

## ATMOSPHERE INDULGENCES

### STURIA CAVIAR EXCLUSIVE AT.MOSPHERE RANGE

#### VINTAGE

30gr AED 680

50gr AED 1125

100gr AED 2270

#### OSCIETRA

30gr AED 855

50gr AED 1410

100gr AED 2785

#### PRESTIGE

30gr AED 980

50gr AED 1620

100gr AED 3250

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

#### TARBOUREICH PINK NO.2

3 AED 155 | 6 AED 275

#### GILLARDEAU NO.2

3 AED 155 | 6 AED 275

#### MUIRGEN NO.2

3 AED 125 | 6 AED 225

#### OYSTER INDULGENCE

6 TARBOUREICH | 6 GILLARDEAU | 6 MURGUEN  
AED 725

### HOKAIDO FULL BLOOD 11+ JAPANESE WAGYU

SMOKED POMME PUREE | SEASONAL MUSHROOMS | BLACK TRUFFLE

SIRLOIN 1050 AED | TENDERLOIN 1360

#### COLD SEAFOOD TOWER

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

790 AED

990 AED WITH POACHED BLUE LOBSTER TAIL

#### HOT SEAFOOD PLATTER

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

790 AED

990 AED WITH GRILLED BLUE LOBSTER TAIL

(S) Shellfish / (V) Vegetarian / (A) Alcohol / (N) Nuts

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## LUNCH MENU

### STARTERS

<b>ASPARAGUS</b>   KALE SALAD   BERGAMOT   STURIA CAVIAR   EXOTIC PEARL (V)	210 AED
<b>BEETROOT SALAD</b>   ORANGE GEL   PARSLEY   CHOCOLATE SOIL   GOAT CHEESE (V)	180 AED
<b>DUCK TERRINE</b>   RASPBERRY CHAMPAGNE   LAVENDER   QUINCE (A)	170 AED
<b>BLUE FIN TUNA</b>   AVOCADO   YUZU   CALEDONIA PRAWN (S)	250 AED
<b>COCKLES CLAMS</b>   LOCH FYNE SCALLOPS   LEEK FONDUE   GRAPES FOAM (S) (A)	180 AED
<b>FOIE GRAS</b>   ONION GRELOT   MUSCAT GRAPES PICKLE   CHERRY BORDELAISE (A)	180 AED
<b>PEARL BARLEY</b>   SPINACH   APPLES AND ALMOND FOAM (V) (N)	165 AED

### MAINS

<b>CAPON BREAST COQ AU VIN</b>   BUTTERNUT PUMPKIN   CHERVIL ROOT   BLACK TRUFFLE	290 AED
<b>CHALLANS DUCK</b>   FIGS   DUCK CROMESQUIS   VANILLA MANDARIN JUS	280 AED
<b>BLACK COD EN PAPILLOTE</b>   WASABI ROOT   ARTICHOKE BARIGOULE   TOMATO RELISH	310 AED
<b>BLUE LOBSTER</b>   GREEN PEAS GNOCCHI   CHARRED BABY LEEK   PICKLE SHIMEJI (S) (N)	375 AED
<b>VENISON</b>   TOPINAMBOUR   BRUSSELS SPROUT   PANCETTA   5 SPICES JUS	335 AED
<b>DRY AGED BEEF</b>   WILD MUSHROOM PUREE   BROCCOLINI   VEAL CHEEK (A)	340 AED
<b>MUSHROOM CROMESQUIS</b>   GREY CHANTERELLE   CURRY OIL   CARROT (V)	190 AED
<b>GREEN PEAS GNOCCHI</b>   LEEK FONDUE   GOAT'S CURD   ALMOND OIL (N)	175 AED

### DESSERTS

<b>HAZELNUT CREMEAUX</b>   PEAR   COFFEE   MILK CHOCOLATE (N)	160 AED
<b>LEMON MERINGUE</b>   BLUEBERRY   VANILA   LEMON	160 AED
<b>DATES PUDDING</b>   HONEY MOUSSE   CANDY FLOSS	160 AED
<b>CHOCOLATE SOUFFLE</b>   BLACK SESAME ICE CREAM   CHERRIES   COCOA NIBS (N)	160 AED
<b>APPLE SPHERES</b>   MISO   CARAMELIA ESPUMA	160 AED
<b>PISTACHIO PANNA COTTA</b>   PAINE GE GENE   FROZEN YUZU FOAM   RASPBERRY GEL (N)	160 AED
<b>MONS FINE CHEESE SELECTION</b>   QUINCE PASTE   FIG   ALMOND   TRUFFLE HONEY	195 AED

(S) Shellfish / (V) Vegetarian / (A) Alcohol / (N) Nuts

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## AT.MOSPHERE SIGNATURE EXPERIENCE MENU

### AMUSE BOUCHE

#### BEETROOT SALAD (V)

ORANGE GEL | PARSLEY | CHOCOLATE SOIL | GOAT CHEESE

*Domaine Trimbach, Gewürztraminer, Alsace, France, 2014*

#### BLUE FIN TUNA (S)

AVOCADO | YUZU | CALEDONIAN PRAWN | TUNA TARTAR

*Domaine William Fèvre, Chablis AC, France, 2015*

#### POACHED FOIE GRAS (A)

ONION GRELOT | MUSCAT GRAPES PICKLE | CHERRY BORDELAISE

*Craggy Range, Sauvignon Blanc, Martinborough, New Zealand, 2016*

#### SPINACH PEARL BARLEY (V)

MUSHROOM CASEROLE | TOMATO CAVIAR

*Stoneleigh, Pinot Noir, Marlborough, New Zealand, 2016*

#### BLACK COD EN PAPILLOTE

ARTICHOKE BARIGOULE | MISO BEURRE BLANC | FENNEL

*Joseph Drouhin, Chassagne-Montrachet, Burgundy, France, 2014*

#### DRY AGED BEEF (A)

FOIE GRAS | VEAL CHEEK | WILD MUSHROOM PUREE

*Château Haut-Bages Averous, Bordeaux, France, 2006*

#### HAZELNUT CREMEAUX (N)

MILK CHOCOLATE | PEAR SORBET | COFFEE

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

7 COURSE EXPERIENCE AED 930 PER PERSON

7 COURSE EXPERIENCE WITH WINE PAIRING AED 1810 PER PERSON

(S) Shellfish / (V) Vegetarian / (A) Alcohol / (N) Nuts

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#### OYSTER INDULGENCE

6 TARBOUREICH | 6 GILLARDEAU | 6 MURGUEN  
AED 725

### HOKAIDO FULL BLOOD 11+ JAPANESE WAGYU

SMOKED POMME PUREE | SEASONAL MUSHROOMS | BLACK TRUFFLE

SIRLOIN 1050 AED | TENDERLOIN 1360

#### COLD SEAFOOD TOWER

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

790 AED

990 AED WITH POACHED BLUE LOBSTER TAIL

#### HOT SEAFOOD PLATTER

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

790 AED

990 AED WITH GRILLED BLUE LOBSTER TAIL

(S) Shellfish / (V) Vegetarian / (A) Alcohol / (N) Nuts

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## AT.MOSPHERE TASTING MENU

### AMUSE BOUCHE

#### BEETROOT SALAD (V)

ORANGE GEL | PARSLEY | CHOCOLATE SOIL | GOAT CHEESE

*Domaine Trimbach, Gewürztraminer, Alsace, France, 2014*

#### BLUE FIN TUNA (S)

AVOCADO | YUZU | CALEDONIAN PRAWN | TUNA TARTAR

*Domaine William Fèvre, Chablis AC, France, 2015*

OR

#### POACHED FOIE GRAS (A)

ONION GRELOT | MUSCAT GRAPES PICKLE | CHERRY BORDELAISE

*Craggy Range, Sauvignon Blanc, Martinborough, New Zealand, 2016*

#### SPINACH PEARL BARLEY (V)

MUSHROOM CASEROLE | TOMATO CAVIAR

*Stoneleigh, Pinot Noir, Marlborough, New Zealand, 2016*

#### BLACK COD EN PAPILLOTE

ARTICHOKE BARIGOULE | MISO BEURRE BLANC | FENNEL

*Joseph Drouhin, Chassagne-Montrachet, Burgundy, France, 2014*

OR

#### DRY AGED BEEF (A)

FOIE GRAS | VEAL CHEEK | WILD MUSHROOM PUREE

*Château Haut-Bages Averous, Bordeaux, France, 2006*

#### HAZELNUT CREMEAUX (N)

MILK CHOCOLATE | PEAR SORBET | COFFEE

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

5 COURSE TASTING 720 AED PER PERSON

5 COURSE TASTING WITH WINE PAIRING 1440 AED PER PERSON

(S) Shellfish / (V) Vegetarian / (A) Alcohol / (N) Nuts

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## 3 COURSE DINNER MENU

### STARTERS

**ASPARAGUS** | KALE SALAD | BERGAMOT | STURIA CAVIAR | EXOTIC PEARL (V)  
**BEETROOT SALAD** | ORANGE GEL | PARSLEY | CHOCOLATE SOIL | GOAT CHEESE (V)  
**DUCK TERRINE** | RASPBERRY CHAMPAGNE | LAVENDER | QUINCE (A)  
**BLUE FIN TUNA** | AVOCADO | YUZU | CALEDONIA PRAWN (S)  
**COCKLES CLAMS** | LOCH FYNE SCALLOPS | LEEK FONDUE | GRAPES FOAM (S) (A)  
**FOIE GRAS** | ONION GRELOT | MUSCAT GRAPES PICKLE | CHERRY BORDELAISE (A)  
**PEARL BARLEY** | SPINACH | APPLES AND ALMOND FOAM (V) (N)

### MAINS

**CAPON BREAST COQ AU VIN** | BUTTERNUT PUMPKIN | CHERVIL ROOT | BLACK TRUFFLE  
**CHALLANS DUCK** | FIGS | DUCK CROMESQUIS | VANILLA MANDARIN JUS  
**BLACK COD EN PAPILLOTE** | WASABI ROOT | ARTICHOKE BARIGOULE | TOMATO RELISH  
**BLUE LOBSTER** | GREEN PEAS GNOCCHI | CHARRED BABY LEEK | PICKLE SHIMEJI (S) (N)  
**VENISON** | TOPINAMBOUR | BRUSSELS SPROUT | PANCETTA | 5 SPICES JUS  
**DRY AGED BEEF** | WILD MUSHROOM PUREE | BROCCOLINI | VEAL CHEEK (A)  
**MUSHROOM CROMESQUIS** | GREY CHANTERELLE | CURRY OIL | CARROT (V)  
**GREEN PEAS GNOCCHI** | LEEK FONDUE | GOAT'S CURD | ALMOND OIL (N)

### DESSERTS

**HAZELNUT CREMEAUX** | PEAR | COFFEE | MILK CHOCOLATE (N)  
**LEMON MERINGUE** | BLUEBERRY | VANILA | LEMON  
**DATES PUDDING** | HONEY MOUSSE | CANDY FLOSS  
**CHOCOLATE SOUFFLE** | BLACK SESAME ICE CREAM | CHERRIES | COCOA NIBS (N)  
**APPLE SPHERES** | MISO | CARMELIA ESPUMA  
**PISTACHIO PANNA COTTA** | PAINE GE GENE | FROZEN YUZU FOAM | RASPBERRY GEL (N)  
**MONS FINE CHEESE SELECTION** | QUINCE PASTE | FIG | ALMOND | TRUFFLE HONEY (+100 AED)

680 AED PER PERSON

(S) Shellfish / (V) Vegetarian / (A) Alcohol / (N) Nuts

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# Afternoon Tea Selection

“There are few hours in life more agreeable than the hour dedicated to the ceremony known as afternoon tea.”

— Henry James

# Luxurious Menu

## Pierlant Brut

Served alongside with Amuse Bouche

## Declinations

Selection of Chef's finest homemade finger sandwiches

## Main course selection

Roast of the day served with seasonal vegetables

Or

Catch of the day

## Finest Patisseries

Chef's dessert selection of fine pastries and confectionery

## Homemade English Scones

Served with traditional accompaniments

Selection of homemade mini cake loafs

AED 515 per person including Sparkling Wine (window table)  
AED 440 per person including Sparkling Wine (non-window table)  
AED 680 per person including Champagne

Including our unlimited selection of hot and refreshing beverages

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and %10 Service Charge.  
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# La Gourmandizes

## Homemade Ice Tea

Served alongside with Amuse Bouche

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## Declinations

Selection of Chef's finest homemade finger sandwiches

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## Finest Patisseries

Chef's dessert selection of fine pastries and confectionery

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## Homemade English Scones

Served with traditional accompaniments

AED 335 per person

Including our unlimited selection of hot and refreshing beverages

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and %10 Service Charge.

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## Classic Teas

### Harmutty

This malty Assam is strong and rich in flavour making it a British favourite.

### Royal Breakfast

The finest high-grown Ceylon blended with brisk, rich Kenyan black tea. Golden-tipped leaves yield an earthy yet sparkling balance to a sophisticated tea.

### Royal Darjeeling

The king of Indian teas, with an exquisite fragrance and vibrant taste that develops remarkable overtones of ripe apricot.

### Earl Grey Chocolate

A world first! This rich black aromatic black is accented with fresh notes of rare bergamot and pure dark chocolate uniting to reveal a truly unforgettable blend.

### Earl Grey d' Amour

A light aromatic tea blended with black tea, bergamot, wild flowers and luscious white tea blossoms.

### Ti Kuan Yin

A superior oolong boasting large leaves, rolled up into “pearls” exhaling a floral fragrance and light astringent infusion.

## Low Theine

### Happy Hour Tea

Enliven your senses with this cocktail of decaffeinated green teas and sweet spices crowned with a scattering of forest fruits.

### Crème Caramel Tea

A dessert in itself, this blend of South African red tea with French spices is nothing short of pure delight.

### Scarlet Hour

This vibrant blend of bold decaffeinated black tea boasts majestic notes of sweet mango and passion fruit.

### 1837 White

This ethereal blend of white tea with notes of fruit and flowers from the Bermuda Triangle leaves a lingering aftertaste of wild berries and anise.

### Safari tea

This adventurous blend of white and green teas with desert flowers and fruits of the savannah is reminiscent of great treks over uncharted territories.

### Red of Arabia

This sumptuous blend of red tea with malty nuts and warm spices reunites rare and precious flavors to create an unforgettable cup of sublime sweetness.

# Teas of the World

## Alexandria

A dreamy reminder of Arabian nights, this green tea is subtly scented with rare mint and Mediterranean corn flowers.

## Genmaicha

A traditional Japanese specialty of exquisite green tea blended with roasted and popped rice. Mild and smooth, this tea produces a bright infusion with a unique, roasted flavour.

## Indian Nights

This magical black tea with piquant spices is reminiscent of the enticing perfume of warm Indian nights.

## Jade Blossom

This pure and celestial green tea is masterfully blended with notes of rare bergamot, fresh roses, sunflowers and desert blossoms.

## Miraculous Mandarin

A warm, rich black tea with fresh tartness of orchard fruits and fresh delicate sweetness. A miraculous and youthful tea of delight.

## Smokey Russian

A gentle smoky tea inspired by the opulence of the Russian Tsars, this blend of black teas is perfect for a relaxing afternoon.

## Sweet France

This Graceful blend of green tea with exotic flowers and chamomile to create a soothing cup that resembles the elegance of France.

# Barista

## Ristretto

A more concentrated Espresso.

## Espresso

Freshly brewed espresso with a distinctively rich taste, a robust aroma and a golden crema.

## Espresso con Panna

Straight shot of espresso topped with vanilla cream.

## Americano

Hot water added to a shot of Espresso.

## Cappuccino

Frothed Milk topped on a single espresso shot.

## Café Latte

A shot of espresso mixed with steamed milk, with a small layer of milk froth on top.

## Mochaccino

A shot of espresso mixed with finest chocolate powder and vanilla cream on top.

## Refreshments

### Red Sand

Red of arabia tea with the hint of ginger blended with yuzu and Caribbean orange.

### Afternoon Delight

Happy hour tea blended with fresh fennel, peach, fresh pineapple and passion fruit caviar.

### Miraculous Mandarin

Miraculous Mandarin iced tea with spiced ginger and pear.

### Ganache 87

Iced Espresso blended with Baileys ganache, 87% dark chocolate and mascarpone cheese, topped up with vanilla foam.

### Caribbean Delight

Iced coffee and Caribbean coconut cream.

### Tropical Smile

Fresh passion fruit and mango layered with coconut flavoured cream.

### High Berry

Pink Flamingo tea blended with black currant, cranberry and elderflowers.

### Liquid Spa

Mint and peach flavoured aloe-vera juice combined with homemade ginger sugar.

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