

AT.MOSPHERE FESTIVE MENU

AMUSE BOUCHE

LOBSTER TART (D/G/S)

BABY GEM LETTUCE | TRUFFLE CAESAR DRESSING
Olivier Leflaive, Meursault, Vireuils, Côte de Beaune, 2014

CAULIFLOWER BRIOCHE (D/S)

WILD MUSHROOM | CRUSTACEAN JUS
Château de Fosse-Sèche, Les Tris de La Chapelle, Loire Valley, France, 2011

CELERIAC RISOTTO (D/V)

PARMESAN EMULSION | GRATED TRUFFLE
Bouchard Père & Fils, Côte de Beaune-Villages, 2014

HAND DIVED SCALLOP (D/G/S)

FOIE GRAS ROYALE | LEEK PUREE | ONION CHIPS
August Kessler, Riesling Trocken, Pfaffenwies, Rheingau, Germany

VIENNESE ROASTED SEA BASS (D/G)

CEP BEURRE NOISETTE | PARSLEY AND WHITE TRUFFLE JUS | SPINACH GNOCCHI
Joseph Drouhin, Chassagne-Montrachet, Burgundy, France, 2015

CHICKEN SUPREME (D)

COMTÉ RICE | WINTER VEGETABLE | ALBUFERA SAUCE WITH WHITE TRUFFLE
Villard Estate, Grand Vin Le Pinot Noir, Casablanca Valley, Chile, 2015

POACHED PEAR (D/G/N)

GRANOLA | PEAR SORBET
Château Suduiraut, 1er Cru Classé, Sauternes, France, 1999

OR

CHOUX (D/V)

PRALINE | YUZU | SALTED BUTTER CARAMEL
Palazzina, Moscato Passito, Piemonte, Italy, 2014

7 COURSE FESTIVE MENU AED 1250 PER PERSON
INCLUDING GLASS OF CHAMPAGNE OR GOLD EMOTION
WITH WINE PAIRING AED 2350

(S) Seafood / (V) Vegetarian / (A) Alcohol / (N) Nuts / (G) Gluten / (D) Dairy 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

AT.MOSPHERE FESTIVE 5 COURSE MENU

AMUSE BOUCHE

LOBSTER TART (D/G/S)

BABY GEM LETTUCE | TRUFFLE CAESAR DRESSING
Olivier Leflaive, Meursault, Vireuils, Côte de Beaune, 2014

CAULIFLOWER BRIOCHE (D/S)

WILD MUSHROOM | CRUSTACEAN JUS
Château de Fosse-Sèche, Les Tris de La Chapelle, Loire Valley, France, 2011

OR

CELERIAC RISOTTO (D/V)

PARMESAN EMULSION | GRATED TRUFFLE
Bouchard Père & Fils, Côte de Beaune-Villages, 2014

HAND DIVED SCALLOP (D/G/S)

FOIE GRAS ROYALE | LEEK PUREE | ONION CHIPS
August Kessler, Riesling Trocken, Pfaffenwies, Rheingau, Germany

VIENNESE ROASTED SEA BASS (D/G)

CEP BEURRE NOISETTE | PARSLEY AND WHITE TRUFFLE JUS | SPINACH GNOCCHI
Joseph Drouhin, Chassagne-Montrachet, Burgundy, France, 2015

OR

CHICKEN SUPREME (D)

COMTÉ RICE | WINTER VEGETABLE | ALBUFERA SAUCE WITH WHITE TRUFFLE
Villard Estate, Grand Vin Le Pinot Noir, Casablanca Valley, Chile, 2015

POACHED PEAR (D/G/N)

GRANOLA | PEAR SORBET
Château Suduiraut, 1er Cru Classé, Sauternes, France, 1999

OR

CHOUX (D/V)

PRALINE | YUZU | SALTED BUTTER CARAMEL
Palazzina, Moscato Passito, Piemonte, Italy, 2014

5 COURSE FESTIVE MENU AED 1050 PER PERSON
INCLUDING GLASS OF CHAMPAGNE OR GOLD EMOTION
WITH WINE PAIRING AED 1900

(S) Seafood / (V) Vegetarian / (A) Alcohol / (N) Nuts / (G) Gluten / (D) Dairy 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

ATMOSPHERE INDULGENCES
CAVIAR SELECTIONS by KAVIARI
EXCLUSIVE AT.MOSPHERE RANGE

BAERI ROYAL

30gr AED 608
50gr AED 995
100gr AED 1970

OSCIETRA GOLD

30gr AED 1140
50gr AED 1885
100gr AED 3745

BELUGA

30gr AED 2630
50gr AED 4375
100gr AED 8725

FRESH OYSTERS FROM BRITTANY | SHUCKED TO ORDER (S)

TARBOURIECH PINK NO.2

3 AED 155 | 6 AED 275

GILLARDEAU NO.2

3 AED 155 | 6 AED 275

TSARSKAYA NO.2

3 AED 155 | 6 AED 275

OYSTER INDULGENCE

6 TABOURIECH PINK | 6 GILLARDEAU | 6 TSARSKAYA AED 725

FULL BLOOD 9+ JAPANESE WAGYU 220 GM

POTATO PUREE | SEASONAL MUSHROOMS | BLACK TRUFFLE

SIRLOIN AED 1050 | TENDERLOIN AED 1360

FULL BLOOD 12+ JAPANESE WAGYU 220 GM

POTATO PUREE | SEASONAL MUSHROOMS | BLACK TRUFFLE

SIRLOIN AED 1450 | TENDERLOIN AED 1660

COLD SEAFOOD TOWER

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

AED 790 / AED 990 WITH LOBSTER TAIL

HOT SEAFOOD PLATTER

COOKED BLANQUETTE | SALMON | TIGER PRAWN | SCALLOPS
KING CRAB | VEGETABLE TAGLIATELLE | WILD SEA BASS
SAUCE VIERGE

AED 790 / AED 990 WITH LOBSTER TAIL

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3 COURSE DINNER MENU

STARTERS

ASPARAGUS | QUAIL EGG | TRUFFLE ASPARAGUS (V/D)

FOIE GRAS TERRINE | STRAWBERRY | FIG | BRIOCHE (D/G)

ORGANIC SALMON GRAVLAX | DILL CREAM | CUCUMBER | CAPERS (D)

HAND DIVED SCALLOP | SCALLOP CRACKER | CAVIAR | CAULIFLOWER (S/D/G)

MAINS

CHICKEN SUPREME | COMTE RICÉ | WINTER VEGETABLE | ALBUFERA SAUCE (D/G)

CELERIAC | COOKED AS RISOTTO | WILD MUSHROOM | PARMESAN EMULSION | TRUFFLE (D/V)

WILD SEA BASS | SPINACH GNOCCHI | COOKED AND RAW CEP | PARSLEY JUS (D/G)

AUSTRALIAN BEEF 180 GM | FOIE GRAS | TAPENADE | BASIL CREAM (D/G)

LAMB LOIN 180 GM | SHALLOT COMPOTE | PUMPKIN | SUMMER TRUFFLE (D)

COD FISH | BRAISED RADISH | RASPBERRY (S/D)

DESSERTS

CHOCOLATE | SOUFFLE | CHOCOLATE ICE CREAM (D/G/V)

VACHERIN | STRAWBERRY COMPOTE | FRENCH MERINGUE (D/V)

CHOUX | PRALINE | YUZU | SALTED BUTTER CARAMEL (D/V)

EXOTIC FRUIT SELECTION | SEASONAL TROPICAL FRUIT | BERRIES (V)

MONS FINE CHEESE SELECTION | QUINCE PASTE | FIG | ALMOND | TRUFFLE HONEY (+100 AED)

975 AED PER PERSON

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