

BUSINESS LUNCH MENU

STARTER

GARDEN SALAD (V)

BABY GEM | ROMA TOMATO | YUZU DRESSING

OR

SALMON GRAVLAX (D)

DILL CREAM | CUCUMBER | CAPERS

MAIN COURSE

CHICKEN BALLOTINE (D)

CELERY MOUSSE | ARTICHOKE | CRISPY LEG

OR

RISOTTO (D)

WILD MUSHROOM | PARMESAN FOAM

DESSERT

CHOCOLATE EXTRAVAGANZA (G/D/N)

COFFEE ICE CREAM | SALTED CARAMEL SAUCE

OR

EXOTIC FRUIT SELECTION (V)

BERRIES | SORBET

2 COURSE MENU 220 AED PER PERSON

3 COURSE MENU 275 AED PER PERSON

AT.MOSPHERE BREAKFAST DECADENCE MENU

ORGANIC GREEK YOGURT PARFAIT | SLOW COOKED PEAR | PISTACHIO | MACADAMIA
MANUKA HONEY (D / N / G)

WAGYU COLD CUTS | FRENCH CHEESES | QUINCE PASTE (D)

EXOTIC FRUIT PLATTER | SEASONAL BERRIES (V)

ARTISAN BREAD | FRENCH PASTRY SELECTION (D / G)

VANILLA BUTTER | YUZU BUTTER (D)

WITH YOUR CHOICE OF MAIN COURSE

POACHED ORGANIC EGGS (D / G)
ASPARAGUS | PLUM TOMATO | BEARNAISE SAUCE | PAIN DE CAMPAGNE

ORGANIC OMELETTE (D)
TOMATO | MUSHROOM | TURKEY HAM | ONION | CAPSICUM | CHEDDAR

FRIED EGGS (D)
SMOKED SAUSAGE | GRILLED HEIRLOOM TOMATO | BEEF BACON

SCOTCH EGG (D / G)
BRIOCHE | RATATOUILLE | BRAISED LENTIL

SAVOURY CREPE (D / G)
CAMEMBERT | CHAR SIEW CHICKEN | SEASONAL MUSHROOMS

SWEET CREPE (D / G / V)
WHITE CHOCOLATE | MASCARPONE | RASPBERRY | VIOLET

WAFFLES (D / G / N / V)
MAPLE SYRUP | CHANTILLY | STRAWBERRY
OR
CHOCOLATE CHIBOUST | PRALINE

BRIOCHE FRENCH TOAST (D / G / V)
BLOOD ORANGE AND AMALFI LEMON MARMALADE | TONKA BEAN ICE CREAM

AED 342 PER PERSON

*INCLUSIVE OF WATER, JUICE, TEA AND COFFEE
(APPLICABLE FOR 35% DISCOUNT WITH EMIRATES ID ONLY)*

(S) Seafood / (V) Vegetarian / (A) Alcohol / (N) Nuts / (G) Gluten / (D) Dairy
All Prices are in AED inclusive of 7% Municipality Fees and 10% Service Charges
VAT of 5% was added on 10% service Charges and above mention Prices

AT.MOSPHERE BREAKFAST A LA CARTE MENU

AT.MOSPHERE BREAKFAST DELIGHT

BREAD AND PASTRY SELECTION (D / G) BUTTER AND JAM SELECTION	74
KINGLAS SMOKED SALMON (S) QUAIL EGG CONFIT MANGO SALSA CAVIAR BLINIS	69
WAGYU COLD CUT (D / N / G) PICKLED ALMOND AND MUSHROOM TAPANADE GRAPES COMTE	74
BEETROOT SALAD (D / G) BEETROOT BERGAMOT GEL CHIOGGIA CRÈME FRAICHE	69
TRUFFLE SOBA (D / G) BRAISED TOFU SLOW COOKED PEKING DUCK PICKLED CUCUMBER	69
SMOKED SAUSAGES (D) PLAIN JUS POMME PUREE MACHE SALAD	69
KING CRAB AND LOBSTER CANNELLONI (D / S / G) CAPONATA AUBERGINE CAVIAR GOAT'S CURD	113
SWEET CREPE (D / G / V) WHITE CHOCOLATE MASCARPONE RASPBERRY VIOLET	69
AT.MOSPHERE WAFFLES (D / G / N / V) MAPLE SYRUP CHANTILLY STRAWBERRY OR CHOCOLATE CHIBOUST PRALINE	74
BRIOCHE FRENCH TOAST (D / G / V) BLOOD ORANGE AND AMALFI LEMON MARMALADE TONKA BEAN ICE CREAM	74

AT.MOSPHERE BREAKFAST SIGNATURES A LA CARTE MENU

FRIED EGGS (D) TRADITIONAL BREAD SICILIAN TOMATO ORGANIC EGG SAUTEED MUSHROOMS	181
RATATOUILLE (D / V) POACHED EGG WILD MUSHROOM PAIN DE CAMPAGNE	152
AT.MOSPHERE EGGS BENEDICT (D / G) HOME MADE VEAL BACON TRUFFLE OIL BROWN BUTTER HOLLANDAISE	215
SCRAMBLED EGGS (D / G / S) OSCIETRA PRESTIGE CAVIAR CITRUS AND CHIVE CRÈME FRAICHE	181
MINUTE STEAK (D) POMMERY MUSTARD SAUCE GORGONZOLA CHEESE	205
SAVOURY CREPE (D / G) CAMEMBERT CHAR SIEW CHICKEN SEASONAL MUSHROOMS	171
POACHED EGGS (D) ASPARAGUS PLUM TOMATO BEARNAISE SAUCE	181
SCOTCH EGG (D / G) BRIOCHE RATATOUILLE BRAISED LENTIL	205
ORGANIC OMELETTE (D) TOMATO MUSHROOM TURKEY HAM ONION CAPSICUM CHEDDAR	181

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 BRITANNY | SHUCKED TO ORDER (S)

TARBOURIECH PINK NO.2

3 AED 155 | 6 AED 275

AT.MOSPHERE MINI BREAKFAST *FOR OUR YOUNGEST GUESTS (5 YEARS AND BELOW)*

AT.MOSPHERE WAFFLE (D / G / N / V)
MAPLE SYRUP AND NUTELLA

BRIOCHE FRENCH TOAST (D / G / V)
POWDERED SUGAR AND MAPLE SYRUP

ORGANIC EGGS (D / G)
2 EGGS ANY STYLE WITH THICK CUT TOAST

ORGANIC EGG OMELETTE (D)
TOMATO | MUSHROOM | TURKEY HAM | ONION | CAPSICUM | CHEDDAR

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

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

FRESH OYSTERS FROM BRITANNY | 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

SMOKED POMME PUREE | SEASONAL MUSHROOMS | BLACK TRUFFLE

SIRLOIN AED 1050 | **TENDERLOIN** AED 1360

FULL BLOOD 12+ JAPANESE WAGYU

SMOKED POMME PUREE | SEASONAL MUSHROOMS | BLACK TRUFFLE

SIRLOIN AED 1450 | **TENDERLOIN** AED 1660

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

ATM Delicacy

Garden Salad (V) Baby Gem Roma Tomato Yuzu Dressing	69
Burrata (V/D/N) Balsamic Gel Pistachio Peach	113
Foie Gras Torchon (G/D/N) Pear Vanilla Hazelnut Brioche	93
Wagyu Carpaccio (D) Black Garlic Oyster Mayo Pickled Mushroom	113
King Crab Tartine (G/D) Sourdough Smoked Paprika Aioli Escabeche	83
Tri-tip Wagyu Tortillas (G/D) 5 Spices Guacamole Salsa Verde	93
Quesadillas (G/D) Chicken Quattro Formaggi Caramelized Onion Mesclun Salad	122
ATM Sliders (G/D) Beef Swiss Cheese Shallot Marmalade	3 Pieces 132 / 5 Pieces 191
Korean Chicken Bao (G/D/N) Chilli Beansprouts Peanut	3 Pieces 118 / 5 Pieces 157
Dim-sum Basket (G/S) Har Gow Siew Mai Duck Gyoza	88
Mac' n Cheese Zuppa (D/V/G) Truffle Potato Cream	88
Oven Baked Spinach Cannelloni (D/V/G) Spinach Ricotta Cheese	93
Aromatic Tofu (G/D/V) Soba Noodle Pak Choi Snow Peas Salad	79
Rustic Hand Cut Fries (D/V) Irish Cheddar Japanese Mayo	64

(V) Vegetarian / (A) Alcohol / (N) Nuts G) Gluten / (D) Dairy / (S) Seafood
All prices are in AED and are inclusive of % 7 Municipality Fee and %10 Service Charge.
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ATM Signatures

Green Peas Risotto (D/V/G) Apple Foam Shitake Barley	152
Billionaire Burger (G/D) 11+ Wagyu Truffle Foie Gras Wild Mushroom	366
Grilled Tiger Prawns (S/G) Saffron Braised Rice Muhammara Lemon	191
Mixed Grill (D/G) Cucumber Salad Sesame	205
Sea Bass A`la Plancha (D) Crudit� Green Lentils Grenobloise	220
Loch Duart Salmon (D) Green Peas Remoulade Fennel Salad Beurre Blanc	244
Maine Lobster (D/S) Thermidor Baby Spinach Potato Salad	366
Corn-fed Yellow Chicken (D) Truffle Mash Roasted Chervil Root Mache Salad	191
Lamb Rack (D/N) Mornay Cauliflower Herbs Crust Natural Jus	205
Master Kobe Wagyu Striploin 11+ 220 gm (D) Parisienne Potato Creamy Peppercorn Sauce Seasonal Vegetable	1025
John Stone Dry Aged Tenderloin 200 gm (D) Black Truffle Spinach Wild Mushroom	332

Atmosphere Indulgences

Atmosphere Cold Seafood Platters (S/D)

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

Atmosphere Hot Seafood Platters (S/D)

Cooked Blanquette | Salmon | Tiger Prawn | Scallop
Soft Shell Crab | Vegetable Tagliatelle | Wild Sea Bass | Sauce Vierge

AED 790 / AED 990 WITH LOBSTER TAIL

ATM Sweets

Mochi Ice Cream (G/D) Chef's selection	88
Chocolate Fondant (G/D) Vanilla Ice Cream Salted Caramel Sauce	83
Éclair (G/D) Piña Colada	83
Banoffee Sundae (N/G/D) Caramel Popcorn Raspberry	83
ATM Chocolate Bar (N/G/D) Hot Chocolate Macchiato	83
Exotic Fruit Selection (V) Berries Passion Fruit Lemon and Thyme Sorbet	93
Mons Cheese (V) Poilane Bread Organic Crackers Figs	205

AT.MOSPHERE SIGNATURE EXPERIENCE MENU

AMUSE BOUCHE

FOIE GRAS TERRINE (D/G)

STRAWBERRY | FIG | BRIOCHE

Domaine Trimbach, Gewürztraminer, Alsace, France, 2014

ASPARAGUS (V/D)

QUAIL EGG | TRUFFLE ASPARAGUS

Craggy Range, Sauvignon Blanc, Martinborough, New Zealand, 2016

HAND DIVED SCALLOP (S/D)

SLOW COOKED CHIPS | OSCIETRA CAVIAR | CRUSTACEAN EMULSION

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

OR

ORGANIC SALMON GRAVLAX (D)

CAPERS | CUCUMBER

Château d'Esclans, Whispering Angel, Côtes de Provence, France, 2017

RISOTTO (V/D)

WILD MUSHROOM | PARMESAN FOAM

Stoneleigh, Pinot Noir, Marlborough, New Zealand, 2016

WILD SEA BASS (D)

SPINACH GNOCCHI | WATERCRESS COULIS

Joseph Drouhin, Chassagne-Montrachet, Burgundy, France, 2014

DRY AGED BEEF (D/G)

FOIE GRAS | TAPENADE | BASIL CREAM

Luigi Righetti, Amarone Valpolicella Classico, Italy, 2013

OR

CHICKEN (D)

CELERY MOUSSE | ARTICHOKE BARIGOULE

Villard Estate, Grand Vin Le Pinot Noir, Casablanca Valley, Chile, 2015

VACHERIN (D)

STRAWBERRY | FRENCH MERINGUE

Palazzina, Moscato Passito, Piemonte, Italy, 2014

7 COURSE EXPERIENCE AED 980 PER PERSON

7 COURSE EXPERIENCE WITH WINE PAIRING AED 1880 PER PERSON

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

SMOKED POMME PUREE | SEASONAL MUSHROOMS | BLACK TRUFFLE

SIRLOIN AED 1050 | **TENDERLOIN** AED 1360

FULL BLOOD 12+ JAPANESE WAGYU

SMOKED POMME PUREE | SEASONAL MUSHROOMS | BLACK TRUFFLE

SIRLOIN AED 1450 | **TENDERLOIN** AED 1660

COLD SEAFOOD TOWER

KING CRAB LEGS | POACHED PRAWNS | SCALLOP CÉVICHE | 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

SOFT SHELL CRAB | VEGETABLE TAGLIATELLE | WILD SEA BASS

SAUCE VIERGE

AED 790 / AED 990 WITH LOBSTER TAIL.

(S) Seafood / (V) Vegetarian / (A) Alcohol / (N) Nuts / (G) Gluten / (D) Dairy
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AT.MOSPHERE TASTING MENU

AMUSE BOUCHE

FOIE GRAS TERRINE (D/G)

STRAWBERRY | FIGS | BRIOCHE

Domaine Trimbach, Gewürztraminer, Alsace, France, 2014

HAND DIVED SCALLOP (S/D)

SLOW COOKED CHIPS | OSCIETRA CAVIAR | CRUSTACEAN EMULSION

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

OR

ORGANIC SALMON GRAVLAX (D)

CAPERS | CUCUMBER

Château d'Esclans, Whispering Angel, Côtes de Provence, France, 2017

RISOTTO (V/D)

WILD MUSHROOM | PARMESAN FOAM

Stoneleigh, Pinot Noir, Marlborough, New Zealand, 2016

WILD SEA BASS (D)

SPINACH GNOCCHI | WATERCRESS COULIS

Joseph Drouhin, Chassagne-Montrachet, Burgundy, France, 2014

OR

DRY AGED BEEF (D/G)

FOIE GRAS | TAPENADE | BASIL CREAM

Luigi Righetti, Amarone Valpolicella Classico, Italy, 2013

OR

CHICKEN (D)

CELERY MOUSSE | ARTICHOKE BARIGOULE

Villard Estate, Grand Vin Le Pinot Noir, Casablanca Valley, Chile, 2015

VACHERIN (D)

STRAWBERRY | FRENCH MERINGUE

Palazzina, Moscato Passito, Piemonte, Italy, 2014

5 COURSE TASTING 840 AED PER PERSON

5 COURSE TASTING WITH WINE PAIRING 1560 AED PER PERSON

(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.
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3 COURSE DINNER MENU

STARTERS

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

SEA BASS CARPACCIO | CARNIVAL TOMATO | AVOCADO

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

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

LOBSTER | CITRUS GAZPACHO | FRESH HERBS (S/D)

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

MAINS

CHICKEN BALLOTINE | CELERY MOUSSE | ARTICHOKE BARIGOULE | CRISPY LEG (D)

PIGEON | CONFIT LEG | BRAISED RADISH | RASPBERRY (D)

RISOTTO | WILD MUSHROOM | PARMESAN FOAM (D/V)

LEGINE | CRISPY BABY ROOT VEGETABLE | CARROT PUREE (D)

WILD SEA BASS | SPINACH GNOCCHI | WATERCRESS COULIS | BUCKWHEAT CHIPS (D/G)

CANADIAN LOBSTER | MEDALLIONS | LOBSTER BISQUE (S/D)

JOHN STONE DRY AGED BEEF | FOIE GRAS | TAPENADE | BASIL CREAM (D/G)

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

DESSERTS

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

LEMON | CRISPY SABLE | LEMON SORBET AND MOUSSE (D/G/V)

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

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

BABA | VANILLA CHANTILLY | CITRUS SYRUP | RUM IF PREFERRED (D/V/A)

PANNA COTTA | CRISPY MANGO | PASSION FRUIT JELLY | LIME SORBET (D/V)

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

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

680 AED PER PERSON

ATMOSPHERE INDULGENCES

CAVIAR SELECTIONS by KAVIARI
EXCLUSIVE ATMOSPHERE 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 BRITANNY | 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

SMOKED POMME PUREE | SEASONAL MUSHROOMS | BLACK TRUFFLE

SIRLOIN AED 1050 | TENDERLOIN AED 1360

FULL BLOOD 12+ JAPANESE WAGYU

SMOKED POMME 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
SOFT SHELL CRAB | VEGETABLE TAGLIATELLE | WILD SEA BASS
SAUCE VIERGE

AED 790 / AED 990 WITH LOBSTER TAIL

LUNCH MENU

STARTERS

ASPARAGUS QUAIL EGG TRUFFLE ASPARAGUS (V/D)	186 AED
SEA BASS CARPACCIO CARNIVAL TOMATO AVOCADO	175 AED
FOIE GRAS TERRINE STRAWBERRY FIG BRIOCHE (D/G)	196 AED
ORGANIC SALMON GRAVLAX DILL CREAM CUCUMBER CAPERS (D)	186 AED
LOBSTER CITRUS GAZPACHO FRESH HERBS (S/D)	190 AED
HAND DIVED SCALLOP SCALLOP CRACKER CAVIAR CAULIFLOWER (S/D)	180 AED

MAINS

CHICKEN BALLOTTINE CELERY MOUSSE ARTICHOKE BARIGOULE CRISPY LEG (D)	295 AED
PIGEON CONFIT LEG BRAISED RADISH RASPBERRY (D)	255 AED
RISOTTO WILD MUSHROOM PARMESAN FOAM (D/V)	186 AED
LEGINE CRISPY BABY ROOT VEGETABLE CARROT PUREE (D)	320 AED
WILD SEA BASS SPINACH GNOCCHI WATERCRESS COULIS BUCKWHEAT CHIPS (D/G)	285 AED
CANADIAN LOBSTER MEDALLIONS LOBSTER BISQUE (S/D)	375 AED
JOHN STONE DRY AGED BEEF FOIE GRAS TAPENADE BASIL CREAM (D/G)	345 AED
LAMB LOIN SHALLOT COMPOTE PUMPKIN SUMMER TRUFFLE (D)	285 AED

DESSERTS

CHOCOLATE SOUFFLE CHOCOLATE ICE CREAM (D/G/V)	168 AED
LEMON CRISPY SABLE LEMON SORBET AND MOUSSE (D/G/V)	168 AED
VACHERIN STRAWBERRY COMPOTE FRENCH MERINGUE (D/V)	168 AED
CHOUX PRALINE YUZU SALTED BUTTER CARAMEL (D/V)	168 AED
BABA VANILLA CHANTILLY CITRUS SYRUP RUM IF PREFERRED	168 AED
PANNA COTTA CRISPY MANGO PASSION FRUIT JELLY LIME SORBET (D/V)	168 AED
EXOTIC FRUIT SELECTION SEASONAL TROPICAL FRUIT BERRIES (V)	168 AED
MONS FINE CHEESE SELECTION QUINCE PASTE FIG ALMOND TRUFFLE HONEY	210 AED

COFFEE

Espresso	35
Freshly brewed espresso with a distinctively rich taste, a robust aroma and golden crema	
Americano	40
Hot water added to a shot of espresso	
Cappuccino	44
A single shot of espresso topped with frothed milk	
Café Latte	44
A shot of espresso mixed with steamed milk topped with a small layer of milk froth	
Espresso Con Panna	44
Straight shot of espresso topped with vanilla cream	

TEA SELECTION

Signature White	108
A flight between moon and earth, this marvel entices with a divine bouquet of summer orchard fruits blended with tippy Yin Zhen white tea especially for At.mosphere, which yields an uplifting finish of ripe passion fruit. A coronet of fresh and fragrant mysteries	
Signature Black	64
As gentle as a warm spring rain, this sophisticated specially blended At.mosphere green tea and black tea blend is light and sparkling, and once infused, transforms into a rich and elegant infusion accented by malty notes of white chocolate and nuts.	

CLASSIC TEAS

Royal Breakfast	49
The finest high-grown Ceylon blended with brisk, rich Kenyan black tea. Golden-tipped leaves yield an earthy yet sparkling balance to a sophisticated tea.	
Royal Darjeeling	49
The king of Indian teas, with an exquisite fragrance and vibrant taste that develops remarkable overtones of ripe apricot.	
Earl Grey d' Amour	49
A light aromatic tea blended with black tea, bergamot, wild flowers and luscious white tea blossoms.	
Ti Kuan Yin	49
A superior oolong boasting large leaves, rolled up into "pearls" exhaling a floral fragrance and light astringed infusion.	