



At.mosphere Restaurant

Source d'inspiration inépuisable 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, with wine pairing +AED 450
7-course, AED 1,355 per person, wine pairing +AED 650 (80 ml)

AMUSE-BOUCHE

ATLANTIC LOBSTER (SH, G)

Madras Curry, Dill, Oscietra Caviar

Moët & Chandon Impérial Brut – Champagne

FOIE GRAS “ROUGIÉ” (G)

Truffle, Apple Chutney, Gingerbread

Gewurztraminer Domaine Hugel – Alsace

HOKKAIDO SCALLOPS (SH, D)

Ginger, Kumquat, Green Apple

Petit Chablis Maison Gautherin – Bourgogne

WILD HALIBUT (D, E, S)

Cauliflower, Caviar, Tangerine Leaves

Savigny-lès-Beaune Domaine Chartron et Trebuchet – Bourgogne

ATLANTIC LOBSTER & POULTRY (SH, D)

Stuffed Romaine Lettuce, Coconut, 'Dolce Forte' Sauce

Cigalus Blanc Gérard Bertrand – IGP Aude Hauterive

WAGYU BEEF TENDERLOIN OKAN +9 (G)

Beef Cheek, Celeriac Remoulade, Black Summer Truffle

Château Pey La Tour, Bordeaux

PRE - DESSERT

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

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

Signature Dessert Cocktail

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
Shellfish (SH) Egg Products (E) Celery Products (C) Mustard Products (M) Soybeans Products (SB) Sesame Seeds Products (SS)



VEGETARIAN MENU

5-course, AED 990 per person

AMUSE-BOUCHE

LOCAL BEETROOT HARVEST SALAD

Apple, Radicchio, Orange Vinaigrette

ASPARAGUS (D, G)

Crispy Egg Yolk, Beurre Blanc, Tonburi

BABY MARROW (D, N)

Zucchini, Tomato, Ricotta, Taggiasca Olive, Basil

RISOTTO "RISERVA SAN MASSIMO" (D)

Seasonal Mushrooms, Parmesan, Garlic, Parsley

PRE DESSERT

PAVLOVA (D, E)

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

This menu option is served until 01:30 PM for lunch and 10:00 PM for dinner

Set menu must be selected for the whole table

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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 2600	50 gm AED 4800
Le Caviar Oscietra	30 gm AED 1680	50 gm AED 2350

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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