ATICO Lounge FIRE

# NEW YEAR'S EVE 2025

## 4-Course Communal Set Menu
## $148++ PP | Min 2 Pax
## $178++ PP | Min. 2 Pax

### Through the Heart of FIRE

*Witness a vibrant celebration of life, where raw essence meets radiant heat.*
*Taste the journey from rich soil to deep sea, from fertile field to the roaring flame.*
*Here, every ingredient is not just cooked, but passionately transformed,*
*unleashing its truest spirit, beautifully reborn by the mastery of FIRE.*

### "SEEDS, BEANS & GRAINS" – To Start

*These are the quiet origins, coaxed into vibrant life. Toasted for awakening, charred for bold character, smoked for ancestral resonance. They ignite an intrinsic depth, a profound and ancient warmth, anchoring our culinary journey from the very first spark.*

**Pan De Campo & Ciabatta Romana**
Smoked Chimichurri Butter | Braised Lentils

**Andean Heritage Stew**
Slow-cooked Beef | Chorizo | Bacon | Squash | Charred Corn | Andean Beans

### "WHISPERS FROM THE DEEP" – To Savour

*From the ocean's pristine depths, each treasure meets elemental fire. Flawlessly seared and gloriously blistered, intense heat unlocks unparalleled purity and marine flavours.*

**Roasted Patagonian Red Prawn & Octopus Empanada**
Shallots | Charred Palermo Peppers | Cream Cheese

## Main Course (Select One)

### "A LEGACY OF FLAME" – To Remember

*The earth's finest, united with fire's most ancient dance. Each cut, roasted to succulent perfection or expertly grilled to capture char-kissed depths. A profound tribute to culinary tradition, reborn through heat's transformative power.*

**Slow Roasted Lamb Shoulder**
Mille Feuille of Andean Vegetables | Mint Chimichurri

**Roasted Stuffed Turkey Breast**
Crispy Potato Croquettes | Near-Burnt Cauliflower Purée | Malbec Red Wine Jus

**Argentinian Grass-Fed Beef Tenderloin**
Potato Pavé | Corn Humita | Corn Sprouts | Green Chimichurri

**Argentinian T-Bone 1kg (For 2 Pax)**
Entre todos | Grain-Fed | 3-4 Weeks Wet Aged | Crunchy Potatoes | Criolla Salad
*Supplement $30++ Per Pax*

## Dessert

### "A TASTE OF BLISS" – To End

*From sweet beginnings to bittersweet revelations, these confections are pure culinary art. A decadent journey for the soul, promising a truly sweet ending to your experience.*

**Budin De Pan**
**Argentinean Bread Pudding**
Roasted Peach Compote | Caramelised Milk

**Alfajores Clásicos De Chocolate**
Chocolate-Dipped Alfajores with Dulce de Leche

*All prices are subject to 10% service charge & prevailing government taxes.*
*Kindly inform us about your dietary restrictions and/or food allergies upon ordering.*

ATICO Lounge FIRE

# NEW YEAR'S EVE 2025

4-Course Communal Vegetarian Set Menu
$148++ PP | Min 2 Pax
$178++ PP | Min. 2 Pax

## Through the Heart of FIRE

*Witness a vibrant celebration of life, where raw essence meets radiant heat.*
*Taste the journey from rich soil to deep sea, from fertile field to the roaring flame.*
*Here, every ingredient is not just cooked, but passionately transformed,*
*unleashing its truest spirit, beautifully reborn by the mastery of FIRE.*

### "SEEDS, BEANS & GRAINS" – To Start

*These are the quiet origins, coaxed into vibrant life. Toasted for awakening, charred for bold character, smoked for ancestral resonance. They ignite an intrinsic depth, a profound and ancient warmth, anchoring our culinary journey from the very first spark.*

**Pan De Campo & Ciabatta Romana**
Smoked Chimichurri Butter | Braised Lentils

**Andean Heritage Stew**
Squash | Charred Corn | Andean Beans | Paprika

## Vegetables

### "THE ALCHEMY OF THE GARDEN & FLAME" – To Savour

*Taste the pure vitality of Earth's vibrant bounty, tenderly transformed. Under the skilled touch of FIRE, roots, leaves, and fruits surrender their raw essence, unlocking a symphony of nuanced sweetness, profound bitterness, and their true, rich soul.*

**Empanada de Humita**
Palermo Peppers | Mozzarella | Provolone | Oregano | Paprika

## Main Course (Select One)

### "A LEGACY OF FLAME" – To Remember

*The earth's finest, united with fire's most ancient dance. Each cut, roasted to succulent perfection or expertly grilled to capture char-kissed depths. A profound tribute to culinary tradition, reborn through heat's transformative power.*

**Roasted Marinated Cauliflower Steak**
Mille Feuille of Root Vegetables | Shaved Pickled Artichokes | Green Chimichurri

**Butternut Squash à la Plancha with Carbonada Stew**
Capsicums | Onions | Tomatoes | Potatoes | Paprika

## Dessert

### "A TASTE OF BLISS" – To End

*From sweet beginnings to bittersweet revelations, these confections are pure culinary art. A decadent journey for the soul, promising a truly sweet ending to your experience.*

**Budin De Pan**
**Argentinean Bread Pudding**
Roasted Peach Compote | Caramelised Milk

**Alfajores Clásicos De Chocolate**
Chocolate-Dipped Alfajores with Dulce de Leche

*All prices are subject to 10% service charge & prevailing government taxes.*
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