

ATTICUS

Experience the culture of Chef's Table with Atticus

We offer both Take Home Chef (upto 25 pax) and a once in a lifetime opportunity of Dining in a Professional Kitchen (upto 4 pax).

Experience the culture of Wine and Food pairing

We offer the option of pairing the meal with Wine or Choice of Cocktail.

The Package Includes:

Table Decor and Set Up
3 Cocktail Canapés
3-8 Course Meal
Personal Sommelier
Personalised Service

Talk to us

Tanuvee Agarwal: +919999200152

tanuvee@atticus.co.in

www.atticus.co.in

FB and Instagram: @atticusfoods



Atticus

Sample Vegetarian Chef's Table Menu

Cucumber and Melon

Compressed Melon, Melon Seeds, Cucumber Sorbet, Cucumber Caviar, Lemon gel and Sherry Vinegar Crème

Tapas

Beetroot Cannoli with Goat Cheese, Walnut and Honey
Sake Poached Asian Pear with Sage Pesto, Wasabi powder and Umeboshi
Basil Financier with smoked Mascarpone, roasted Tomato and Moringa

Textures of Potato

Dauphine with Crème Fraîche and burnt Leek Powder
Latke with Fromage Blanc, Balsamic caviar, Chives and Garlic Honey
Parfait with Truffle and Crispy Potato String

Fruit and Nut

Raviolo of Apricot and Pinenut in Beurre Blanc

Fungi

Red Wine Braised Mushroom with Southern Biscuit and Porcini butter

Gin and Tonic

Gin and Tonic Spheres with Hibiscus

Corn-Coconut-Blueberry

Corn Husk Meringue, Kaffir Lime Cremeaux, Coconut Snow and Blueberry Compote

White Chocolate and Strawberry

Strawberry Candy Floss, White Chocolate Mousse with Popping Candy

Chocolate Birthday Cake

Dark Chocolate aerosponge with Chocolate ganache, chocolate sorbet, fresh Dark Berries, Chocolate Pebble and Whiskey Crème

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Sample Chef's Table Asian Menu

Raw

Deconstructed Salmon Sushi Sandwich

Basket of Dimsum

Rose Dimsum with Crackling

Crispy Pork Bun

Bbq Chicken Bao

Midori

Spicy Green Onion and Gomae Salad

Okonomiyaki

Seafood Savoury Japanese Pancake

'Meatball'

Quinoa and Lentil 'Meat ball' with Turmeric Sauce

Maguro

Compressed Watermelon with Tuna Tartare

Shell

Pineapple and Coconut Rice with Sweet and Sour

Halloumi

Ramen

Shoyu Ramen Tetsuya Egg

Sphere

Plum granita with Umeboshi sphere

Sesame

Textures of Sesame with Honey and Grapes