

# ATMOSPHERE INDULGENCES

## STURIA CAVIAR EXCLUSIVE AT.MOSPHERE RANGE

VINTAGE	OSCIETRA	PRESTIGE
30gr AED 680	30gr AED 856	30gr AED 977
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 | BLUE LOBSTER | COCKLES CLAMS  
SCALLOP CARPACCIO | OYSTERS | BALIK SALMON  
FENNEL CITRUS SALAD | MESCLUN SALAD | HORSERADISH COCKTAIL SAUCE  
SHALLOT VINEGAR | YUZU DRESSING

AED 990

## HOT SEAFOOD PLATTER

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

AED 790

AED 990 WITH BLUE LOBSTER TAIL

(S) Seafood / (V) Vegetarian / (A) Alcohol / (N) Nuts / (G) Gluten / (D) Dairy  
All Prices are in AED inclusive of 10% Municipality Fees and 10% Service Charges  
VAT of 5% has been added to the net value of the mentioned prices

## AT.MOSPHERE TASTING MENU

### AMUSE BOUCHE

#### BEETROOT SALAD (V/D)

ORANGE GEL | PARSLEY | CHOCOLATE SOIL | GOAT CHEESE

#### OCTOPUS CARPACCIO (S/G)

CONFIT of TENTACLES | YUZU | CAVIAR | AVOCADO

OR

#### POACHED FOIE GRAS (A/D)

ONION GRELOT | PICKLED MUSCAT GRAPE | CHERRY BORDELAISE

#### SPINACH PEARL BARLEY (V/D/N)

MUSHROOM CASSEROLE | TOMATO CAVIAR

#### CHILEAN SEA BASS EN PAPILOTTE

ARTICHOKE BARIGOULE | MISO BEURRE BLANC | FENNEL

OR

#### DRY AGED BEEF (A)

FOIE GRAS | VEAL CHEEK | WILD MUSHROOM PUREE

#### HAZELNUT CREMEUX (D/N)

MILK CHOCOLATE | PEAR SORBET | COFFEE

5 COURSE TASTING AED 720 PER PERSON

5 COURSE TASTING WITH CHEESE PLATTER AED 850 PER PERSON

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## 3 COURSE DINNER MENU

### **STARTERS**

BEETROOT SALAD | ORANGE GEL | PARSLEY | CHOCOLATE SOIL | GOAT CHEESE (D/G)

OCTOPUS CARPACCIO | AVOCADO | YUZU | CARABINERO PRAWN (S/G)

FOIE GRAS | ONION GRELOT | PICKLED MUSCAT GRAPE | CHERRY BORDELAISE (A/D)

PEARL BARLEY | SPINACH | WILD GARLIC | APPLE AND ALMOND FOAM (V/D/N)

### **MAINS**

CHILEAN SEA BASS EN PAPILOTE | WASABI ROOT | ARTICHOKE BARIGOULE  
TOMATO RELISH

VENISON | TOPINAMBOUR | BRUSSELS SPROUT | PANCETTA | 5 SPICES JUS (D)

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

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

GREEN PEAS GNOCCHI | LEEK FONDUE | GOAT CURD | ALMOND OIL (D/N)

### **DESSERTS**

HAZELNUT CREMEUX | PEAR | COFFEE (D/N/G)

LEMON MERINGUE | BLUEBERRY | VANILLA | LEMON (D/G)

DATE PUDDING | HONEY MOUSSE | CANDY FLOSS (D/G)

CHOCOLATE SOUFFLE | BLACK SESAME ICE CREAM | CHERRIES | COCOA NIBS (D/G/N)

3 COURSE DINNER MENU 680 AED PER PERSON  
3 COURSES DINNER MENU WITH CHEESE PLATTER 800 AED PER PERSON

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RAMADAN MENU  
4 COURSE SHARING MENU  
AVAILABLE FROM 7 PM TO 10:30 PM

STARTER

BEETROOT SALAD

ORANGE | PARSLEY | CHOCOLATE

AVANT GARDE MEZZE CHAUD FROID (V / N)

BLUEBERRY HUMMUS | FATTOUSH WITH POMEGRANATE CAVIAR | BABA GANOUSH  
MUHAMMARA | BLUE CHEESE MEZZE | SPINACH FATAYER | DUCK KIBBEH

FREGOLA AND OCTOPUS SALAD

TERIYAKI | CURED LEMON | SHAVED FENNEL

PEKING DUCK WITH PICKLED VEGETABLE ROOT

PANCAKE | HOISIN SAUCE | PRESSED CUCUMBER

CLASSIC CHICKEN CAESAR

BABY GEM | SPANISH ANCHOVIES | POACHED QUAIL EGG

GRILLED HALLOUMI CHEESE (N)

25 YEARS OLD BALSAMIC | CARNIVAL TOMATO | WILD ROCCA

MAIN COURSE

MIXED GRILL PLATTER

BULTARRA LAMB RACK | WAGYU STRIPLOIN ON SKEWER | POULET DE BRESSE SHISH TAOUK  
LAMB KOFTA

SEAFOOD SIZZLER (S)

GREEK SEA BASS | TIGER PRAWNS | SCALLOPS | SOFT SHELL CRAB | JUMBO SQUID

ON THE SIDE (V)

PAELLA RICE | PARMESAN PARISIENNE | MORNAY CAULIFLOWER | BRAISED BOK CHOY  
POTATO GRATIN | BULGUR WITH TOSS CARROT | BLACK BEAN TOFU

DESSERT DELIGHT

DATE PUDDING WITH PLUM SORBET AND SPICED CANDY FLOSS | PASSION FRUIT CHEESE  
CAKE WITH CHAMOMILE MERINGUE | SELECTION OF EXOTIC FRUITS  
COCOA MILLE FUILLE WITH CHOCOLATE SORBET

CHEESE SELECTION

MONS CHEESE SELECTION WITH ORGANIC POILANE BREAD | QUINCE PASTE  
FIG JAM AND TRUFFLE HONEY

RAMADAN SHARING MENU AED 575 PER PERSON

RAMADAN JUICES ARE INCLUDED AND WILL BE SERVED THROUGHOUT THE EVENING  
(TAMAR HINDI, LABAN, JALLAB AND AMAR AL DIN)

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