

## AT.MOSPHERE SIGNATURE EXPERIENCE MENU

### AMUSE BOUCHE

#### BEETROOT SALAD (V)

ORANGE GEL | PARSLEY | CHOCOLATE SOIL | GOAT CHEESE  
*Domaine Trimbach, Gewürztraminer, Alsace, France, 2014*

#### BLUE FIN TUNA (S)

AVOCADO | YUZU | CALEDONIAN PRAWN | TUNA TARTARE  
*Domaine William Fèvre, Chablis AC, France, 2015*

#### POACHED FOIE GRAS (A)

ONION GRELOT | PICKLED MUSCAT GRAPES | CHERRY BORDELAISE  
*Craggy Range, Sauvignon Blanc, Martinborough, New Zealand, 2016*

#### SPINACH PEARL BARLEY (V)

MUSHROOM CASSEROLE | TOMATO CAVIAR  
*Stoneleigh, Pinot Noir, Marlborough, New Zealand, 2016*

#### BLACK COD EN PAPILOTE

ARTICHOKE BARIGOULE | MISO BEURRE BLANC | FENNEL  
*Joseph Drouhin, Chassagne-Montrachet, Burgundy, France, 2014*

#### DRY AGED BEEF (A)

FOIE GRAS | VEAL CHEEK | WILD MUSHROOM PUREE  
*Château Haut-Bages Averous, Bordeaux, France, 2006*

#### HAZELNUT CREMEUX (N)

MILK CHOCOLATE | PEAR SORBET | COFFEE  
*Palazzina, Moscato Passito, Piemonte, Italy, 2014*

7 COURSE EXPERIENCE AED 930 PER PERSON

7 COURSE EXPERIENCE WITH WINE PAIRING AED 1810 PER PERSON

(S) Seafood / (V) Vegetarian / (A) Alcohol / (N) Nuts

All prices are in AED and are inclusive of %10 Municipality Fee and %10 Service Charge.  
VAT of %5 has been added to the net value of the mentioned prices.

# ATMOSPHERE INDULGENCES

## STURIA CAVIAR EXCLUSIVE AT.MOSPHERE RANGE

VINTAGE	OSCIETRA	PRESTIGE
30gr AED 680	30gr AED 855	30gr AED 980
50gr AED 1125	50gr AED 1410	50gr AED 1620
100gr AED 2270	100gr AED 2785	100gr AED 3250

## FRESH OYSTERS FROM BRITANNY | SHUCKED TO ORDER (S)

### TARBOURIECH PINK NO.2

3 AED 155 | 6 AED 275

### GILLARDEAU NO.2

3 AED 155 | 6 AED 275

### MUIRGEN NO.2

3 AED 125 | 6 AED 225

### OYSTER INDULGENCE

6 TARBOURIECH | 6 GILLARDEAU | 6 MUIRGEN  
AED 725

## HOKAIDO FULL BLOOD 11+ JAPANESE WAGYU

SMOKED POMME PUREE | SEASONAL MUSHROOMS | TRUFFLE OIL

SIRLOIN 1050 AED | TENDERLOIN 1360

### COLD SEAFOOD TOWER

KING CRAB LEGS | POACHED PRAWNS | SCALLOP CEVICHE | OYSTERS | BALIK SALMON  
FENNEL CITRUS SALAD | HORSERADISH COCKTAIL SAUCE  
SHALLOT VINEGAR | YUZU DRESSING

790 AED

990 AED WITH POACHED BLUE LOBSTER TAIL

### HOT SEAFOOD PLATTER

PAN FRIED HALIBUT | PAN FRIED SEA BASS | GRILLED TIGER PRAWNS  
SEARED SCALLOPS | GRATINATED OYSTERS | SAFFRON RICE | SEASONAL VEGETABLES  
LEMON BUTTER SAUCE | SPICY TOMATO FONDUE

790 AED

990 AED WITH GRILLED BLUE LOBSTER TAIL

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## AT.MOSPHERE TASTING MENU

### AMUSE BOUCHE

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#### BLUE FIN TUNA (S)

AVOCADO | YUZU | CALEDONIAN PRAWN | TUNA TARTARE

*Domaine William Fèvre, Chablis AC, France, 2015*

OR

#### POACHED FOIE GRAS (A)

ONION GRELOT | PICKLED MUSCAT GRAPES | CHERRY BORDELAISE

*Craggy Range, Sauvignon Blanc, Martinborough, New Zealand, 2016*

#### SPINACH PEARL BARLEY (V)

MUSHROOM CASSEROLE | TOMATO CAVIAR

*Stoneleigh, Pinot Noir, Marlborough, New Zealand, 2016*

#### BLACK COD EN PAPILOTE

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OR

#### DRY AGED BEEF (A)

FOIE GRAS | VEAL CHEEK | WILD MUSHROOM PUREE

*Château Haut-Bages Averous, Bordeaux, France, 2006*

#### HAZELNUT CREMEUX (N)

MILK CHOCOLATE | PEAR SORBET | COFFEE

*Palazzina, Moscato Passito, Piemonte, Italy, 2014*

5 COURSE TASTING 720 AED PER PERSON

5 COURSE TASTING WITH WINE PAIRING 1440 AED PER PERSON

(S) Seafood / (V) Vegetarian / (A) Alcohol / (N) Nuts

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## 3 COURSE DINNER MENU

### STARTERS

**ASPARAGUS** | KALE SALAD | BERGAMOT | STURIA CAVIAR | EXOTIC PEARL (V)  
**BEETROOT SALAD** | ORANGE GEL | PARSLEY | CHOCOLATE SOIL | GOAT CHEESE (V)  
**DUCK TERRINE** | RASPBERRY CHAMPAGNE | LAVENDER | QUINCE (A)  
**BLUE FIN TUNA** | AVOCADO | YUZU | CALEDONIA PRAWN (S)  
**COCKLES CLAMS** | LOCH FYNE SCALLOPS | LEEK FONDUE | GRAPES FOAM (S) (A)  
**FOIE GRAS** | GRELOT ONION | PICKLED MUSCAT GRAPES | CHERRY BORDELAISE (A)  
**PEARL BARLEY** | SPINACH | APPLES AND ALMOND FOAM (V) (N)

### MAINS

**CAPON BREAST COQ AU VIN** | BUTTERNUT PUMPKIN | CHERVIL ROOT | BLACK TRUFFLE  
**CHALLANS DUCK** | FIGS | DUCK CROMESQUIS | VANILLA MANDARIN JUS  
**BLACK COD EN PAPILOTE** | WASABI ROOT | ARTICHOKE BARIGOULE | TOMATO RELISH  
**BLUE LOBSTER** | GREEN PEAS GNOCCHI | CHARRED BABY LEEKS | PICKLED SHIMEJI (S) (N)  
**VENISON** | TOPINAMBOUR | BRUSSELS SPROUT | PANCETTA | 5 SPICES JUS  
**DRY AGED BEEF** | WILD MUSHROOM PUREE | BROCCOLINI | VEAL CHEEK (A)  
**MUSHROOM CROMESQUIS** | GREY CHANTERELLE | CURRY OIL | CARROT (V)  
**GREEN PEA GNOCCHI** | LEEK FONDUE | GOAT'S CURD | ALMOND OIL (N)

### DESSERTS

**HAZELNUT CREMEUX** | PEAR | COFFEE | MILK CHOCOLATE (N)  
**LEMON MERINGUE** | BLUEBERRY | VANILLA | LEMON  
**DATES PUDDING** | HONEY MOUSSE | CANDY FLOSS  
**CHOCOLATE SOUFFLE** | BLACK SESAME ICE CREAM | CHERRIES | COCOA NIBS (N)  
**APPLE SPHERE** | MISO | CARMELIA ESPUMA  
**PISTACHIO PANNA COTTA** | PAIN DE GENE | FROZEN YUZU FOAM | RASPBERRY GEL (N)  
**MONS FINE CHEESE SELECTION** | QUINCE PASTE | FIG | ALMOND | TRUFFLE HONEY (+100 AED)

680 AED PER PERSON

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