

AT.MOSPHERE SIGNATURE EXPERIENCE MENU

AMUSE BOUCHE

FOIE GRAS TERRINE (D/G)

STRAWBERRY | FIG | BRIOCHE

Domaine Trimbach, Gewürztraminer, Alsace, France, 2014

ASPARAGUS (V/D)

QUAIL EGG | TRUFFLE ASPARAGUS

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

HAND DIVED SCALLOP (S/D)

SLOW COOKED CHIPS | OSCIETRA CAVIAR | CRUSTACEAN EMULSION

August Kessler, Riesling Trocken, Pfaffenwies, Rheingau, Germany, 2015

OR

ORGANIC SALMON GRAVLAX (D)

CAPERS | CUCUMBER

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

RISOTTO (V/D)

WILD MUSHROOM | PARMESAN FOAM

Stoneleigh, Pinot Noir, Marlborough, New Zealand, 2016

WILD SEA BASS (D)

SPINACH GNOCCHI | WATERCRESS COULIS

Joseph Drouhin, Chassagne-Montrachet, Burgundy, France, 2014

DRY AGED BEEF (D/G)

FOIE GRAS | TAPENADE | BASIL CREAM

Luigi Righetti, Amarone Valpolicella Classico, Italy, 2013

OR

CHICKEN (D)

CELERY MOUSSE | ARTICHOKE BARIGOULE

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

VACHERIN (D)

STRAWBERRY | FRENCH MERINGUE

Palazzina, Moscato Passito, Piemonte, Italy, 2014

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 BRITANNY | 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

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

FULL BLOOD 12+ JAPANESE WAGYU

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

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AT.MOSPHERE TASTING MENU

AMUSE BOUCHE

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VACHERIN (D)

STRAWBERRY | FRENCH MERINGUE

Palazzina, Moscato Passito, Piemonte, Italy, 2014

5 COURSE TASTING 840 AED PER PERSON

5 COURSE TASTING WITH WINE PAIRING 1560 AED PER PERSON

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3 COURSE DINNER MENU

STARTERS

ASPARAGUS | QUAIL EGG | TRUFFLE ASPARAGUS (V/D)

SEA BASS CARPACCIO | CARNIVAL TOMATO | AVOCADO

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)

MAINS

CHICKEN BALLOTINE | CELERY MOUSSE | ARTICHOKE BARIGOULE | CRISPY LEG (D)

PIGEON | CONFIT LEG | BRAISED RADISH | RASPBERRY (D)

RISOTTO | WILD MUSHROOM | PARMESAN FOAM (D/V)

LEGINE | CRISPY BABY ROOT VEGETABLE | CARROT PUREE (D)

WILD SEA BASS | SPINACH GNOCCHI | WATERCRESS COULIS | BUCKWHEAT CHIPS (D/G)

CANADIAN LOBSTER | MEDALLIONS | LOBSTER BISQUE (S/D)

JOHN STONE DRY AGED BEEF | FOIE GRAS | TAPENADE | BASIL CREAM (D/G)

LAMB LOIN | SHALLOT COMPOTE | PUMPKIN | SUMMER TRUFFLE (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 | QUINCE PASTE | FIG | ALMOND | TRUFFLE HONEY (+100 AED)

680 AED PER PERSON

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