



ATMOSPHERE INDULGENCES

STURIA CAVIAR

EXCLUSIVE AT.MOSPHERE RANGE

VINTAGE	OSCIETRA	PRESTIGE
30gr AED 680	30gr AED 855	30gr AED 980
50gr AED 1125	50gr AED 1410	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

OYSTER INDULGENCE

9 TARBOURIECH | 9 GILLARDEAU
AED 725

ATM Delicacy

Garden Salad (V) Baby Gem Roma Tomato Yuzu Dressing	70
Burrata (V/D/N) Balsamic Gel Pistachio Peach	115
Foie Gras Torchon (G/D/N) Pear Vanilla Hazelnut Brioche	95
Wagyu Carpaccio (D) Black Garlic Oyster Mayo Pickled Mushroom	115
King Crab Tartine (G/D) Sourdough Smoked Paprika Aioli Escabeche	85
Tri-tip Wagyu Tortillas (G/D) 5 Spices Guacamole Salsa Verde	95
Quesadillas (G/D) Chicken Quattro Formaggi Caramelized Onion Mesclun Salad	125
ATM Sliders (G/D) Beef Swiss Cheese Shallot Marmalade	3 Pieces 135 / 5 Pieces 195
Korean Chicken Bao (G/D/N) Chilli Beansprouts Peanut	3 Pieces 120 / 5 Pieces 160
Dim-sum Basket (G/S) Har Gow Siew Mai Duck Gyoza	90
Mac' n Cheese Zuppa (D/V/G) Truffle Potato Cream	90
Oven Baked Spinach Cannelloni (D/V/G) Spinach Ricotta Cheese	95
Aromatic Tofu (G/D/V) Soba Noodle Pak Choi Snow Peas Salad	80
Rustic Hand Cut Fries (D/V) Irish Cheddar Japanese Mayo	65

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

Green Peas Risotto (D/V/G) Apple Foam Shitake Barley	155
Billionaire Burger (G/D) 11+ Wagyu Truffle Foie Gras Wild Mushroom	375
Grilled Tiger Prawns (S/G) Saffron Braised Rice Muhammara Lemon	195
Mixed Grill (D/G) Cucumber Salad Sesame	210
Sea Bass A'la Plancha (D) Crudit� Green Lentils Grenobloise	225
Loch Duart Salmon (D) Green Peas Remoulade Fennel Salad Beurre Blanc	250
Maine Lobster (D/S) Thermidor Baby Spinach Potato Salad	375
Corn-fed Yellow Chicken (D) Truffle Mash Roasted Chervil Root Mache Salad	195
Lamb Rack (D/N) Mornay Cauliflower Herbs Crust Natural Jus	210
Master Kobe Wagyu Striploin 11+ 220 gm (D) Parisienne Potato Creamy Peppercorn Sauce Seasonal Vegetable	1050
John Stone Dry Aged Tenderloin 200 gm (D) Black Truffle Spinach Wild Mushroom	340

Atmosphere Indulgences

Atmosphere Cold Seafood Platters (S/D)

King Crab Legs | Poached Prawns | Scallop Ceviche | Oysters
Balik Salmon | Fennel Citrus Salad | Mesclun Salad
Horseradish Cocktail Sauce | Shallot Vinegar | Yuzu Dressing

Atmosphere Hot Seafood Platters (S/D)

Chilean Sea Bass | Scallops | Gratinated Oysters | Saffron Rice
Seasonal Vegetables | Tiger Prawns | Lemon Butter Sauce
Spicy Tomato Fondue

AED 790 / AED 990 WITH LOBSTER TAIL

ATM Sweets

Mochi Ice Cream Chef's selection	90
Chocolate Fondant (G/D) Vanilla Ice Cream Salted Caramel Sauce	85
Éclair (G/D) Piña Colada	85
Banoffee Sundae (N/G/D) Caramel Popcorn Raspberry	85
ATM Chocolate Bar (N/G/D) Hot Chocolate Macchiato	85
Exotic Fruit Selection (V) Berries Passion Fruit Lemon and Thyme Sorbet	95
Mon's Cheese (V) Poilane Bread Organic Crackers Figs	210