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ÁTIPICO's KIT Is A Poliedric Balance Of Creative, Refreshing, Traditional, Addictive, Healthy & Guilty Dishes. Those Who Know, Know.

# ÁTIPICO KIT. CONCEPT

### **FUNDAMENTALS**

### Gastronomic Adventure

These Festive Menus are avaible for delivery respectively on Thursday 24th and Thursday 31st Only

Orders close at midnight on the
22nd December and 28th December
respectively. Order and Payment online
via the link

https://www.atipico.sg/christmas

One KIT Feeds 4-6 pax

One Bread, One Starters
Two Main Dish, One Side Dish
One Panettone

# ÁTIPICO KIT. FACTS

### Sizing

One OP rib weight ~1,8kg
Tenderloin weight ~1kg

To add more items from THE ADD-ON or from our Atelier catalogue, please indicate in the notes and get in touch with us.

### 1 Kit 550sgd

Delivery islandwide included anytime between 2 and 6pm based on our drivers route. Thanks for your patience.

Get in touch for any queries about portion size, allergens, delivery ..

Lasagna will be sent in a ceramic tray that you will be able to keep.

The set comes in a nice Canvas bag.

# **CHRISTMAS KIT**

by ÁTIPICO

### CHRISTMAS FEAST

### Bread

### FIG & WALNUT SOURDOUGH

Signature Sourdough Loaf Slow Rising, Fragrant with Dried Figs and Toasted Walnuts, 24 Hours Fermentation

### Antipasto

### BURRATA WITH ROASTED CARROT AND PUMPKIN

Heilroom Carrots, Pumpkin, Roasted with Cayenne Pepper and Spices Dill and Toasted Almonds with Skin

# Primo LASAGNA DI SFOGLIA VERDE

Green Spinach Pasta Dough Sheets, Truffle and Mushroom Ragout and Garden Vegetables

# Secondo OP RIB

Slow Cooked Australian Angus Beef

### Contorno

### BRUSSEL SPROUT SALAD

Brussels Sprouts Salad With Apple, Dried Cranberries, Sunflower Seeds, Parmesan Cheese, And A Simple Maple Mustard Dressing.

# Panettone TRADIZIONALE ITALIANO

With candied orange peel and rasins

# NEWYEAR'S KIT

# by ÁTIPICO

### NEW YEAR INDULGENCE

### Bread

### PAIN AU LEVAIN GRAINES

Multigrain Sourdough Loaf Slow Rising, Fragrant with 24 Hours Fermentation

### Antipasto

### GRAVLAX

House cured Gravlax Salmon with beetroot, Citrus Herbs and horseradish

### Primo RAVIOLI

Stuffed with roasted Pumpkin Roasted Hazelnuts and Sage butter, Smoked Ricotta

### Secondo FILETTO DI MANZO

Beef Tenderloin, House made Veal Juice with Black Truffle
Chestnut Puree and Roasted Chestnuts

# Contorno SALT BAKED CABBAGE

Double Cooked Napa Cabbaged Baked in Salt then Slow Cooked

# Panettone AL CIOCCOLATO E NOCCIOLE

With 70% chocolate cubes and caramelized Piedmont hazelnuts



# ADD-ON

# by ÁTIPICO

### GET SPOILED

Greens | 50sgd

### JAPANESE STYLE GREENS

Amazingly Crunchy Mix Of Vegetables, Seasoned With Sesame oil Sushi Vinegar and Toasted Sesame

Deluxe | 100sgd

### GIGOT DE HEURES 800g

7Hours Slow Cooked Leg Of Lamb Cooked On The Bone Melting Tender In Its Own Jus

### HOT SMOKED CONFIT SALMON 600g

Our Very Own Salmon Recipe, Smoked in House

### FOIE GRAS 300g

Foie Gras Mi cuit, Cured with Salt and Pepper No Added Flavors

Premium | 200sgd

### BLACK WINTER TRUFFLE +/-50g

Nero Pregiato, King of Black Truffles Distinct and Sharp Deep Earthy Aroma with a Divine and Luxurious Flavor

### KALUGA CAVIAR 50g

Mild, Earthy Flavour with Hints of Mushroom, A Gentle Tang, and Subtle Bitter Finish



ÁTIPICO ATELIER
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# ÁTIPICO

adjective | /a'fipiko

different from all others of the same type synonyms: unusual, non-typical, uncommon, unconventional, divergent



# P H I L O S O P H

Atipico Atelier is not a shop, nor is it a factory.

It is a celebration of creation.

We want you to understand the "process behind", we want
you to take time and enjoy. Every. Single. Bite.



### OPENING HOURS

MON - SAT |8.30 am - 5.30 pm

SUN |closed

COFFEE |9 am - 5 pm

OUT OF THE OVEN |11 am - 5.30 pm