



## ATMOSPHERE INDULGENCES (G)

### STURIA CAVIAR | EXCLUSIVE ATMOSPHERE RANGE

| VINTAGE        | OSCIETRA       | PRESTIGE       |
|----------------|----------------|----------------|
| 30gr AED 645   | 30gr AED 815   | 30gr AED 930   |
| 50gr AED 1070  | 50gr AED 1340  | 50gr AED 1540  |
| 100gr AED 2160 | 100gr AED 2650 | 100gr AED 3060 |

### FRESH OYSTERS | SHUCKED TO ORDER (S)

#### CUPPED OYSTERS

3 AED 145 | 6 AED 260 | 12 AED 495

#### FLAT BELON OYSTERS

3 AED 135 | 6 AED 250 | 12 AED 475

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

## ATM Signature

|  |                             |
|--|-----------------------------|
| <b>Lobster &amp; Smoked Veal Bahn Mi (G / D / S)</b> | 95                          |
| Apple   Fennel   Foie Gras                           |                             |
| <b>Pulled Brisket Tacos (G)</b>                      | 3 Pieces 130 / 5 Pieces 190 |
| Gochujang   Pickled Carrot   Coriander               |                             |
| <b>Spicy Shrimp Tacos (G / S)</b>                    | 3 Pieces 130 / 5 Pieces 190 |
| Mojo   Avocado   Corn                                |                             |
| <b>Korean Chicken Bao (G / D / N)</b>                | 3 Pieces 100 / 5 Pieces 160 |
| Chilli   Beansprouts   Peanut                        |                             |
| <b>Truffle Mac'n'Cheese Croquettes (D / G)</b>       | 90                          |
| Truffle Mayo   |                             |
| <b>Popcorn Tempura Prawns (G / D / S)</b>            | 120                         |
| Laksa Mayo   Crispy Rocket                           |                             |
| <b>Grilled Tiger Prawns (S)</b>                      | 175                         |
| Saffron Braised Rice   Muhammara   Lemon             |                             |
| <b>Crispy Chilli Beef (D / G)</b>                    | 150                         |
| Cucumber Salad   Sesame                              |                             |
| <b>Buttermilk Fried Chicken (G / D / S)</b>          | 90                          |
| Caviar   Waffle   Crème Fraiche                      |                             |
| <b>ATM Sliders (G / D)</b>                           | 3 Pieces 135 / 5 Pieces 195 |
| Swiss Cheese   Shallot Marmalade                     |                             |
| <b>Billionaire Burger (G / D / S)</b>                | 375                         |
| 11+ Wagyu   Truffle   Foie Gras   Wild Mushroom      |                             |
| Add Lobster Tail                                     | 95                          |
| <b>Beef Rendang Skewer</b>                           | 140                         |
| Rujak Salad   Warm Paratha                           |                             |
| <b>Smoked Mash Potato (D / V)</b>                    | 70                          |
| Bone Marrow Butter   Sticky Gravy                    |                             |
| <b>Truffle Fries (D/V)</b>                           | 55                          |
| Parmesan   Japanese Mayo                             |                             |

## Small Plates

|   |     |
|---|-----|
| <b>King Crab Tartine (G / D / S)</b><br>Sourdough   Smoked Paprika Aioli   Escabeche          | 85  |
| <b>Torra Tuna Tataki (G)</b><br>Ponzu   Radish   Mandarin                                     | 85  |
| <b>Scallop Ceviche (D / S)</b><br>Caviar   Cucumber   Green Tea                               | 75  |
| <b>Sea Trout Pastrami (D)</b><br>Beetroot   Celeriac   Apple                                  | 70  |
| <b>Garden Salad (V / G)</b><br>Baby Gem Lettuce   Crostini   Yuzu Dressing   Parmesan Custard | 55  |
| <b>Foie Gras Torchon (G/D)</b><br>Pear   Vanilla   Hazelnut   Brioche                         | 90  |
| <b>Wagyu Carpaccio (D)</b><br>Black Garlic   Oyster Mayo   Pickled Mushroom                   | 85  |
| <b>Steamed Asparagus (V / D)</b><br>Brown Butter Hollandaise   Parmesan   Lemon               | 65  |
| <b>Tomato Tartar (V)</b><br>Compressed Melon   Passion Fruit   Parmesan   Avocado             | 55  |
| <b>Burrata (V / D)</b><br>Smoked Tomato Gazpacho   Basil Oil   Balsamic Jelly                 | 55  |
| <b>Chacuterie (N)</b><br>Tapanade   Olives   Pain De Campagne                                 | 65  |
| <b>Mons Fine Cheeses (D)</b><br>Quince Paste   Fig   Almond   Truffle Honey                   | 195 |

## Atmosphere Indulgences

|  |            |
|--|------------|
| <b>Atmosphere Cold Seafood Platters (S/D)</b>  | <b>950</b> |
| King Crab Legs   Poached Prawns   Scallop Ceviche   Oysters  <br>Balik Salmon   Poached Lobster Tail   Fennel Citrus Salad  <br>Horseradish Cocktail Sauce   Shallot Vinegar   Yuzu Dressing |            |
| <b>Hokkaido 11+ Wagyu Sirloin 250gr (D)</b>  | <b>900</b> |
| Smoked Mash Potato   Black Truffle   Pickled Mushrooms   |            |
| <b>John Stone Dry Aged Tenderloin 200gr (D)</b>  | <b>300</b> |
| Smoked Mash Potato   Black Truffle   Pickled Mushrooms   |            |

## Something Sweet

|   |           |
|---|-----------|
| <b>Mochi Ice Cream (G/D)</b>                          | <b>90</b> |
| Salted Caramel   Black Sesame   Matcha Green Tea      |           |
| <b>Chocolate Fondant (G/D)</b>                        | <b>75</b> |
| Banana Ice Cream   Salted Caramel Sauce               |           |
| <b>Apple Tarte Fine (G/D)</b>                         | <b>75</b> |
| Crème Brulée Ice Cream                                |           |
| <b>PB&amp;J Sundae (N/G/D)</b>                        | <b>75</b> |
| Peanut Butter   Brittle   Raspberry   Basil Chantilly |           |
| <b>ATM Chocolate Bar (N/G/D)</b>                      | <b>75</b> |
| Hot Chocolate Macchiato                               |           |
| <b>Exotic Fruit Selection (V)</b>                     | <b>95</b> |
| Berries   Passion Fruit   Lemon and Thyme Sorb        |           |