

ATMOSPHERE INDULGENCES

CAVIAR SELECTION by KAVIARI EXCLUSIVE AT.MOSPHERE RANGE

BAERI ROYAL

30gr AED 610

50gr AED 995

100gr AED 1970

KRISTAL

30gr AED 875

50gr AED 1465

100gr AED 2585

OSCIETRE GOLD

30gr AED 1140

50gr AED 1885

100gr AED 3745

FRESH OYSTERS FROM BRITANNY SHUCKED TO ORDER (S)

TARBOUREICH 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 TARBOUREICH | 6 GILLARDEAU | 6 TSARSKAYA
AED 725

COLD SEAFOOD TOWER

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

790 AED | 990 AED WITH LOBSTER TAIL

HOT SEAFOOD PLATTER

COOKED BLANQUETTE | SALMON | TIGER PRAWNS | SCALLOPS
KING CRAB | JOHN DORY | VEGETABLE TAGLIATELLE | SAUCE VIERGE
PARISIENNE POTATO | SAFRON RICE | GREEN SALAD

790 AED | 990 AED WITH LOBSTER TAIL

(S) Seafood / (V) Vegetarian / (A) Alcohol / (N) Nuts / (G) Gluten / (D) Dairy
All prices are in AED and are inclusive of %10 Municipality Fee and %10 Service Charge.
VAT of %5 has been added to the net value of the mentioned prices.



SERVED EXCLUSIVELY AT AT.MOSPHERE RESTAURANT, WYLARAH IS FULLBLOOD WAGYU FROM JAPAN, RAISED ON THE PASTURES OF AUSTRALIAN VALLEYS THAT GAVE A SPECIFIC BALANCE OF THE TEXTURE AND FLAVOUR.

WYLARAH IS THE PERFECT BALANCE OF MARBLING AND LEAN. EACH WYLARAH CUT IS HAND SELECTED TO MAKE SURE THAT EVERY EXPERIENCE MEETS OUR DINER'S EXPECTATIONS OF EXCELLENCE. TO SAVOUR THE MEAT, WE OFFER AN EXCLUSIVE KNIVES PALETTE.

FULLBLOOD WYLARAH AUSTRALIAN WAGYU

PARISIENNE POTATO | BABY GEM LETTUCE | SEASONAL WILD MUSHROOMS

OPR RIB 1000 GM 2150 AED | STRIPLOIN 300 GM 1480 AED | TENDERLOIN 300 GM 1380 AED

SOMMELIER'S WINE PAIRING RECOMENDATION BY GLASS (150 ml)

*Ridge Vineyards, "Geyserville"
Zinfandel, Alexander Valley,
USA, 2015 280 AED*

*Bella's Garden, Two Hands
Shiraz, Barossa Valley
Australia, 2014 300 AED*

*Casalferro, Castello Di Brolio
Barone Ricasoli, Tuscany, Italy
Tuscany, Italy, 2013 290 AED*



THE ART OF STEAK – JAPANESE KAGOSHIMA WAGYU IS THE PINNACLE OF THE STEAK WORLD 12+ GRADE THE RAREST OF ALL STEAKS, LESS THAN 1% OF TOTAL JAPANESE PRODUCTION.

FULLBLOOD 12+ JAPANESE WAGYU

SMOKED POMME PUREE | SEASONAL MUSHROOMS | BLACK TRUFFLE

STRIPLOIN 260 GM 1450 AED

TENDERLOIN 240 GM 1660 AED

SOMMELIER'S WINE PAIRING RECOMENDATION BY GLASS (150 ml)

*Tignanello, Marchesi Antinori
Bolgheri, Tuscany, Italy, 2015 395 AED*

*Les Pagodes de Cos, 2nd Wine of Château
d'Estournel, Bordeaux, France, 2009 385 AED*

(S) Seafood / (V) Vegetarian / (A) Alcohol / (N) Nuts / (G) Gluten / (D) Dairy
All prices are in AED and are inclusive of %10 Municipality Fee and %10 Service Charge.
VAT of %5 has been added to the net value of the mentioned prices.

AT. MOSPHERE DEGUSTATION MENU

AMUSE BOUCHE

PÂTÉ EN CROÛTE (D/G/N)

FOIE GRAS | DUCK | MEAT JELLY | MUSTARD

Domaine Trimbach, Gewürztraminer, Alsace, France, 2015

ASPARAGUS (S/D/G)

QUAIL EGG | WHITE EMULSION | OBSIBLUE

Craggy Range, Sauvignon Blanc, Martinborough, New Zealand, 2018

CELERIAC RISOTTO (D/V)

WILD MUSHROOM | PARMESAN EMULSION | TRUFFLE

Bouchard Père & Fils, Côte de Beaune-Villages, Burgundy, France, 2014

PAN SEARED SCALLOPS (S/D/G)

FOIE GRAS | GREEN PEA | CRISPY ONION | TRUFFLE

August Kessler, Riesling Trocken, Pfaffenwies, Rheingau, Germany, 2015

WILD TURBOT (D/G)

VIENNOISE PARMESAN | WHITE ASPARAGUS | TOMATO JUS

Louis Jadot, Pouilly-Fuissé, Petites Pierres, Mâconnais, Burgundy, France, 2016

OR

AUSTRALIAN BEEF (D/G)

FOIE GRAS | BARLEY | OLIVE | BASIL CREAM

Luigi Righetti, Amarone Valpolicella Classico, Italy, 2014

PEAR MOUSSE (D/G/N)

MANDARIN | PEAR SORBET | BERGAMOT GEL

Palazzina, Moscato Passito, Piemonte, Italy, 2014

7 COURSE EXPERIENCE AED 950 PER PERSON

6 COURSE EXPERIENCE AED 850 PER PERSON

7 COURSE EXPERIENCE WITH WINE PAIRING AED 1600 PER PERSON

6 COURSE EXPERIENCE WITH WINE PAIRING AED 1400 PER PERSON

(S) Seafood / (V) Vegetarian / (A) Alcohol / (N) Nuts / (G) Gluten / (D) Dairy
All prices are in AED and are inclusive of %10 Municipality Fee and %10 Service Charge.
VAT of %5 has been added to the net value of the mentioned prices.

A LA CARTE MENU

STARTERS

ASPARAGUS QUAIL EGG WHITE EMULSION OBSIBLUE (S/D/G)	AED 195
PÂTÉ EN CROÛTE FOIE GRAS DUCK JELLY MEAT MUSTARD (D/G/N)	AED 210
CAULIFLOWER BRIOCHE ROASTED MUSHROOM LIGHT CREAM TRUFFLE (D/G/V)	AED 165
CANADIAN LOBSTER MEDALLIONS FROSTED CREAM LOBSTER BISQUE (S/D)	AED 210
FOIE GRAS TERRINE CHERRY COMPOTE VINEGAR BRIOCHE (D/G)	AED 210
ORGANIC SALMON GRAVLAX DILL CREAM CUCUMBER CAPERS (D)	AED 175
HAND DIVED SCALLOPS CHIPS EMULSION NAGE GREEN PEAS TRUFFLE (S/D/G)	AED 205

MAINS

COD FISH ROASTED BUCKWHEAT CRÊPE BABY SPINACH CAVIAR (S/D/G)	AED 320
WILD TURBOT VIENNOISE PARMESAN WHITE ASPARAGUS TOMATO JUS (D/G)	AED 350
PRAWNS RAVIOLLI CRUSTACEAN JUS CANDIED SALSIFY (S/D/G)	AED 275
CELERIAC COOKED AS RISOTTO WILD MUSHROOM PARMESAN EMULSION TRUFFLE (D/V)	AED 220
LAMB LOIN SHALLOT COMPOTE VEGETABLES "BLANQUETTE" TRUFFLE (D)	AED 285
AUSTRALIAN BEEF FOIE GRAS BARLEY TOMATO OLIVE BASIL CREAM (D/G)	AED 345
CRISPY CHICKEN SUPREME FRIED POLENTA FONDANT VEGETABLE TRUFFLE (D/G)	AED 375

DESSERTS

LUWAK SOUFFLE CALISSON BANANA FRITTER (D/G)	AED 158
PAVLOVA STRAWBERRY CHANTILLY LYCHEE JELLY (D)	AED 158
LEMON CRISPY SABLE LEMON SORBET MOUSSE (D/G)	AED 158
PEAR MOUSSE MANDARIN GRANOLA SPHERE MIN GEL (D)	AED 158
EXTRAVAGANZA COFFEE ICE CREAM RASPBERRY GEL	AED 158
EXOTIC FRUITS SEASONAL TROPICAL FRUITS BERRIES	AED 158
MONS FINE CHEESE SELECTION ORANGE MARMALADE POILANE BREAD	AED 200

(S) Seafood / (V) Vegetarian / (A) Alcohol / (N) Nuts / (G) Gluten / (D) Dairy
All prices are in AED and are inclusive of %10 Municipality Fee and %10 Service Charge.
VAT of %5 has been added to the net value of the mentioned prices.