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FESTIVE  
MENU 2022

THESE PRODUCTS WERE  
CRAFTED WITH LOVE, PASSION  
AND DEDICATION BY THE TEAM  
AT ATIPICO IN SINGAPORE. WE  
WOULD LIKE TO WISH YOU THE  
MOST JOYFUL FESTIVE SEASON  
AND AN AMAZING START OF  
**2023.**



Matteo & The Team

# FESTIVE KIT

ÁTIPICO | 2022

OUR KITS ARE AVAILABLE FOR DELIVERY OR SELF-COLLECTION ON 24TH AND 31ST OF DECEMBER ONLY. THE FOOD IS PARTIALLY PREPARED SO THE MAXIMUM FRESHNESS IS PRESERVED WHEN ENJOYING YOUR MEAL. YOU WILL NEED AN OVEN AND SOME BASIC COOKING SKILLS TO ACHIEVE THE BEST RESULTS.

YOUR KIT WILL BE DELIVERED IN A PLYWOOD BOX DECORATED FOR THE ULTIMATE FESTIVE FEEL, A COMPLIMENTARY PERSONALIZED MESSAGE CARD CAN BE ADDED VIA THE ORDER FORM.

OUR KITS ARE FRESHLY CRAFTED ON THE DAY OF DELIVERY THEREFORE ORDERS NEED TO BE PLACED BY 22ND OF DECEMBER FOR A DELIVERY ON 24TH DECEMBER, AND BY 29TH DECEMBER FOR A DELIVERY ON 31ST DECEMBER.

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

# KIT BASICS

ÁTIPICO | 2022

ONE KIT FEEDS 4-6 PAX  
ONE BREAD, TWO BUTTERS  
TWO STARTERS, ONE PRIMO  
ONE SECONDO, ONE SALAD  
ONE CAKE

1 KIT 438SGD  
DELIVERY ISLANDWIDE INCLUDED  
BETWEEN 2 AND 6PM BASED ON OUR  
DRIVERS ROUTE

GET IN TOUCH FOR ANY QUERIES ABOUT  
PORTION SIZE, ALLERGENS, DELIVERY ..

# FESTIVE MENU 2022

## KIT | MENU+MANUAL

### WALNUT SOURDOUGH

ATIPICO's Signature Sourdough Loaf With Walnuts  
Slow Rising With Natural Levain.

*Pre-heat your oven at 180C. Warm up for 20 minutes.  
Let cool down at room temperature for 20 minutes.  
Slice carefully and serve with butter.*

### ARTISAN BUTTER x2

Honeycomb Rosemary Butter & Truffle Butter  
With Fleur De Sel De Guérande

*Take to room temperature 15 minutes before consumption.*

### ATIPICO'S GRAVLAX SALMON

Thin Sliced House Cured Salmon With Beetroot  
Horseradish, Dill And A Point Of Lemon Zest  
Served With A Classic Mustard And Dill Sauce

*On a plate display the Salmon slices. Cut the tip of the piping bag and  
drizzle some dots of dill sauce.*

### ONION TATIN

French White Onion From The Cévennes  
With Thyme And Kampot Pepper  
Housemade Puff Pastry

*Warm up in a hot oven at 180C for 10 minutes.  
Slice by pressing a big knife.*

### GNOCCHI DI ZUCCA

Traditional Soft Gnocchi Di Zucca From Matteo's Mum  
Brown Butter, Smoked Ricotta

*Pre-heat your oven at 180C. Place the gnocchi in the oven for 15 minutes.  
Transfer to a plate, drizzle with sage brown butter sauce and grate smoked  
ricotta generously.*

### TURKEY

The Ultimate Tender Sous Vide Turkey  
Finished In Butter And Served With Jus De Volaille  
Touches Of Marron And Truffle

*Transfer to a oven tray. Warm up in a hot oven at 180C for 10-15 minutes.  
Meanwhile, warm up the jus in a casserole. Slice and serve.*

### WINTER SALAD

Roasted Heirloom Beetroot, Refreshing Mesclun,  
Pomegranate, Caramelized Nut & Fig, Aged Cheese

*Transfer the salad to a bowl. Drizzle with the honey orange vinaigrette.  
Sprinkle with candied nuts.*

### BLACK FOREST

Crispy Cocoa Tart Shell, Dark Chocolate Ganache, Moist  
Cocoa Biscuit Soaked In Kirsh, Sour Cherry Compote, Bitter  
Chocolate Chantilly, Madagascar Vanilla Chantilly, Shaved  
Dark Chocolate

*Take to room temperature 10 minutes before consumption.  
Heavenly.*

Enjoy your meal!

Chef Matteo & the ÁTIPICO Team

# BLACK FOREST

## TART

AN IRRESISTIBLE LOVE AFFAIR BETWEEN  
CHERRY AND CHOCOLATE

A Patisserie's Classic Revisited Here In A Crispy  
And Flaky Cocoa Tart. Dark Chocolate Ganache,  
Moist Cocoa Biscuit Soaked In Kirsh, Sour Cherry  
Compote, Bitter Chocolate Chantilly, Madagascar  
Vanilla Chantilly. Shaved Dark Chocolate And Kirsh  
Sherry To Finish. An Exquisite Combination Of  
Flavours For This Festive Season.



PLEASE GET IN TOUCH WITH US FOR FURTHER INFOS.

ÁTIPICO

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