

At.mosphere Restaurant

Source d'inspiration inèpuisable de nos restaurants, la nature dicte son rythme à la cuisine,
Nous remercions nos fournisseurs de travailler qu'avec des produits de saison, de grande qualité issue d'une agriculture locale engagée.
La cuisine c'est bien plus que des recettes

An endless source of inspiration, nature sets the rhythm for the cuisine in our restaurants,
We thank our suppliers for working exclusively with seasonal, high-quality products, sourced through committed local agriculture.

Cuisine is much more than recipes

"Each plate holds a memory; we're grateful you shared this moment with us.
Until next time!"

TASTING MENU

5-course, AED 1,095 per person
7-course, AED 1,355 per person

AMUSE-BOUCHE

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ATLANTIC LOBSTER *(SH, G)*

Madras Curry, Dill, Oscietra Caviar

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FOIE GRAS "ROUGIÉ" *(G)*

Truffle, Apple Chutney, Gingerbread

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HOKKAIDO SCALLOPS *(SH, D)*

Ginger, Kumquat, Green Apple

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WILD HALIBUT *(D, E, S)*

Cauliflower, Caviar, Tangerine Leaves

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ATLANTIC LOBSTER & POULTRY *(SH, D)*

Stuffed Romaine Lettuce, Coconut, 'Dolce Forte' Sauce

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WAGYU BEEF TENDERLOIN OKAN +9 *(G)*

Beef Cheek, Celeriac Remoulade, Black Summer Truffle

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PRE - DESSERT

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THE SNICKERS, OUR WAY *(E, N, D, S)*

Milk Chocolate Ganache (40% Jivara), Smooth Peanut Caramel, Tahitian Vanilla Ice Cream

This menu option is served until 1:30 PM for lunch and 10:00 PM for dinner

Set menu must be selected for the whole table

All prices are in AED (inclusive of 7% Municipality Fee, 10% Service Charge and 5% VAT)
Sulphates (SP) Vegetarian (V) Vegan (VG) Nuts (N) Dairy (D) Gluten (G) Seafood (S) Sustainable /Locally sourced
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VEGETARIAN MENU

5-course, AED 990 per person

AMUSE-BOUCHE

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LOCAL BEETROOT HARVEST SALAD

Apple, Radicchio, Orange Vinaigrette

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ASPARAGUS *(D, G)*

Crispy Egg Yolk, Beurre Blanc, Tonburi

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BABY MARROW *(D, N)*

Zucchini, Tomato, Ricotta, Taggiasca Olive, Basil

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RISOTTO "RISERVA SAN MASSIMO" *(D)*

Seasonal Mushrooms, Parmesan, Garlic, Parsley

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PRE DESSERT

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PAVLOVA *(D, E)*

Exotic Fruit Pavlova, Coconut Ice Cream, Passion Fruit & Mango Sorbet,
Tahitian Vanilla Espuma by Alain Abelle

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LES CAVIARS

DE LA MAISON "KAVIARI"

All caviar will be served with a selection of homemade blinis, fresh cream, egg yolk, egg white, shallots, and chives

Le Caviar Beluga	30 gm AED 2,600	50 gm AED 4,800
Le Caviar Oscietra	30 gm AED 1,680	50 gm AED 2,350

APPETIZERS

FOIE GRAS "ROUGIÉ" *(G)*
Truffle, Apple Chutney, Gingerbread
AED 425

LOCAL BEETROOT HARVEST SALAD
Apple, Radicchio, Orange Vinaigrette
AED 190

CAVIAR TART *(SH, D)*
Atlantic Lobster, Avocado, Caviar
(TO SHARE) *AED 1,240*

ROYAL SEA BREAM *(D, N)*
Roasted Peanut, Passion Fruit, Lecce De Tigre
AED 295

HOKKAIDO SCALLOPS *(SH, D)*
Ginger, Kumquat, Green Apple
AED 395

ASPARAGUS *(D, G)*
Crispy Egg Yolk, Beurre Blanc, Tonburi
AED 225

GAMBERO ROSSO SOUP *(SH, N, D)*
Fennel, Saffron, Caviar
AED 295

ORGANIC CRISPY EGG *(E, D, G)*
Smoked Coppa Wagyu, Truffle, Parmesan
AED 275

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FISH & SHELLFISH

WILD MEDITERRANEAN HALIBUT *(D, E, S)*
Caviar, Cauliflower, Calamansi
AED 595

ATLANTIC LOBSTER *(D, SH, N)*
Butternut Squash, Vanilla, Citrus, Timut
AED 620

WILD DOVER SOLE "MEUNIERE" *(S, D)*
Dover sole in meunière style, Lemon, Parsley
(TO SHARE) *AED 1,250*

MEAT & POULTRY

WAGYU BEEF TENDERLOIN OKAN +9 *(G)*
Smoked Onion Purée, Confit Potato, Bresaola
AED 675

LAMB DUO "RHUG ESTATE" *(D, E)*
Eggplant, Taggiasca Olive, Lemon, Pinenut
AED 475

TOMAHAWK WAGYU +9 *(D, E)*
Roasted Glazed Potato, Peppercorn Sauce, Bearnaise
(TO SHARE) *AED 2,050*

SEA & LAND

ATLANTIC LOBSTER AND POULTRY *(SH, D)*
Stuffed Romaine Lettuce, Coconut, "Dolce Forte" Sauce
AED 695

LES FROMAGES / CHEESES

Fresh and matured "French" cheeses selected by the cheese master "Mons"
AED 195

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DESSERTS

by Nicolas Milano

THE SNICKERS, OUR WAY *(D, N, G, E)*
Milk Chocolate Ganache (40% Jivara), Smooth Peanut Caramel,
Tahitian Vanilla Ice Cream
AED 135

CLAFOUTIS *(E, D, N)*
Warm Seasonal Fruit Clafoutis, Almond Ice Cream
AED 115

PAVLOVA *(D, E)*
Exotic Fruit Pavlova, Coconut Ice Cream, Passion Fruit & Mango Sorbet
Tahitian Vanilla Espuma by Alain Abelle
AED 135

MADAGASCAR VANILLA RICE PUDDING *(G, D)*
Madagascar Vanilla Rice Pudding by Alain Abelle,
Roasted Black Figs, Fig Sorbet
AED 135

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LE CLOUD BRUNCH

EVERY SATURDAY, 1:00 pm – 4:30 pm
Soft Beverage Package: AED 450 per person
House Beverage Package (Including Prosecco): AED 590 per person
Champagne Package: AED 795 per person

TO SHARE
Appetizers

DIBA OYSTERS NR 3 *(S)*

BURRATA *(D, G, V)*
Fresh cherry tomato, strawberries, basil

SALMON RILLETTES *(S, P)*
Prepared in-house, flavored with capers, lime

TUNA TARTARE *(G, SS)*
Hand cut, ponzu dressing

PAN-FRIED PRAWN *(S, G)*
Turmeric mayonnaise, tomato, cucumber, mango

BEEF TARTARE *(G, D)*
With meridional flavors, parmesan cheese, truffle

CHOICE OF ONE
Main Course

LAMB SHOULDER *(D)*
Slow cooked, sweet spices, apricots, dates, mint, coriander

or

RISOTTO "RISERVA SAN MASSIMO" *(D)*
With morels, asparagus, parmesan, arugula pesto

or

SEA BASS *(G)*
With crispy skin, primavera, citrus beurre blanc, trout roe

or

ROASTED BABY CHICKEN *(G)*
Lemon marmalade, rosemary, steamed rice

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TO SHARE
Desserts

LE MONT BLANC *(E, D)*
French meringue, raspberry gel, Tahitian vanilla ice cream, candied chestnut

MODERN FORET NOIRE *(D, G, E)*
Cocoa crumble, Amarena cherry, chocolate

CRÈME BRÛLÉE A LA VANILLA *(E, D)*
Madagascar vanilla crème brûlée

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