

At.Mosphere Breakfast Decadence

Breakfast Stand

VIENNOISERIE

Croissant | Croissant Au Chocolate | Pain Au Fraîse | Brioche Toast

WAGYU CHARCUTERIE

Salami | Bresaola | Coppa | Pancetta

LES FRÈRES MARCHAND CHEESES

Raclette Fumée au Feu de Bois | Camembert | Goat Cheese

BAKED YOGHURT

Olives & Muscat Grapes | Granola | Manuka

TRADITIONAL FRUIT PLATTER

Melons | Berries | Mandarin

JAMS & BUTTER

Belle Miss Terre Butter | MAISON LAURINO At.Mosphere Jam Selections

(D/E/G/N)

Breakfast Mains

2 ORGANIC EGG

Rosti Potato | Wagyu Bacon | Confit Tomato

or

DECONSTRUCTED BENEDICT

Yuzu Bearnaise Espuma | Black Truffle | Turkey Remoulade

or

CANNELLONI

Fromage Crolesquis | Tomato Foam | Pain de Beurre Noisette

(D/E/G/V)

Breakfast Desserts

FRENCH TOAST

Frosting Café | Maple Dressing | Verbena Oil

or

TONKA WAFFLE

Chantilly | Vanilla Butter | Berries

or

COCONUT CHIA

Fermented Grapes | Hazelnut | Preserved Lemon

(D/E/G/N)

AED 450/person

Dish contains Alcohol (ALCOHOL) / Dairy products (D) / Nuts (N) / Pork (Pork) / Seafood (S) / Vegetarian (V) / Gluten (G) / Egg Products (E) / Celery Products (C) / Mustard Products (M) / Sulphur Dioxide and Sulphates (SP) / Soybeans Products (SB) / Sesame Seeds Products (SS)
All prices are in AED (inclusive of 7% Municipality Fee, 10% Service Charge and 5% VAT)

At. Mosphere À la Carte

Salades De Petit Déjeuner

MACHE SALAD (D/V)

AED 115

Yuzu Grapes Dressing | Mandarin Wedges | Pickled Beetroot

BABY GEM SALAD (D/E/G)

AED 115

Wagyu Bacon | Truffle Dressing | Crispy Brioche

Viennoiseries

BREAKFAST BASKET (D/E/G/V)

AED 105

Croissant | Pavé Suisse Au Chocolate | Cinnamon Palmier | Brioche Toast

COMTE SINKER (D/E/G)

AED 145

Asiago Fondue | Cream Fraîche | Winter Truffle

Plats De Petit Déjeuner

VEGAN ROULADE (G/V)

AED 140

Girolles Tortellini | Mousseline de Pomme de Terre | Bordelaise Jus

BRATWURST SAUSAGE (D)

AED 175

Potato Mousseline | Plain Jus | Mache

Les Oeufs

3 ORGANIC EGG (D/E)

AED 175

Traditional Condiments | Wagyu Bacon | Wagyu Sausages | Braised Mushroom

LOBSTER CAVIAR SCRAMBLED EGG (D/E/S)

AED 325

Canadian Lobster | Baeri Caviar | Beetroot

Desserts De Petit Déjeuner

TONKA BEIGNET (D/E/G/V)

AED 85

Chantilly | Chocolate Crust | Vanilla Glazed

FRENCH TOAST / WAFFLE (D/E/G/V)

AED 85

Frosting Café | Maple Dressing | Verbena Oil

COCONUT CHIA (D/N/V)

AED 85

Raisin | Hazelnut | Preserved Lemon

At.Mosphere Indulgences

COLD SEAFOOD TOWER (A/D/S)

AED 1,050

Ideally shared for 2-3 persons, the best produce of the seafood, smoked fish and oysters from the Mediterranean Sea consists of Loch Fyne smoked salmon, bluefin tuna belly, Hamachi with the vermouth dressing, New Caledonian blue shrimp, Kelly oysters NO. 3, Canadian lobster, mussels and sides of sea salad

OYSTERS ON ICE (S)

AED 425

Our finest selections of Tarbouriech NO.2 have a pinkish color from the outside and are quite iodized with a taste of hazelnut, Gillardeau NO.2 from the Gillardeau family that was founded in 1898 with the scent of seawater drifts out from the open shell, leaving an enduring nutty flavor. Boudouse oysters are being served along with the traditional condiment to complement and enhance its taste.

AT.MOSPHERE BOUILLABAISSE (A/D/S)

AED 825

Our seasonal selections of wild fishes and seafood are being served with the seafood barley risotto, mixed creamy sea vegetables and Pernod infused velouté

WAGYU 9+ TOMAHAWK (D)

AED 1,875

With 1.2 – 1.5 KG sizes, our best selections of meat are ideal to be shared for 3-4 persons. 350 days breed pureblood wagyu cattle are exclusively served in the restaurant after being carefully cooked in low temperatures for hours to keep the juices and flavors intact. It is served with sauteed wild mushrooms, seasonal vegetables, mustard, and natural jus selections.

At.Mosphere Caviars and Oysters

STURIA AQUITAINE

	30GM	50GM	100GM
OSCIETRA	1,480	2,266	4,475
VINTAGE	1,240	1,600	3,150
PRIMEUR	880	1,450	2,865

OYSTERS

	3 Pcs	6 Pcs	12 Pcs
GILLARDEAU #2	255	460	885
TARBOURIECH #2	265	470	895
BOUDEUSE #4	245	450	875

Lounge À la Carte

Starters and Salads

FOIE GRAS AU TORCHON / FOIE GRAS POÊLÉ (A/D/G/N) Muscat Grapes Dates Chutney 25 Years Balsamic	AED 275
TUNA CARPACCIO (D/G/S/SB/SSN) Yuzu Miso Dressing Fava Beans Plankton Baby Spinach	AED 165
BURRATA (A/D/G/N) Heirloom Tomato Balsamico Mache Salad	AED 155
TRUFFLE CAESAR SALAD (D/E/G/M) Black Winter Truffle Spanish Anchovies Organic Egg	AED 145
BUTTER POACHED GREEN ASPARAGUS (D/M/N) Gochujang Hollandaise White Truffle Seaweed Salad	AED 185
SNAILS (D/G/N/S) Parsley Crust Garlic Confit Poilâne Bread	AED 175

Bites & Buns

BILLIONAIRE SLIDERS (D/E/G/M) Wagyu Patty Hanabiratake Foie Gras Cromesquis	AED 240
SOFT SHELL CRAB BAO (D/E/G/M/N/S) Kimchi Saffron Mayo Yuzu Caviar	AED 165
STUFFED CHICKEN WINGS (D/E/G/SS) Foie Gras Veal Sweetbread Truffle	AED 195
BRAISED WILD MUSHROOM (D/E/G/V) Crispy Polenta Winter Truffle Cheese Fondue	AED 145

Mains

BRAISED SHORT RIBS (D/G) Truffle Mashed Baby Spinach Onion Crust	AED 325
SOT-L'Y-LAISSE SKEWER (D/G) Tzatziki Marination Duck Fat Cooked Fries Beetroot Pickle	AED 225
GRILLED TIGER PRAWNS (A/D/G/S) Braised Fennel Coconut Gravy Stew Broad Beans	AED 285
AT.MOSPHERE BLACK COD (D/E/G) Braised Sea Tonburi Black Linguini Green Asparagus	AED 275
TRUFFLE FETTUCINE (D/E/G) Porcini Pecorino Winter Truffle	AED 375

Desserts

TONKA CRÈME BRÛLÉE (D/E/G/V) Tonka Frosting Blueberry Cold Tartines Madelaine	AED 110
VANILLA BEIGNET (D/E/G/V) Kiwi Pickle Vanilla Frosting Chantilly	AED 110
ETON MESS SUNDAE (D/E/G/V) Raspberry Coulis Fermented Blueberry Compote Pistachio	AED 110
AT.MOSPHERE EXTRAVAGANZA (D/E/G/V) Textures of Cacao Hazelnut Crumble Chocolate Sauce	AED 110

Lounge Grill

Chateaubriand

DRY AGED JOHN STONE TENDERLOIN 250GM (D)	AED 375
CHAROLAISE BEEF TENDERLOIN 250GM (D)	AED 425
AUSTRALIAN WAGYU (MB 8-9) 250GM (D)	AED 575
JAPANESE PURE BLOOD WAGYU (MB 12+) 250GM (D)	AED 1,750

Côte de Boeuf

AUSTRALIAN WAGYU RIBEYE (MB 6-7) 300GM (D)	AED 325
AUSTRALIAN WAGYU CUBEROLL (MB 8-9) 300GM (D)	AED 545
JAPANESE PURE BLOOD WAGYU (MB 12+) 300GM (D)	AED 1,750

Faux-Fillet

AUSTRALIAN WAGYU STRIPLOIN (MB 8-9) 300GM (D)	AED 545
AUSTRALIAN WAGYU T-BONE (MB 6-7) 550GM (D)	AED 575
JAPANESE PURE BLOOD WAGYU (MB 12+) 300GM (D)	AED 1,750

Lamb

AUSTRALIAN LAMB SHANK (D)	AED 285
FRENCH LAMB RACK (D)	AED 315

Poultry and Game

CORN FED SUPREME (D)	AED 275
DUCK LEG CONFIT (D)	AED 275
WHOLE ROUGIE CHICKEN – 1.7KG (D)	AED 850

Line Caught Fish & Seafood

SCOTTISH SALMON 220GM (D/S)	AED 275
LINE CAUGHT WILD TURBOT 200GM (D/S)	AED 325
TIGER PRAWNS U7 (D/S)	AED 720

All proteins are being served with the mashed potato, baby carrot, black truffle and sauce.

Lounge À la Carte

After 23:00

Starters and Salads

FOIE GRAS AU TORCHON / FOIE GRAS POÊLÉ (A/D/G/N) **AED 275**

Muscat Grapes | Dates Chutney | 25 Years Balsamic

TUNA CARPACCIO (D/G/S/SB/SSN) **AED 165**

Yuzu Miso Dressing | Fava Beans | Plankton Baby Spinach

TRUFFLE CAESAR SALAD (D/E/G/M) **AED 145**

Black Winter Truffle | Spanish Anchovies | Organic Egg

Bites & Buns

BILLIONAIRE SLIDERS (D/E/G/M) **AED 240**

Wagyu Patty | Hanabiratake | Foie Gras Cromesquis

SOFT SHELL CRAB BAO (D/E/G/M/N/S) **AED 165**

Kimchi | Saffron Mayo | Yuzu Caviar

SOT-L'Y-LAISSE SKEWER (D/G) **AED 225**

Tzatziki Marination | Duck Fat Cooked Fries | Beetroot Pickle

STUFFED CHICKEN WINGS (D/E/G/SS) **AED 195**

Foie Gras | Veal Sweetbread | Truffle

BRAISED WILD MUSHROOM (D/E/G/V) **AED 145**

Crispy Polenta | Winter Truffle | Cheese Fondue

Desserts

TONKA CRÈME BRÛLÉE (D/E/G/V) **AED 110**

Tonka Frosting | Blueberry Cold Tartines | Madeleine

VANILLA BEIGNET (D/E/G/V) **AED 110**

Kiwi Pickle | Vanilla Frosting | Chantilly

AT.MOSPHERE EXTRAVAGANZA (D/E/G/V) **AED 110**

Textures of Cacao | Hazelnut Crumble | Chocolate Sauce

Dish contains Alcohol (ALCOHOL) / Dairy products (D) / Nuts (N) / Pork (Pork) / Seafood (S) / Vegetarian (V) / Gluten (G) / Egg Products (E)
Celery Products (C) / Mustard Products (M) / Sulphur Dioxide and Sulphates (SP) / Soybeans Products (SB) / Sesame Seeds Products (SS)
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AFTERNOON TEA MENU

“THERE ARE FEW HOURS IN LIFE MORE AGREEABLE
THAN THE HOUR DEDICATED TO THE CEREMONY
KNOWN AS AFTERNOON TEA.”

HENRY JAMES



Luxurious High Tea in the Sky

Atto Primo Brut

(D/E/G/N/V)

Traditional Sandwiches

Blue Fin Tartare Brioche
Foie Gras Mousse
Fermented Beetroot
Rainbow Trout Sandwich
Royale Organic Egg Sandwich
Cucumber and Labneh

Main Courses

Oyster Blade Wagyu
Potato Mousseline l Natural Jus l Seasonal Vegetables
or
St. Pierre
Gnocchi l Green Peas l Pickled Fennel
or
Poulet Noir
Barley l Truffle Jus l Wild Mushroom

Pastries Delicacy

Black Forest Eclairs
Raspberry Eton Mess
Red Velvet Mille-feuille
Reversed Lemon Tart
Coffee – Pistachio Macaroon
Cinnamon Layered Cake
Scones & Petit Four

AED 599 per person including Sparkling wine (window table are subject to availability)

AED 810 per person including Champagne

INCLUDING OUR UNLIMITED SELECTION OF HOT AND REFRESHING BEVERAGES

All prices are in AED and are inclusive of 7% Municipality Fee and 10% Service Charge.
VAT of 5% has been added to the net value of the mentioned prices.



La Gourmandizes High Tea in the Sky

(D/E/G/N/V)

Traditional Sandwiches

Blue Fin Tartare Brioche
Foie Gras Mousse
Fermented Beetroot
Rainbow Trout Sandwich
Royale Organic Egg Sandwich
Cucumber and Labneh

Pastries Delicacy

Black Forest Eclairs
Raspberry Eton Mess
Red Velvet Mille-feuille
Reversed Lemon Tart
Coffee – Pistachio Macaroon
Cinnamon Layered Cake
Scones & Petit Four

AED 399 per person

**INCLUDING OUR UNLIMITED SELECTION OF HOT AND REFRESHING
BEVERAGES**

All prices are in AED and are inclusive of 7% Municipality Fee and 10% Service Charge.
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WHITE TEA

WHITE PEONY

Sweet, rounded, comforting, deeply refreshing, sweet and honeyed Fujian white tea.

GREEN TEA

JAPANESE SENCHA

Verdant, smooth and satisfying Japanese green tea. Our loose-leaf Sencha is thick, rounded, and sweet, as a result of expert steam processing.

ORGANIC JADE SWORD

Grassy, refreshing, reviving and smooth Chinese green tea with aromas of spring flowers and freshly cut grass with super refreshing finish.

MOROCCAN MINT

Bright, rounded, reviving and refreshing blend of Chinese green tea with peppermint leaf, inspired by the souks of Morocco.

JASMINE PEARLS

Sweet, floral and tempting tea where each pearl is hand-made by nimbly rolling spring-fresh green tea into pearls with naturally scented real Jasmine flowers for over 5 nights. The tea has smooth, bright and long-lasting jasmine aftertaste.

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OOLONG TEA

IRON BUDDHA

Floral, creamy and refreshing tea, which is considered as a veritable king amongst oolong sorts of tea – lightly oxidized and gently floral with fresh tart edge.

BLACK TEA

DARJEELING

Fragrant, rounded, warming, and refreshing tea with light and fragrant body

ENGLISH BREAKFAST

Rich, malty, rousing, an ultimate breakfast tea, expertly blended from Assam's finest tea gardens, strong and bursting in flavors.

EARL GREY

Bold, fragrant, uplifting and unique loose leaf, which combines rich Ceylon tea base scented with real and zesty bergamot.

CHAI

Sweet, spicy, rousing and delicious blend of rich Ceylon Tea with bespoke selection of sweet, aromatic spice. The real winter warmer.



FLOWERING GREEN TEA

FLOWERING LILY & JASMINE

Floral, honeyed, enticing, green tea tied around flame orange lily petals and jasmine flowers.

HERBAL INFUSIONS

ROOIBOS

Sweet, Honeyed, refreshing tea with sweet straw and plum fragrance with faint vanilla. Soft, gently tangy flavour with a hint of bitter Seville orange richness.

LEMONGRASS & GINGER

Bright, icy, invigorating tea composed of only two natural ingredients: lengths of lemongrass and pieces of dried ginger for a spicy infusion.

BLACKCURRANT & HIBISCUS

Bright, fruity, quenching tea composed of whole, naturally flavorsome blackcurrants, berries and cracked hibiscus shell.



PUERH TEA

Carefully aged to develop a character that is very different to other sorts of tea. The aging process adds a fascinating dimension, maturing the tea into something richer, smoother, mellower and more complex.

2008 COOKED PUERH

90

Warm, earthy, smooth, rich tea yet subtle with a woody and earthy character, smooth texture and deep dark color.



BARISTA

RISTRETTO

Az 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

Single shot of espresso topped with frothed milk.

CAFÉ LATTE

Single shot of espresso mixed with steamed milk and a layer of frothed milk on the top.

MOCHACCINO

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



SIGNATURE COFFEE

KOPI LUWAK

120

The world's most premium coffee – 100% Wild Kopi Luwak from Indonesia. Smooth, balanced, rich flavour and complex aroma, nutty with notes of caramel. You can enjoy it on classic Italian way as an espresso, cappuccino or with warm milk on the side.

KOPI LUWAK MARTINI

140

Elegant mocktail made with our signature infusion of Kopi Luwak beans, Vanilla sticks from Madagascar, premium Brazilian oranges and sugar cane syrup. Best way to start your day on the top of the World.

KOPI LUWAK GOLD CAPPUCCINO

170

Our signature Gold Cappuccino with 24-karat gold flakes. Magnificent coffee drink in the World's highest Restaurant & Lounge will be one of the most unique experiences of your life.



REFRESHMENTS

PASSIONATA

A refreshing concoction of fresh passion fruit puree, Valencia orange finished with a splash of pineapple juice

MID-SUMMER DREAM

Lemongrass, Strawberry, Apple Juice Combined in a delicate balanced drink finished with Vanilla

GANACHE 87

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

TROPICAL SMILE

Fresh passion fruit and mango layered with coconut flavored cream.

HIGH BERRY

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

LIQUID SPA

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