

AT.MOSPHERE SIGNATURE EXPERIENCE MENU

AMUSE BOUCHE

FOIE GRAS TERRINE (D/G)

STRAWBERRY | FIG | BRIOCHE

Domaine Trimbach, Gewürztraminer, Alsace, France, 2015

ASPARAGUS (V/D/G)

QUAIL EGG | TRUFFLE ASPARAGUS

Craggy Range, Sauvignon Blanc, Martinborough, New Zealand, 2017

HAND DIVED SCALLOP (S/D/G)

SLOW COOKED CHIPS | OSCIETRA CAVIAR | CRUSTACEAN EMULSION

August Kessler, Riesling Trocken, Pfaffenwies, Rheingau, Germany

OR

ORGANIC SALMON GRAVLAX (D)

CAPERS | CUCUMBER

Château d'Esclans, Whispering Angel, Côtes de Provence, France, 2017

CELERIAC (V/D)

COOKED SAME AS RISOTTO | WILD MUSHROOM | PARMESAN EMULSION

Stoneleigh, Pinot Noir, Marlborough, New Zealand, 2016

VIENNESE ROASTED SEA BASS (D/G)

CEP BEURRE NOISETTE / PARSLEY / SPINACH GNOCCHI

Joseph Drouhin, Chassagne-Montrachet, Burgundy, France, 2015

AUSTRALIAN BEEF 120 GM (D/G)

FOIE GRAS | TAPENADE | BASIL CREAM

Luigi Righetti, Amarone Valpolicella Classico, Italy, 2013

OR

CHICKEN SUPREME (D)

COMTÉ RICE | WINTER VEGETABLE | ALBUFERA SAUCE

Villard Estate, Grand Vin Le Pinot Noir, Casablanca Valley, Chile, 2015

VACHERIN (D)

STRAWBERRY | FRENCH MERINGUE

Palazzina, Moscato Passito, Piemonte, Italy, 2014

OR

CHOUX PRALINE (D/V/G)

YUZU | SALTED CARAMEL

Château d'Armajan Des Ormes, Sauternes, France, 2011

Add White Truffle with any of the dishes above +250 AED

Add Black Truffle with any of the dishes above +180 AED

7 COURSE EXPERIENCE AED 980 PER PERSON

7 COURSE EXPERIENCE WITH WINE PAIRING AED 1880 PER PERSON

(S) Seafood / (V) Vegetarian / (A) Alcohol / (N) Nuts / (G) Gluten / (D) Dairy All prices are in AED and are inclusive of %7 Municipality Fee and %10 Service Charge. VAT of %5 has been added to the net value of the mentioned prices.

ATMOSPHERE INDULGENCES
CAVIAR SELECTIONS by KAVIARI
EXCLUSIVE AT.MOSPHERE RANGE

BAERI ROYAL

30gr AED 608
50gr AED 995
100gr AED 1970

OSCIETRA GOLD

30gr AED 1140
50gr AED 1885
100gr AED 3745

BELUGA

30gr AED 2630
50gr AED 4375
100gr AED 8725

FRESH OYSTERS FROM BRITTANY | SHUCKED TO ORDER (S)

TARBOURIECH PINK NO.2

3 AED 155 | 6 AED 275

GILLARDEAU NO.2

3 AED 155 | 6 AED 275

TSARSKAYA NO.2

3 AED 155 | 6 AED 275

OYSTER INDULGENCE

6 TABOURIECH PINK | 6 GILLARDEAU | 6 TSARSKAYA AED 725

FULL BLOOD 9+ JAPANESE WAGYU 220 GM

SMOKED POMME PUREE | SEASONAL MUSHROOMS | BLACK TRUFFLE
SIRLOIN AED 1050 | TENDERLOIN AED 1360

FULL BLOOD 12+ JAPANESE WAGYU 220 GM

SMOKED POMME PUREE | SEASONAL MUSHROOMS | BLACK TRUFFLE
SIRLOIN AED 1450 | TENDERLOIN AED 1660

COLD SEAFOOD TOWER

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

AED 790 / AED 990 WITH LOBSTER TAIL

HOT SEAFOOD PLATTER

COOKED BLANQUETTE | SALMON | TIGER PRAWN | SCALLOPS
SOFT SHELL CRAB | VEGETABLE TAGLIATELLE | WILD SEA BASS
SAUCE VIERGE

AED 790 / AED 990 WITH LOBSTER TAIL

AT.MOSPHERE WHITE TRUFFLE TASTING MENU

CAULIFLOWER BRIOCHE (D/G/S)

WILD MUSHROOM | WHITE TRUFFLE | CRUSTACEAN JUS

Château de Fosse-Sèche, Les Tris de La Chapelle, Loire Valley, France, 2011

HAND DIVED SCALLOP TART (S/D/G)

FOIE GRAS ROYALE | LEEK PUREE | ONION CHIPS

August Kessler, Riesling Trocken, Pfaffenwies, Rheingau, Germany

CELERIAC RISOTTO (D/V)

WILD MUSHROOM | PARMESAN EMULSION | GRATED TRUFFLE

Bouchard Père & Fils, Côte de Beaune-Villages, Burgundy, France, 2016

VIENNESE ROASTED SEA BASS (D/G)

CEP BEURRE NOISETTE | PARSLEY AND WHITE TRUFFLE JUS | SPINACH GNOCCHI

Bouchard Père & Fils, 1er Cru Montagny, Burgundy, France, 2016

CHICKEN SUPREME (D)

COMTÉ RICE | WINTER VEGETABLE | ALBUFERA SAUCE

Les Pagodes de Cos, Saint-Estèphe, Bordeaux, France, 2009

PEAR (D)

WHITE CHOCO MOUSSE | MANGO JELLY

Château Suduiraut, 1er Cru Classé, Sauternes, France, 1999

6 COURSE WHITE TRUFFLE TASTING 1550 AED PER PERSON
6 COURSE TASTING WITH WINE PAIRING 2650 AED PER PERSON

3 COURSE DINNER MENU

STARTERS

- ASPARAGUS** | QUAIL EGG | TRUFFLE ASPARAGUS (V/D)
OBSI BLUE CARPACCIO | CARNIVAL TOMATO | AVOCADO (S)
FOIE GRAS TERRINE | STRAWBERRY | FIG | BRIOCHE (D/G)
ORGANIC SALMON GRAVLAX | DILL CREAM | CUCUMBER | CAPERS (D)
LOBSTER | CITRUS GAZPACHO | FRESH HERBS (S/D)
HAND DIVED SCALLOP | SCALLOP CRACKER | CAVIAR | CAULIFLOWER (S/D/G)

MAINS

- CHICKEN SUPREME** | COMTÉ RICE | WINTER VEGETABLE | ALBUFERA SAUCE (D/G)
PIGEON | CONFIT LEG | BRAISED RADISH | RASPBERRY (D)
CELERIAC | COOKED AS RISOTTO | WILD MUSHROOM | PARMESAN EMULSION D/V)
COD FISH | CRISPY BABY ROOT VEGETABLE | CARROT PUREE (D)
VIENESSE ROASTED SEA BASS | CEP BEURRE NOISETTE | PARSLEY | SPINACH GNOCCHI (D/G)
PRAWN RAVIOLLI | CRUSTACEAN JUS | CANDIED SALSIFY (S/D/G)
AUSTRALIAN BEEF 180 GM | FOIE GRAS | TAPENADE | BASIL CREAM (D/G)
LAMB LOIN 180 GM | SHALLOT COMPOTE | PUMPKIN (D)

DESSERTS

- CHOCOLATE** | SOUFFLE | CHOCOLATE ICE CREAM (D/G/V)
LEMON | CRISPY SABLE | LEMON SORBET AND MOUSSE (D/G/V)
VACHERIN | STRAWBERRY COMPOTE | FRENCH MERINGUE (D/V)
CHOUX | PRALINE | YUZU | SALTED BUTTER CARAMEL (D/V)
BABA | VANILLA CHANTILLY | CITRUS SYRUP | RUM IF PREFERRED (D/V/A)
PANNA COTTA | CRISPY MANGO | PASSION FRUIT JELLY | LIME SORBET (D/V)
EXOTIC FRUIT SELECTION | SEASONAL TROPICAL FRUIT | BERRIES (V)
MONS FINE CHEESE SELECTION | ORANGE COMPOTE | FIG | ALMOND | (+100 AED)

Add White Truffle with any of the dishes above +250 AED

Add Black Truffle with any of the dishes above +180 AED

680 AED PER PERSON

(S) Seafood / (V) Vegetarian / (A) Alcohol / (N) Nuts / (G) Gluten / (D) Dairy
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