

**Net Weight: 100g (3.5oz)**

**Ingredients:** Dark Chocolate, Hazelnut Paste, Feuilleline, Milk Chocolate, and nothing else.

# FESTIVE STAPLES

## XMAS BOX | 3.0

258 SGD

### IL PANETTONE TRADIZIONALE

Prepared following the original Italian recipe using our in-house nurtured “lievito madre” and carefully selected ingredients. With golden raisins and orange peel. Topped off with a beautiful crunchy pearl sugar and almonds.

### WILD BERRIES JAM

A trio of wild berries—blackberry, raspberry, and blueberry—slowly simmered into a deep, velvety jam. Where dark woods, bright sun, and twilight sweetness meet in harmony.

### GULA MELAKA COCONUT PRALINÉ

A festive fusion of roasted coconut, caramel-rich gula melaka, and toasted almonds, blended with cocoa and crisp feuilletine for a luxuriously nutty crunch. Like Christmas in the tropics — warm, golden, and irresistibly indulgent.

### GIANDUJA BARS

Indulge in the perfect harmony of rich chocolate and toasted nuts. A velvety chocolate ganache core is encased in a crisp, buttery shell of roasted pistachio or hazelnut praliné, creating a symphony of textures and flavours. Each bite melts effortlessly on the tongue, revealing deep, nutty warmth notes balanced by the smooth, decadent chocolate.

### CHOCOLATE GÂTEAUX DE VOYAGE

Dark chocolate cake, with deep rich chocolatey notes elevated with a sprinkle of fleur de sel. This moist, fragrant pound cake is dipped in dark chocolate and cocoa nibs for an explosion of flavours and a contrast of textures. A perfect balance of soft and crunch

### CHRISTMAS COOKIES

This box features a selection of artisan cookies crafted in our workshop here in Singapore. Our gingerbread man cookies dipped in dark chocolate, lemon shortbread and snowball will sure bring the holiday spirit into your home with that well-deserved dose of indulgence.

### POMODORO E ROSMARINO SOURDOUGH

ATIPICO's signature sourdough loaf enriched with semi dried tomatoes and fragrant Sicilian rosemary, slow rising with natural levain for 18 hours.

### ROSSETTO | ACETO DI POMODORO

A quintessentially Italian product, fresh yet bold. GALATEO&Friends Rossetto is a tomato vinegar, made from double fermentation of tomato juice, without any added alcohol. The raw material is all Italian and lends itself perfectly to enriching not only traditional Mediterranean dishes, but also Asian ones.

### CORSO COMO | EXTRA VIRGIN OLIVE OIL

Through Signatures, GALATEO&Friends reconfirms once again its mission: the research of the perfect match between Design and Food. With this Extra Virgin Olive Oil - Taggiasca Quality savour the taste of the sweet almond notes. The graceful scent makes it stand out as a condiment for raw foods and delicately flavoured dishes.





# CHRISTMAS À LA CARTE CREATIONS

## **IL PANETTONE TRADIZIONALE | \$62**

Prepared following the original Italian recipe using our in-house nurtured “lievito madre” and carefully selected ingredients. With golden raisins and orange peel. Topped off with beautiful crunchy pearl sugar and almonds.

## **IL PANETTONE AL CIOCCOLATO E NOCCIOLE | \$62**

Prepared following the original Italian recipe using natural yeast and carefully selected raw ingredients. With dark chocolate and hazelnut pralines. Topped off with beautiful crunchy pearl sugar and hazelnuts to garnish.

## **WILD BERRIES JAM | \$18**

A trio of wild berries—blackberry, raspberry, and blueberry—slowly simmered into a deep, velvety jam. Where dark woods, bright sun, and twilight sweetness meet in harmony.

## **GULA MELAKA COCONUT PRALINÉ | \$18**

A festive fusion of roasted coconut, caramel-rich gula melaka, and toasted almonds, blended with cocoa and crisp feuilletine for a luxuriously nutty crunch. Like Christmas in the tropics — warm, golden, and irresistibly indulgent.

# CHRISTMAS À LA CARTE CREATIONS

## **CHRISTMAS COOKIES | \$28**

This box features a selection of artisan cookies crafted in our workshop here in Singapore. Our gingerbread man cookies dipped in dark chocolate, lemon shortbread and snowball will sure bring the holiday spirit into your home with that well-deserved dose of indulgence.

## **GIANDUJA BARS | \$32**

These chocolate bars offers a symphony of textures and flavours. A pistachio gianduja complements a dark chocolate shell with woody notes. A hazelnut gianduja is instead the perfect match to a milk chocolate shell with notes of malt. Each bite melts effortlessly on the tongue, revealing a complex and addictive flavour profiles.

## **GINGERBREAD GRANOLA | \$20**

Celebrate the season with this cozy blend of oats and pecans, baked to golden perfection with honey and warm allspice. Finished with a buttery gingerbread crumble and candied orange, it's Christmas morning in every crunchy spoonful.

## **CHOCOLATE GÂTEAUX DE VOYAGE | \$28**

Dark chocolate cake, with deep rich chocolatey notes, with a sprinkle of fleur de sel. This moist, fragrant pound cake is dipped in dark chocolate and cocoa nibs for an explosion of flavours and a contrast of textures. A perfect balance of soft and crunch.

hazelnut, chestnut, lemon

# log 1.0

hazelnut chestnut lemon log cake  
indulgent textures of pralines and  
chestnuts playing in harmony with  
the refreshing and citrusy notes  
of lemon and bergamot. Creamy,  
nutty, moist and tangy  
...all in one bite

SIZE 17X8 cm | 78 sgd  
feeds 8-10 pax

AVAILABLE FOR DELIVERY FROM NOVEMBER 24TH  
ORDERS VIA [WWW.ATIPICO.SG/SHOPATTHEATELIER](http://WWW.ATIPICO.SG/SHOPATTHEATELIER)









velvety, nutty, luminous

# log 2.0

An elegant reinterpretation of stracciatella and the classic cornetto. Toasty almond meringue, delicate vanilla sponge, fragrant buckwheat sablé and a stracciatella cream meet in a velvety log where textures unfold gently, creamy, nutty, and delicately smooth.

SIZE 17X8 cm | 78 sgd  
feeds 8-10 pax

AVAILABLE FOR DELIVERY FROM DECEMBER 15TH  
ORDERS VIA [WWW.ATIPICO.SG/SHOPATTHEATELIER](http://WWW.ATIPICO.SG/SHOPATTHEATELIER)

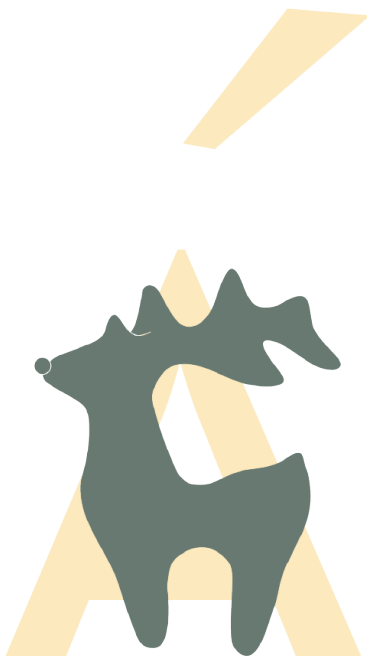












ÁTIPICO

CHRISTMAS | 2025

[www.atipico.sg](http://www.atipico.sg) | +65 8616 1968