

AT.MOSPHERE SIGNATURE EXPERIENCE MENU

AMUSE BOUCHE

BEETROOT SALAD (V)

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

OCTOPUS (S)

AVOCADO | YUZU | CARABINERO PRAWN | TERIYAKI GLAZE
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

CHILLEAN SEABASS EN PAPILOTE (D)

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 / (G) Gluten / (D) Dairy
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 856	30gr AED 980
50gr AED 1125	50gr AED 1407	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

PORTILY NO.2

3 AED 150 | 6 AED 250

OYSTER INDULGENCE

6 TABOURIECH PINK | 6 GILLARDEAU | 6 PORTILY
AED 725

FULL BLOOD 11+ JAPANESE WAGYU

SMOKED POMME PUREE | SEASONAL MUSHROOMS | BLACK TRUFFLE

SIRLOIN AED 1050 | TENDERLOIN AED 1360

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

CHILEAN SEA BASS | SEARED TIGER PRAWNS | SCALLOPS
GRATINATED OYSTERS | SAFFRON RICE | SEASONAL VEGETABLES
LEMON BUTTER SAUCE | SPICY TOMATO FONDUE

AED 790 / AED 990 WITH LOBSTER TAIL

(S) Seafood / (V) Vegetarian / (A) Alcohol / (N) Nuts / (G) Gluten / (D) Dairy
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AT.MOSPHERE TASTING MENU

AMUSE BOUCHE

BEETROOT SALAD (V) (D)

PARSLEY GEL | ORANGE | CHOCOLATE SOIL | GOAT CHEESE

Domaine Trimbach, Gewürztraminer, Alsace, France, 2014

OCTOPUS (S)

AVOCADO | YUZU | CARABINERO PRAWN | TERIYAKI GLAZE

Domaine William Fèvre, Chablis AC, France, 2015

OR

POACHED FOIE GRAS (D) (N)

ONION GRELOT | PICKLED MUSCAT GRAPES | CHERRY BORDELAISE

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

SPINACH PEARL BARLEY (V) (D)

MUSHROOM CASSEROLE | TOMATO CAVIAR

Stoneleigh, Pinot Noir, Marlborough, New Zealand, 2016

CHILLEAN SEABASS EN PAPILOTE (D)

ARTICHOKE BARIGOULE | MISO BEURRE BLANC | FENNEL

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

OR

DRY AGED BEEF (D)

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 / (G) Gluten / (D) Dairy
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3 COURSE DINNER MENU

STARTERS

BEETROOT SALAD | PARSLEY GEL | ORANGE | CHOCOLATE SOIL | GOAT CHEESE (V)

TERRINE | GOOSE LIVER | DATES CHUTNEY | QUINCE (N)

OCTOPUS | AVOCADO | YUZU | CARABINERO PRAWN (S)

HAND DIVED SCALLOPS | SOBA NOODLE | BABY LEEK | GRAPES FOAM (S)

FOIE GRAS | GRELOT ONION | PICKLED MUSCAT GRAPES | CHERRY BORDELAISE (D) (N)

PEARL BARLEY | SPINACH | APPLES AND ALMOND FOAM (V) (N)

MAINS

CAPON BREAST COQ AU VIN | BUTTERNUT PUMPKIN | CHERVIL ROOT | BLACK TRUFFLE (D)

CHALLANS DUCK | FIGS | DUCK CROMESQUIS | VANILLA MANDARIN JUS (D)

CHILLEAN SEABASS EN PAPILOTE | WASABI ROOT | ARTICHOKE BARIGOULE | TOMATO RELISH

DRY AGED BEEF | WILD MUSHROOM PUREE | BROCCOLINI | VEAL CHEEK (D)

MUSHROOM CROMESQUIS | GREY CHANTERELLE | CURRY OIL | CARROT (V) (D)

GREEN PEA GNOCCHI | LEEK FONDUE | GOAT'S CURD | ALMOND OIL (N) (D)

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)

580 AED PER PERSON

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