### AT.MOSPHERE INDULGENCES

**AT.MOSPHERE CAVIAR SELECTION by KAVIARI PARIS (D/E/G)**

<table>
<thead>
<tr>
<th></th>
<th>BAERI ROYAL</th>
<th>KRISTAL</th>
<th>OSCIÈTRE GOLD</th>
</tr>
</thead>
<tbody>
<tr>
<td>30gr</td>
<td>AED 610</td>
<td>30gr AED 875</td>
<td>30gr AED 1140</td>
</tr>
<tr>
<td>50gr</td>
<td>AED 995</td>
<td>50gr AED 1465</td>
<td>50gr AED 1885</td>
</tr>
<tr>
<td>100gr</td>
<td>AED 1970</td>
<td>100gr AED 2585</td>
<td>100gr AED 3745</td>
</tr>
</tbody>
</table>

**FRESH OYSTERS FROM FRANCE SHUCKED TO ORDER (S)**

<table>
<thead>
<tr>
<th></th>
<th>GILLARDEAU NO.2</th>
<th>TARBOURIECH NO.2</th>
<th>OYSTER INDULGENCE</th>
</tr>
</thead>
<tbody>
<tr>
<td>3 AED</td>
<td>155</td>
<td>155</td>
<td>6 GILLARDEAU</td>
</tr>
<tr>
<td>6 AED</td>
<td>275</td>
<td>275</td>
<td>6 TSARSKAYA</td>
</tr>
</tbody>
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**COLD SEAFOOD TOWER (S/D/G/SS)**

- King Crab Legs
- Poached Prawns
- Scallop Ceviche
- Oysters
- Balik Salmon
- Geoduck Sashimi
- Fennel Citrus Salad
- Mesclun Salad
- Cocktail Sauce
- Shallot Vinegar
- Yuzu Dressing

690 AED | 890 AED WITH LOBSTER TAIL

**HOT SEAFOOD PLATTER (S/D/G)**

- Salmon
- Tiger Prawns
- Scallops
- Mussels
- King Crab
- Sea Bass
- Citrus Crust
- Ikura Beurre Blanc
- Parisienne Potato
- Seasonal Vegetables
- Spanish Rice
- Mixed Salad

690 AED | 890 AED WITH LOBSTER TAIL

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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 Sulphites (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 SKY GRILLS

FULLBLOOD 12+ JAPANESE WAGYU (A/D)
STRIPLOIN 260 GM 1150 AED | TENDERLOIN 240 GM 1260 AED | RIBEYE 300 GM 1215 AED

AUSTRALIAN 9+ FULL BREED WAGYU (A/D)
CUBEROLL 240 GM 350 AED | T BONE 480 GM 470 AED | TENDERLOIN 300 GM 450 AED

MARBLED LAMB (D)
FRENCHED RACK 220 GM 290 AED | LAMB SHANK 240 GM 275 AED

WILD CAUGHT SEA LINE (A/D/S)
WILD SEABASS 230 GM 275 AED | WILD SALMON 280 GM 275 AED | WILD TURBOT 230 GM 300 AED

A’LA MER (A/D/S)
TIGER PRAWNS 4 PCS 375 AED | CANADIAN LOBSTER 700GM 525 AED | OCTOPUS 225 GM 275 AED

FRENCH POULTRY (D)
ORGANIC CHICKEN BALLOTTINE 220 GM 275 AED | ROUGIE DUCK BREAST 240 GM 295 AED

VEGAN DELICACY (V/C/SB)
VEGAN STEAK 220 GM 200 AED

SIDE DISHES
AED 55
SWEET POTATO GNOCCHI | HAND CUT FRIES | POTATO MOUSSELINE | SAFFRON RICE | BARLEY RISOTTO
BUTTERED VEGETABLES | ROASTED MICRO PARSNIP | CREAMY SPINACH | MACHE SALAD | ASIAN MIX | BROCCOLI

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All prices are in AED (inclusive of %7 Municipality Fee, %10 Service Charge and 5% VAT)
AT.MOSPHERE SIGNATURE TASTING MENU

AMUSE BOUCHE

BITE SIZE HORS D’ŒUVRE
Moët et Chandon Rosé Impérial, Champagne, France

FOIE GRAS TORCHON (D/G)
RUTABAGA | HEIRLOOM RADISH | CREAMEAUX
Domaine des Nouelles, Rosé d’Anjou, Loire, France

YELLOWFIN TUNA (D/G/SS)
VICHYSOISSE | CUCUMBER ROSES | KRISTAL CAVIAR
William Fèvre, Chablis, Burgundy, France

TOPINAMBOUR VELOUTE (/D/G/N)
VIOLET ARTICHOKE | PECORINO | LEEK POTATO TERRINE
Bartenuda, Moscato d’Asti, Piedmont, Italy

JOHN DORY (D/G/N/S)
LANGOSTINE | ALMOND | CIMA DI RAPA
Craggy Range, Sauvignon Blanc, Martinborough, New Zealand

OR

FAUX-FIILET DE BOEUF (D/G)
CROMESQUIS | POTATO CONFIT | GREEN PEPPERCORN
Bodegas Arzuaga, La Planta, Ribera Del Duero, Spain

POMME TARTINES (D/G)
APPLE CHANTILLY | BUTTERSCOTCH | CARAMEL | YUZU CREAM
Nederburg, Noble Late Harvest, South Africa

5 COURSE EXPERIENCE AED 680 PER PERSON
6 COURSE EXPERIENCE AED 780 PER PERSON

5 COURSE EXPERIENCE WITH WINE PAIRING AED 1450 PER PERSON
6 COURSE EXPERIENCE WITH WINE PAIRING AED 1650 PER 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 Sulphites (SP) / Soybeans Products (SB) / Sesame Seeds Products (SS)
All prices are in AED (inclusive of %7 Municipality Fee, %10 Service Charge and 5% VAT)
A LA CARTE MENU

STARTERS

BURRATA | HEIRLOOM TOMATO | WILD STRAWBERRY | VERMOUTH DRESSING (D/G/V/A)  | AED 155
TUNA TARTARE | SESAME SEEDS | LINGOTTO | KAVIARI CAVIAR (D/E/SS)  | AED 165 / 275
DUCK TERRINE | FOIE GRAS PARFAIT | PORT WINE JELLY | VADOUVAN (D/G/N)  | AED 175
WAGYU BEEF TARTARE | CORNICHON FLOWER | CONFIT EGG YOLK | POILÂNE BREAD (D/E/G/M)  | AED 175
TRUFFLE CHICKEN CAESAR SALAD | ROMAINE LETTUCE | TRUFFLE MAYONNAISE (D/E/G)  | AED 165
ARTICHOKE VELOUTE | TRUFFLE CHANTILLY | ALMOND SABLE | PECORINO (D/V)  | AED 165
PAN SEARED FOIE GRAS | BABY SPINACH | ONION GRELOT | TRUFFLE JUS (D/G/N)  | AED 215
SCALLOPS | CELERIAC REMOULEDA | APPLE PUREE | PEPPER COULIS (C/D/S)  | AED 175
SNAILS (8PCS) | GARLIC BUTTER | SPINACH | PECORINO | BRIOCHE (D/G/S)  | AED 175

MAINS

LÉGINE AUSTRALE | MISO BEURRE BLANC | YUZU | FAVA BEANS (A/D/G)  | AED 325
SALMON MI CUIT | KING CRAB | MANDARIN ALMOND EMULSION (D/G/S)  | AED 285
CHICKEN BALLOTINE | CRISPY GNOCCHI | PUMPKIN | TRUFFLE JUS (D/E/G)  | AED 225
WAGYU SHORT RIBS | CELERIAC CONFIT | GARLIC CHIPS | VEAL SWEETBREAD (D/G)  | AED 285
EYE OF LAMB LOIN | CROQUETTE | PUMPKIN | TONKA BEAN GRAVY (D/E/G)  | AED 240
VENISON | CASSIS | POACHED PEAR | BUTTERNUT PUMPKIN (A/D)  | AED 325
JOHN STONE TENDERLOIN | MUSHROOM CROMESQUIS | SWEET POTATO GNOCCHI (D/E/G)  | AED 285
SEAFOOD PASTA | SAFFRON CREAM | SCALLOPS | LINGOTTO (A/D/E/G)  | AED 245
FREGOLA | MUSHROOM CASSEROLE | MACHE SALAD (D/V)  | AED 199
TRUFFLE FETTUCCINE | CEP MUSHROOM | AGED PARMIGIANO (D/E/V)  | AED 399
SIDE DISHES: MASHED POTATO | TRUFFLE FRENCH FRIES | BARLEY RISOTTO | BROCCOLI | STEAMED SEASONAL VEGETABLES | MIXED SALAD | SAUTEED MUSHROOMS

DESSERTS

EXTRAVAGANZA | LUWAK ICE CREAM | RASPBERRY GEL (D/E/G/SS)  | AED 95
CRÉME BRULEE | COFFEE CREAM | CRÉME PATISSIERE | MACAROON (D/E/G)  | AED 95
CLASSIC SOUFFLE | TAHITIAN VANILLA | TONKA ICE CREAM (D/G)  | AED 95
GRANNY SMITH APPLE | CINNAMON | CHANTILLY | APPLE GEL (D/G)  | AED 95
RASPBERRY CHEESECAKE | SORBET | ALMOND SABLE (D/G)  | AED 95
EXOTIC FRUITS | SEASONAL TROPICAL FRUITS | BERRIES (D/G)  | AED 95
FRENCH CHEESE SELECTION | ORANGE MARMALADE | POILANE BREAD (D/G)  | AED 115