

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 TARTAR
Domaine William Fèvre, Chablis AC, France, 2015

POACHED FOIE GRAS (A)

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

SPINACH PEARL BARLEY (V)

MUSHROOM CASEROLE | 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 CREMEAUX (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) Shellfish / (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)

TARBOUREICH 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 TARBOUREICH | 6 GILLARDEAU | 6 MURGUEN
AED 725

HOKAIDO FULL BLOOD 11+ JAPANESE WAGYU

SMOKED POMME PUREE | SEASONAL MUSHROOMS | BLACK TRUFFLE

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 TARTAR

Domaine William Fèvre, Chablis AC, France, 2015

OR

POACHED FOIE GRAS (A)

ONION GRELOT | MUSCAT GRAPES PICKLE | CHERRY BORDELAISE

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

SPINACH PEARL BARLEY (V)

MUSHROOM CASEROLE | 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 CREMEAUX (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) Shellfish / (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 | ONION GRELOT | MUSCAT GRAPES PICKLE | 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 LEEK | PICKLE 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 PEAS GNOCCHI | LEEK FONDUE | GOAT'S CURD | ALMOND OIL (N)

DESSERTS

HAZELNUT CREMEAUX | PEAR | COFFEE | MILK CHOCOLATE (N)
LEMON MERINGUE | BLUEBERRY | VANILA | LEMON
DATES PUDDING | HONEY MOUSSE | CANDY FLOSS
CHOCOLATE SOUFFLE | BLACK SESAME ICE CREAM | CHERRIES | COCOA NIBS (N)
APPLE SPHERES | MISO | CARMELIA ESPUMA
PISTACHIO PANNA COTTA | PAINE GE 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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