

ATMOSPHERE
RESTAURANT

AT.MOSPHERE BREAKFAST DECADENCE MENU

COLD PLATTER

ORGANIC GREEK YOGHURT PARFAIT | SLOW COOKED PEAR | PISTACHIO | MACADAMIA
MANUKA HONEY | WAGYU COLD CUTS | FRENCH CHEESE
EXOTIC FRUIT PLATTER | SEASONAL BERRIES
FRENCH BREAD & PASTRY SELECTION (D/G/V)

WITH YOUR CHOICE OF MAIN COURSE

SERVED WITH VEAL SAUSAGES, SMOKED BEEF BACON AND SAUTED MUSHROOM

POACHED ORGANIC EGGS (D/G)
AVOCADO SALSA | SPICY SAUSAGES

ORGANIC OMELETTE (D)
TURKEY HAM | ONION | CAPSICUM | CHEDDAR
ASIAN MIX SALAD WITH DATTERINO TOMATO

FRIED EGGS (D)
HASH BROWN | SUMMER BLACK TRUFFLE | WAGYU BACON

SAVOURY CREPES (D/G/V)
CAMEMBERT CHEESE | SEASONAL MUSHROOM | SEMI DRIED TOMATO

WITH YOUR CHOICE OF SWEETS

SERVED WITH CHOCOLATE CHIBOUST, MAPLE SYRUP AND CLOTTED CREAM

CRÊPES SUZETTE (D/G/V)
MANDARIN REDUCTION | FRESH AS ORANGE SEGMENT | LATTE ICE CREAM

WAFFLES (D/G /N/V)
MANUKA HONEY | CARAMELIZED BANANA | STRAWBERRY CHANTILLY

BRIOCHE FRENCH TOAST (D/G/V)
ALMOND MARMALADE | COFFEE LUWAK ICE CREAM

AED 345 PER PERSON

INCLUSIVE OF WATER, JUICE, TEA AND COFFEE
(APPLICABLE FOR 35% DISCOUNT WITH EMIRATES ID ONLY)

(S) Seafood / (V) Vegetarian / (A) Alcohol / (N) Nuts / (G) Gluten / (D) Dairy
All Prices are in AED inclusive of 7% Municipality Fees and 10% Service Charges
VAT of 5% was added on 10% service Charges and above mention Prices



A LA CARTE MENU

FRESH BREAD AND PASTRY SELECTION (D/G) BUTTER & JAM SELECTION	80
BALIK SMOKED SALMON (D/S) OSCIETRE CAVIAR CAPERS AVOCADO	125
AT.MOSPHERE COCONUT CHIA (D/N/G/V) MIXED BERRIES PISTACHIO GRANOLA MANUKA HONEY	70
QUINOA SALAD (D/G/V) BROCCOLINI ASIAN MIX ORANGE POWDER	70
AT.MOSPHERE EGGS BENEDICT (D/G) HOME MADE VEAL BACON TRUFFLE OIL BROWN BUTTER HOLLANDAISE	165
ORGANIC EGGS YOUR STYLE (D/G) BOILED EGG / FRIED EGG / POACHED EGG / SCRAMBLED EGG / OMELETTE SERVED WITH VEAL SAUSAGES, SMOKED BEEF BACON AND SAUTED MUSHROOMS POMME GNOCCHI GREEN ASPARAGUS MACHE SALAD	195
AT.MOSPHERE SCRAMBLED EGGS (D/V) CAVIAR CANADIAN LOBSTER SUMMER TRUFFLE	185
SAVOURY CREPES (D/V) CAMEMBERT CHEESE SEASONAL MUSHROOM SEMI DRIED TOMATO	145
CRÊPES SUZETTE (D/G/V) VANILLA REDUCTION FRESH CITRUS SEGMENT LATTE ICE CREAM	70
BRIOCHE FRENCH TOAST (D/G/V) ALMOND MARMALADE COFFEE LUWAK ICE CREAM	85
WAFFLES (D/G/N/V) MANUKA HONEY CARAMELIZED BANANA STRAWBERRY CHANTILLY	75