

AT.MOSPHERE INDULGENCES

AT.MOSPHERE CAVIAR SELECTION by KAVIARI PARIS (D/E/G)

BAERI ROYAL

30gr AED 610

50gr AED 995

100gr AED 1970

KRISTAL

30gr AED 875

50gr AED 1465

100gr AED 2585

OSCIÈTRE GOLD

30gr AED 1140

50gr AED 1885

100gr AED 3745

FRESH OYSTERS FROM FRANCE SHUCKED TO ORDER

GILLARDEAU NO.2

3 AED 155 | 6 AED 275

TARBOURIECH NO.2

3 AED 155 | 6 AED 275

OYSTER INDULGENCE

6 GILLARDEAU | 6 TSARSKAYA
AED 475

COLD SEAFOOD TOWER (S/D/G/SS)

KING CRAB LEGS | POACHED PRAWNS | SCALLOP CEVICHE | OYSTERS | BALIK SALMON
GEODUCK SASHIMI | FENNEL CITRUS SALAD | MESCULIN SALAD | COCKTAIL SAUCE
SHALLOT VINEGAR | YUZU DRESSING

690 AED | 890 AED WITH LOBSTER TAIL

HOT SEAFOOD PLATTER (S/D/G)

SALMON | TIGER PRAWNS | SCALLOPS | MUSSELS
KING CRAB | SEA BASS | CITRUS CRUST | IKURA BEURRE BLANC
PARISIENE POTATO | SEASONAL VEGETABLES | SPANISH RICE | MIXED SALAD

690 AED | 890 AED WITH LOBSTER TAIL

AT.MOSPHERE
BURJ KHALIFA

AT.MOSPHERE SKY GRILLS

FULLBLOOD 12+ JAPANESE WAGYU (A/D)

STRIPLOIN 260 GM 1150 AED | TENDERLOIN 240 GM 1260 AED | RIBEYE 300 GM 1215 AED

AUSTRALIAN 9+ FULL BREED WAGYU (A/D)

CUBEROLL 240 GM 350 AED | T BONE 480 GM 470 AED | TENDERLOIN 300 GM 450 AED

MARBLED LAMB (D)

FRENCHED RACK 220 GM 290 AED | LAMB SHANK 240 GM 275 AED

WILD CAUGHT SEA LINE (A/D/S)

WILD SEABASS 230 GM 275 AED | WILD SALMON 280 GM 275 AED | WILD TURBOT 230 GM 300 AED

A'LA MER (A/D/S)

TIGER PRAWNS 4 PCS 375 AED | CANADIAN LOBSTER 700 GM 525 AED | OCTOPUS 225 GM 275 AED

FRENCH POULTRY (D)

ORGANIC CHICKEN BALLOTINE 220 GM 275 AED | ROUGIE DUCK BREAST 240 GM 295 AED

VEGAN DELICACY (V/C/SB)

VEGAN STEAK 220 GM 200 AED

SIDE DISHES

AED 55

SWEET POTATO GNOCCHI | HAND CUT FRIES | POTATO MOUSSELINE | SAFFRON RICE | BARLEY RISOTTO
BUTTERED VEGETABLES | ROASTED MICRO PARSNIP | CREAMY SPINACH | MACHE SALAD | ASIAN MIX | BROCCOLI



AT.MOSPHERE
BURJ KHALIFA

AT.MOSPHERE SIGNATURE DEGUSTATION MENU

CAVIAR & OYSTER (A/D/E/S)

AERATED APPLE | KAVIARI SEVRUGA | CHAMPAGNE SABAYON

ALASKAN KING CRAB (D/E/G/S/SS)

AVOCADO YUZU SPHERE | ALMOND CRÈME FRAICHE | SALTED CURED YOLK

TOPINAMBOUR (D/G/V)

PRESERVED LEMON | CUCUMBER FLOWER | ARTICHOKE TUILE

SEABASS (A/D/S)

GREEN PEAS 3 WAYS | CILANTRO OIL | SEA FOAM

PIGEON ET FOIE GRAS (D/G)

GRELOT | CROMESQUIS | JUS DE TRUFFLE

MORIYAMA WAGYU STEAK (A/D/G/M)

POTATO PARCEL | DERIVATION OF CARROTS | CRÈME DE POIVRE

KUMQUAT JASMINE (D/G/V)

TROPICAL SPICES | OXALYS | RASPBERRY ISOMALT

ROSCOFF TARTE (D/G/V)

CHICORRY | FENNEL GRAPEFRUIT SALSA | CRUDITES

GUNAJA (D/G)

BETROOT | CUMIN | SALTED CARAMEL

MON'S FROMAGE (D/G)

POILANE BREAD | MUSCAT GRAPES | TRUFFLE HONEY

10 COURSE DEGUSTATION MENU

2000 AED PER PERSON

10 COURSE DEGUSTATION MENU

INCLUSIVE OF CHAMPAGNE/PREMIUM WINES/SPIRITS

4000 AED PER PERSON



AT.MOSPHERE
BURJ KHALIFA

CHAMPAGNE

Bollinger Special Cuvée Brut, Aj, France

WHITE WINE

Craggy Range, Sauvignon Blanc, New Zealand

RED WINE

Woodbridge, Robert Mondavi, Cabernet Sauvignon, USA

ROSE WINE

Domaine des Nouelles, Rosé d'Anjou, France

WHISKY

Chivas Regal 12 years old

VODKA

Grey Goose

GIN

Bombay Sapphire

TEQUILA

Patron Silver

RUM

Bacardi 8 years old

SIGNATURE COCKTAILS

Galaxy (Black Currant Vodka, limoncello, fresh mint, blood orange, ginger)

Funky Monkey Thyme (Gin, Sloe Gin, lime juice, sugar syrup, fresh raspberry, thyme)

442 (Aged Rum, Grand Marnier, passion fruit, crushed kumquats)