

## AT.MOSPHERE DEGUSTATION MENU

### AMUSE BOUCHE

#### FOIE GRAS (D/G)

TERRINE | STRAWBERRY | FIG | BRIOCHE

*Domaine Trimbach, Gewürztraminer, Alsace, France, 2015*

#### MAINE LOBSTER (D/S)

MEDALLIONS | FROSTED CREAM | LOBSTER BISQUE

*Olivier Leflaive, Meursault, Vireuils, Burgundy, France, 2014*

#### CAULIFLOWER BRIOCHE (D/G/S)

WILD MUSHROOM | CRUSTACEAN JUS | BLACK TRUFFLE

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

OR

#### CELERIAC RISOTTO (D/V)

PARMESAN EMULSION / GRATED TRUFFLE

*Bouchard Père & Fils, Côte de Beaune-Villages, 2014*

#### HAND DIVED SCALLOP (D/G/S)

FOIE GRAS ROYALE | LEEK PUREE | ONION CHIPS | TRUFFLE

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

#### VIENNESE ROASTED SEA BASS (D/G)

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

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

#### CHICKEN SUPREME (D)

COMTÉ RICE | WINTER VEGETABLE | ALBUFERA SAUCE WITH TRUFFLE

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

OR

#### AUSTRALIAN BEEF 120 GM (D/G)

FOIE GRAS / TAPENADE / BASIL CREAM

*Luigi Righetti, Amarone Valpolicella Classico, Italy, 2014*

#### POACHED PEAR (D/G/N)

GRANOLA | PEAR SORBET

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

OR

#### CHOUX (D/V/G)

PRALINE | YUZU | SALTED BUTTER CARAMEL

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

7 COURSE EXPERIENCE AED 980 PER PERSON

7 COURSE EXPERIENCE WITH WINE PAIRING AED 2050 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

## AT.MOSPHERE 5 COURSE MENU

### AMUSE BOUCHE

#### CAULIFLOWER BRIOCHE (D/G/S)

WILD MUSHROOM | CRUSTACEAN JUS | BLACK TRUFFLE

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

OR

#### CELERIAC RISOTTO (D/V)

PARMESAN EMULSION | GRATED TRUFFLE

*Bouchard Père & Fils, Côte de Beaune-Villages, 2014*

#### HAND DIVED SCALLOP (D/G/S)

FOIE GRAS ROYALE | LEEK PUREE | ONION CHIPS

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

#### VIENNESE ROASTED SEA BASS (D/G)

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

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

#### CHICKEN SUPREME (D)

COMTÉ RICE | WINTER VEGETABLE | ALBUFERA SAUCE WITH WHITE TRUFFLE

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

OR

#### AUSTRALIAN BEEF 120 GM (D/G)

FOIE GRAS | TAPENADE | BASIL CREAM

*Luigi Righetti, Amarone Valpolicella Classico, Italy, 2013*

#### POACHED PEAR (D/G/N)

GRANOLA | PEAR SORBET

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

OR

#### CHOUX (D/V/G)

PRALINE | YUZU | SALTED BUTTER CARAMEL

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

5 COURSE MENU AED 850 PER PERSON

5 COURSE MENU WITH WINE PAIRING AED 1700 PER PERSON

ATMOSPHERE INDULGENCES  
CAVIAR SELECTIONS by KAVIARI  
EXCLUSIVE AT.MOSPHERE RANGE

**BAERI ROYAL**

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

**KRISTAL**

30gr AED 875  
50gr AED 1565  
100gr AED 3085

**OSCIETRE GOLD**

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

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**

POTATO PUREE | SEASONAL MUSHROOMS | BLACK TRUFFLE

**SIRLOIN AED 1050 | TENDERLOIN AED 1360**

**FULL BLOOD 12+ JAPANESE WAGYU 220 GM**

POTATO 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

COCKTAIL SAUCE | SHALLOT VINEGAR | YUZU DRESSING

AED 790 / AED 990 WITH LOBSTER TAIL

**HOT SEAFOOD PLATTER**

COOKED BLANQUETTE | SALMON | TIGER PRAWN | SCALLOPS

KING CRAB | VEGETABLE TAGLIATELLE | WILD SEA BASS

SAUCE VIERGE

AED 790 / AED 990 WITH LOBSTER TAIL

## 3 COURSE DINNER MENU

### STARTERS

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

**LOBSTER TART** | BABY GEM LETTUCE | BLACK TRUFFLE | CAESAR DRESSING (D/G/S)

**CANADIAN LOBSTER** / MEDALLIONS / FROSTED CREAM / LOBSTER BISQUE (S/D)

**FOIE GRAS TERRINE** | STRAWBERRY | FIG | BRIOCHE (D/G)

**ORGANIC SALMON GRAVLAX** | DILL CREAM | CUCUMBER | CAPERS (D)

**HAND DIVED SCALLOP** | SCALLOP CRACKER | CAVIAR | CAULIFLOWER (S/D/G)

### MAINS

**CHICKEN SUPREME** | COMTE RICÉ | WINTER VEGETABLE | ALBUFERA SAUCE (D/G)

**CELERIAC** | COOKED AS RISOTTO | WILD MUSHROOM | PARMESAN EMULSION | TRUFFLE (D/V)

**WILD SEA BASS** | SPINACH GNOCCHI | COOKED AND RAW CEP | PARSLEY JUS (D/G)

**PRAWNS 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 | BLACK TRUFFLE (D)

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

**COD FISH** | ROASTED BUCKWHEAT CHIPS | BABY SPINACH | CAVIAR (S/D/G)

### DESSERTS

**CHOCOLATE** | SOUFFLE | CHOCOLATE ICE CREAM (D/G/V)

**VACHERIN** | STRAWBERRY COMPOTE | FRENCH MERINGUE (D/V)

**LEMON** | CRISPY SABLE | LEMON SORBET AND MOUSSE (D/G/V)

**PANNA COTTA** | CRISPY MANGO | PASSION FRUIT JELLY | LIME SORBET (D/V)

**CHOUX** | PRALINE | YUZU | SALTED BUTTER CARAMEL (D/G/V)

**EXOTIC FRUIT SELECTION** | SEASONAL TROPICAL FRUIT | BERRIES (V)

**MONS FINE CHEESE SELECTION** | ORANGE MARMALADE | POILANE BREAD | GREEN SALAD (D/G)

AED 680 PER PERSON

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