

ALL DAY



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

Pastries and Bread While Stock Last.

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

ÁLUNCH

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Pastries and Bread While Stock Last.

SATURDAY & SUNDAY ONLY

- PAIN SUISSE

Irresistible Combination Of Creamy Vanilla Custard
And Dark Chocolate Chips

\$7
- SICILIAN BRIOCHE, INDIVIDUAL

Fragrant And Soft Sicilian “Brioche Col Tuppero”
With Lemon, Orange And Vanilla Hints

\$4
- BOMBOLONI

Fluffy Pillows Rolled In Sugar And Filled With Our In-House Favorite Flavours
Italian Pastry Cream | Choco-Hazelnut Spread | Raspberry Jam

\$6
- SALMON GRAVLAX DANISH

Crispy And Flaky Laminated Dough, Mixed Seeds
Housemade Beetroot Salmon Gravlax
Green Apple, Cream Cheese, Fresh Dill

\$12

BREADS TO GO

- PAIN AU LEVAIN [850GM]

ÁTIPICO’s Signature Sourdough – Light, Delicate And Fragrant

\$12
- HONEY OAT SOURDOUGH [850GM]

The Creaminess Of Honey Oat Porridge With A Hint Of Sweetness

\$13
- MULTIGRAIN [1000GM]

Our Nutritious And Rustic Country Bread With Grains And Seeds
Oat, Sunflower, Flax And Black Sesame Seeds

\$15
- FOCACCIA [320GM]

Iconic Italian Fluffy Bread, Lathered In Extra Virgin Olive Oil

\$6
- LONG MILK BUNS [5 PCS-375GM]

Japanese Style Buns With A Distinct Milky Taste And Soft Texture
Available Only On Tuesdays, Thursdays & Saturday

\$10

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

Tuesday - Sunday
11am - 3pm

Quality ingredients, enhanced through
Preparation techniques that exalt their flavors

SANDWICHES

- RICOTTA TARTINE

Toasted Sourdough Bread, House-Made Ricotta
Chili Jam, Sweet Melon, Confit Tomatoes, Toasted Almonds, Basil

\$22
- PANINO alla COTOLETTA

French Yellow Chicken: Hormone-Free And Antibiotic-Free
Japanese Milk Bun, Tartare Sauce, Yellow Frisée

\$23
- “THE BEAR” TOASTIE

Honey-Oat Sourdough Bread, Angus Beef Rump Cap
Sweet & Sour Giardiniera, Green Chillies, “Italian Seasoned” Au Jus

\$26

DISHES

- PUMPKIN RAVIOLI

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

\$34
- MUSSELS RIGATONI

Bronze Drawn Rigatoni Pasta, Fresh Mussels
Saffron Sauce Au Vin, Fennel & Guanciale

\$32
- BEEF CHEEK 2.0

Melting Tender Beef Cheeks From Queensland, House Beef Jus
Celeriac & Potato Mousseline, Olive Oil Confit Heirloom Carrots

\$42

SIDES

- JAPANESE STYLE GREENS

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

\$19
- RICE ARUGULA

Fragrant Rice Duo: Riso Venere And Jasmine Rice, Toasted Pine Nuts
Caramelised Sweet Onions, Cranberries And Arugula

\$17
- TOMATO, STRAWBERRY, BASIL

Cherry Tomato Salad, Fresh Strawberries
Basil Leaves, Candied Lemon, Citrus Vinaigrette
Add Burratina +\$8

\$21
- ARTISAN BREAD

ÁTIPICO’s Signature Sourdough – Light, Delicate And Fragrant
Served With Yuzu And Sea Salt Artisan Butter, Olive Oil

\$8

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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 Crèmeux
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 Tiramisu, Cocoa Powder
Marsala Fortified Wine, House-Made Ladyfinger Biscuits
Whole Cake: \$45

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