

AVAILABLE FROM LOUNGE'S KITCHEN Daily | 12pm-4.30pm

SMOKED KING SALMON | \$26

Buttery Croissant Roll | House-made Avocado Guacamole
Japanese Cucumber Garden Greens
Supplement \$6 For 10gm of Avruga Caviar

BLACK TRUFFLE AND FARMED EGG MAYONNAISE (V) | \$22

Buttery Croissant Roll | Garden Greens | Fresh Herbs
Supplement \$6 Choice of Parma Ham, Jamón Serrano, or Ibérico Chorizo

SLOW-COOKED IBERICO PORK BELLY | \$26

Buttery Croissant Roll | Grilled Pineapples | Pickled Onions
Honey and Aji Amarillo Aioli

TEMPURA BATTERED FISH AND CHIPS | \$22

Lemon Wedge | Classic Tartar Sauce

SMOKED CHICKEN AND WILD MUSHROOM MAC AND CHEESE | \$20

Aged Parmesan | Mozzarella | Parsley

BRAISED WAGYU BEEF CHEEKS | \$28

Sautéed Forest Mushrooms | Truffle Potato Purée | Red Wine Jus

SEASONAL FIRE'S GRILL Weekdays | 12pm-2.30pm

GRILLED PEACH AND SEASONAL HEIRLOOM TOMATO SALAD | \$26

Mesclun Salad | Serrano Ham | Sesame Crisps | Arugula Pesto

PAN FRIED CRISPY POTATO GNOCCHI (V) | \$32

Salsa De Tomato | Baby Heirloom Tomatoes | Aged Parmesan | Basil Oil

PLANCHA SEARED LINE-CAUGHT SEA BASS | \$32

Caponata Stew | Shaved Fennel Salad

ARGENTINIAN GRASS-FED STRIPLOIN | \$40

Grilled Vine Ripe Tomatoes | Red Chimichurri

GRILLED ARGENTINIAN GRASS-FED RIBEYE 300g | \$45

Grilled Vine Ripe Tomato | Red Chimichurri

SEASONAL FLNT'S KITCHEN Weekdays | 12pm-2.30pm

YASAI DON (V) | \$25

Cabbage | Grilled Capsicums | Onions | White Corn | Carrots
King Oyster Mushrooms | Crispy Seaweed | Sesame Seeds | Aji Amarillo

ANTICUCHO RAMEN | \$30

Hand-Pulled Fresh Ramen Noodles

Anticucho Chicken Skewers | Jalapeño | Ají Panca | Ajitsuke Tamago
Leeks | Spring Onions | Chicken Collagen Broth | Black Garlic Oil

YAKINIKU DON | \$30

Sliced Wagyu Short Ribs | Pickled Tomatoes | Aji Amarillo | Leeks

NIKKEI BARA CHIRASHI DON | \$32

Chef's Selection of Fresh Sashimi

Tomatoes | White Corn | Ikura | Yuzu Wasabi | Aji Amarillo



FESTIVE HIGH TEA

\$48++ PP | \$54++ PP WITH PROSECCO

12pm - 4.30pm

SAVOURY BITES

MAYONESA TRUFADA DE HUEVO | BLACK TRUFFLE EGG MAYONNAISE
Brioche Toast | Fresh Herbs

PASTEL DE CARNE Y PAPA | ARGENTINIAN BEEF & POTATO PIE
Slow-Cooked Beef | Egg | Olives | Cumin | Buttery Mashed Potato

MOZZARELLA DE BÚFALA MARINADA | MARINATED BUFFALO MOZZARELLA
Caramelised Tomato Chutney | Picked Basil

CÓCTEL DE LANGOSTINOS ROJOS PATAGÓNICOS | PATAGONIAN RED PRAWN COCKTAIL
Buttery Blini | Salsa Golf | Chives | Parsley

QUICHE DE CHAMPIÑONES DEL BOSQUE Y ESPINACAS | FOREST MUSHROOM & SPINACH QUICHE
Ricotta | Aged Parmesan

SALMÓN REY AHUMADO | SMOKED KING SALMON
Savoury Waffle | Citrus Cream Cheese | Avruga Caviar

HUMMUS DE REMOLACHA ASADA | ROASTED BEETROOT HUMMUS
Toasted Pumpkin Seeds | Extra Virgin Olive Oil

CONSOMÉ DE TOMATE FRÍO | CHILLED TOMATO CONSOMMÉ
Clarified Vine-Ripened Tomato | Sweet Basil Oil

SWEET TREATS

TARTELETA DE MEMBRILLO CAMELIZADO | CAMELISED QUINCE TARTLET
Whipped Citrus Cream

SCONE CLÁSICO | CLASSIC SCONE
Roasted Peach Compote

TORTA DE FRUTILLA CON CREMA | STRAWBERRY CREAM CAKE
Vanilla Sponge | Strawberry Jam | Vanilla Chantilly

TARTA DE MORAS Y QUESO CREMA | CREAM CHEESE BLACKBERRY TART
Blackberry Mousse | Cream Cheese Frosting | Almond Frangipani

QUICHE DE CHAMPIÑONES DEL BOSQUE Y ESPINACAS | FOREST MUSHROOM & SPINACH QUICHE
Ricotta | Aged Parmesan

SALMÓN REY AHUMADO | SMOKED KING SALMON
Savoury Waffle | Citrus Cream Cheese | Avruga Caviar

HUMMUS DE REMOLACHA ASADA | ROASTED BEETROOT HUMMUS
Toasted Pumpkin Seeds | Extra Virgin Olive Oil

CONSOMÉ DE TOMATE FRÍO | CHILLED TOMATO CONSOMMÉ
Clarified Vine-Ripened Tomato | Sweet Basil Oil

PANNA COTTA DE DULCE DE LECHE CON CRUMBLE DE LECHE | DULCE DE LECHE PANNA COTTA
Milk Crumble

MINI PASTEL DE CHOCOLATE Y MENTA CON FUDGE | MINI CHOCOLATE & MINT FUDGE CAKE
Chocolate Mint Ganache

MASCARPONE CON LIMÓN | LEMON MASCARPONE
Lemon Curd | Mascarpone Mousse | Biscuit Crumbs

CHOICE OF COFFEE OR TEA

ADDITIONAL SHOT +\$1 | ICE +\$1 | SOY +\$2 | ALMOND +\$2 | OAT MILK +\$2

MORNING ENGLISH

EARL GREY
JASMINE SILK
PEARLS
CHERRY JAPONAIS
KASHMERE
SNOW PEONY
ROSE ARIANA
CHAMOMILE

PEPPERMINT
LUNG CHING
GYOKURO

GENMAICHA
YERBA MATE TEA
SNOW PEONY + ROSE ARIANA (+\$2)
EARL GREY NEROLI + PEPPERMINT (+\$2)
CHAMOMILE + PEPPERMINT (+\$2)

AMERICANO
FLAT WHITE
CAPPUCCINO
LATTE

MOCHA
MACCHIATO
HOT CHOCOLATE
MATCHA LATTE

TAPAS Daily | 5.30pm - 10pm

SMALL BITES

BEEF EMPANADA | \$4.50

Hand-cut Beef | Cumin | Aji Molido | Served with Yasgua Sauce

CORN AND CHEESE EMPANADA | \$4.50

Charred Corn | Mozzarella | Paprika | Served with Yasgua Sauce

PATAGONIAN RED PRAWNS EMPANADA | \$4.50

Onions | Leeks | Béchamel | Cream Cheese | Served with Yasgua Sauce

BOMBAS DE PATATA CON CHORIZO | \$7

Sweet Potato | Breadcrumbs | Smoked Paprika Aioli

PATATA BRAVAS (V) | \$10

Smoky Salsa Brava | Garlic Aioli

CRISPY BATTERED SEA BASS | \$12

Corn Criolla Salsa | Smoked Paprika Aioli

RED WINE BRAISED WAGYU BEEF CHEEKS | \$16

Tomato Chutney | Heirloom Tomato | Red Wine Jus

CROQUETAS DE BACALAO | \$8

Cod Fish | Potato | Chives | Béchamel | Garlic Aioli

PAN TUMACA | \$10

Ciabatta Romano | Jamon Serrano | Grated Fresh Tomatoes

SHARING BITES

TRUFFLE AND AGED PARMESAN FRIES | \$16

Black Truffle Mayonnaise

CRISPY WINGLETS | \$22

Lime & Paprika Aioli Sauce

CALAMARES FRITOS | \$20

Whole Baby Squids | Parsley | Salsa Golf

CHARCUTERIE BOARD | \$39

Jamon Serrano | Iberico Chorizo | Parma Ham Caperberries | Gherkins
Stuffed Olives | Grilled Palermo | Sesame Crisps

DAILY SELECTION OF THREE ARTISANAL CHEESES | \$35

Dried Fruits | Toasted Walnuts Crackers | Quince Jam

ATICO GRANDE PLATTER | \$58

Selection of Cold Cuts & Seasonal Cheeses Accompanied with Condiments,
Bread and Crackers

LOCAL BITES

CHICKEN SATAY | \$25

Japanese Cucumbers | Spanish Onions Ketupat | Peanut Sauce

GOLDEN CRAB CAKE | \$24

Lime | Chili Crab | Sauce | Coriander Cress

SALTED EGG FRIES | \$16

Curry Leaves | Kaffir Lime Zest | Kaffir Lime Aioli