



AT.MOSPHERE BREAKFAST DECADENCE MENU

COLD PLATTER (D/G)

CHARCUTERIE ASSORTMENT | DUCK SALAMI | GREEK YOGHURT ESPUMA
MANUKA HONEY | GRANOLA | PEAR CONFIT | MONS CHEESE
BRIOCHE TOAST | VIOLET JAM | YUZU JAM | WILD BERRIES JAM
PAIN AU CHOCOLATE | CROISSANT AU FROMAGE | CROISSANT BLANC
OLIVES | ASSORTED PICKLES | TROPICAL FRUIT | MELON | DRAGON FRUIT

WITH YOUR CHOICE OF MAIN COURSE

EGGS YOUR STYLE (D)

OMELETTE | FRIED | POACHED | BOILED | SCRAMBLED
VIENNA SAUSAGE | WAGYU VEAL BACON | ROSTI POTATO | MUSHROOM PUREE
VINE TOMATO | TRUFFLE FOAM | ORGANIC MIXED SALAD

VEGAN ROULADE (G/V)

VEGAN SAUSAGE | ROSTI POTATO | MUSHROOM | CHERRY TOMATO
ORGANIC MIX SALAD

TRUFFLE CREPES (D/G/V)

AGED COMTE CHEESE | CAULIFLOWER BARIGOULE | BABY SPINACH

WITH YOUR CHOICE OF SWEETS

FRENCH TOAST (D/G/V)

CHEESECAKE FROSTING | LUWAK ICE CREAM | CHOCOLATE CHANTILLY

STACK CREPES (N/V)

CHOCOLATE CHANTILLY | MAPLE SYRUP | RASPBERRY | LUWARK ICEREM

COCONUT CHIA (N/V)

AVOCADO | BLUEBERRY | ALMOND FLAKES

AED 375 PER PERSON

INCLUSIVE OF WATER, JUICE, TEA AND COFFEE

(APPLICABLE FOR 35% DISCOUNT WITH EMIRATES ID ONLY)



A LA CARTE MENU

FRESH BREAD AND PASTRY SELECTION (D/G/V)	80
BRIOCHE LOAF POTATO ROLLS PAIN AU CHOCOLATE CROISSANT AU FROMAGE CROISSANT BLANC SEASONAL JAM AND BUTTER	
MONS CHEESE PLATTER (D/G/V)	110
SEASONAL SELECTION GRAPE QUINCE FIG ORANGE MARMALADE	
COLD FISH PLATTER ON ICE (S)	175
BALIK SALMON CURED TUNA BABY OCTOPUS AVOCADO SALAD	
PETITE DE JEUNER CAESAR SALAD (D/G/V)	125
COMTE CAESAR DRESSING COS SALAD	
AVOCADO ON TOAST (G/V)	155
TOMATO POMMEGRANADE DRESSING KALE PECORINO	
ROASTED PUMPKIN (D/V)	155
CREAM CHEESE FETA CARAMELIZED APPLE	
ORGANIC EGGS YOUR STYLE (D/E/G)	225
OMELETTE FRIED POACHED BOILED SCRAMBLED VIENNA SAUSAGE WAGYU VEAL BACON ROSTI POTATO MUSHROOM PUREE TOMATO	
AT.MOSPHERE EGGS BENEDICT (D/G)	250
MISO HOLLANDAISE PETTO D'OCA BABY SPINACH BRIOCHE SEASONAL CASEROLE	
TRUFFLE SWEET POTATO GNOCCHI (D/G/V)	190
BLACK TRUFFLE CREAM WILD MUSHROOM BASIL OIL	
SAVOURY CREPES (D/G/V)	190
AGED COMTE CAULIFLOWER BARIGOULE PEAR BABY SPINACH	
LOBSTER EGGS (D/S)	275
HOME MADE VEAL BACON TRUFFLE OIL BROWN BUTTER HOLLANDAISE	
VEGAN ROULADE (V)	190
VEGAN SAUSAGE ROSTI POTATO SEASONAL MUSHROOM CHERRY TOMATO	
WAFFLE OR PANCAKE OR FRENCH TOAST	85
LUWAK COFFEE CHEESECAKE FROSTING MAPLE SYRUP CHOCOLATE SAUCE	
COCONUT CHIA (V)	85
AVOCADO BLUEBERRY ALMOND FLAKES	



ATMOSPHERE
LOUNGE

MORNING COFFEE IN THE CLOUDS

Arrival daily from 7 am to 9 am

Minimum Spend AED 100 per person

Tables upon availability

SIGNATURE COFFEE

Kopi Luwak 120

The world's most premium coffee - 100% Wild Kopi Luwak from Indonesia. Smooth, balanced, rich flavour and complex aroma, nutty with notes of caramel. You can enjoy it on classic Italian way as an espresso, cappuccino or with warm milk on the side.

Kopi Luwak Martini 140

Elegant mocktail made with our signature infusion of Kopi Luwak beans, Vanilla sticks from Madagascar, premium Brazilian oranges and sugar cane syrup. Best way to start your day on the top of the World.

Kopi Luwak Gold Cappuccino 160

Our signature Gold Cappuccino with 24-karat gold flakes. Magnificent coffee drink in the World's highest Restaurant & Lounge will be one of the most unique experiences of your life.

Mini Dessert Platter 80

Cheesecake, vanilla scone, chocolate scone, madeleines, pate de fruit.

REFRESHMENTS

Red Sand	45
Red of Arabia tea with the hint of ginger blended with yuzu and Caribbean orange.	
Afternoon Delight	45
Happy hour tea blended with fresh fennel, peach, fresh pineapple and passion fruit caviar.	
Miraculous Mandarin	45
Miraculous Mandarin iced tea with spiced ginger and pear	
Tropical Smile	45
Fresh passion fruit and mango layered with coconut flavored cream.	
High Berry	45
Pink Flamingo tea blended with black currant, cranberry and elderflowers.	
Mid-Summer Dream	45
Fresh strawberries blended with lemongrass, vanilla and fresh apples.	

COFFEE

Espresso	35
Freshly brewed espresso with a distinctively rich taste, a robust aroma and golden crema.	
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.	
Iced Mochaccino	44
Iced Coffee with chocolate and coconut cream.	
Almond Espresso Float	44
Espresso mixed with fresh cream, milk and almond syrup, garnished with cocoa powder	
Affogato	59
Shot of espresso served with homemade vanilla ice cream.	

WHITE TEA

White Peony 50
Sweet, rounded, comforting, deeply refreshing, sweet and honeyed Fujian white tea.

GREEN TEA

Organic Gunpowder 45
Bold, flavorful, reviving, the freshest and sweetest Chinese Gunpowder green tea you will ever taste, spring picked and organically grown in Hunan.

Japanese Sencha 60
Verdant, smooth and satisfying Japanese green tea. Our loose-leaf Sencha is thick, rounded and sweet, the result of expert steam processing.

Organic Jade Sword 45
Grassy, refreshing, reviving and smooth Chinese green tea with aromas of spring flowers and freshly cut grass with super refreshing finish.

Moroccan Mint 45
Bright, rounded, reviving and refreshing blend of Chinese green tea with peppermint leaf, inspired by the souks of Morocco.

Genmaicha Supreme 50
Mellow, toasted and warming Japanese Green tea from the fertile, volcanic soils of Shizuoka, blended with roasted and popped rice.

OOLONG TEA

Iron Buddha 55

Floral, creamy and refreshing tea, which is considered as a veritable king amongst oolong sorts of tea – lightly oxidized and gently floral with fresh tart edge.

Wuyi Oolong 55

Rich, roasted and invigorating tea with balanced aromas of rose, peach, fragrant wood and caramel.

Scarlet Hour 49

This vibrant blend of bold decaffeinated black tea boasts majestic notes of sweet mango and passion fruit.

BLACK TEA

Assam Gold 50

Malty, honeyed, fortifying, rich and full-bodied black tea with subtle red fruit and toasted grain flavors.

Darjeeling 45

Fragrant, rounded, warming and refreshing tea with light and fragrant body.

English Breakfast 45

Rich, malty, rousing, an ultimate breakfast tea, expertly blended from Assam's finest tea gardens, strong and bursting in flavors.

Ceylon & Whole Rose 45

Rich, fragrant, enchanting and delicious combination of calming, sweet, miniature rosebuds over a smooth Ceylon black tea base.

Earl Grey 45
Bold, fragrant, uplifting and unique loose leaf, which combines rich Ceylon tea base scented with real, zesty bergamot.

Chai 45
Sweet, spicy, rousing and delicious blend of rich Ceylon Tea with bespoke selection of sweet, aromatic spice. The real winter warmer.

Lychee Red 45
Fragrant, light, fruity, bold with tropical lychee fruit notes over a light, black tea base. Gently sweet and fully fruity black tea with good body and texture.

Decaffeinated Ceylon 45
Rounded, smooth and warming full-bodied Ceylon tea without the caffeine. Tangy and malty with sweet, dried fruit notes.

FLOWERING GREEN TEA

Flowering Lily & Jasmine 50
Floral, honeyed, enticing, green tea tied around flame orange lily petals and jasmine flowers.

HERBAL INFUSIONS

Rooibos 45
Sweet, honeyed, refreshing tea with sweet straw and plum fragrance with faint vanilla. Soft, gently tangy flavor with a hint of bitter Seville orange richness.

Lemongrass & Ginger 45
Bright, spicy, invigorating tea composed of only two natural ingredients: lengths of lemongrass and pieces of dried ginger for a spicy infusion.

Blackcurrant & Hibiscus

45

Bright, fruity, quenching tea composed of whole, naturally flavorsome blackcurrants, berries and cracked hibiscus shell.

PUERH TEA

Carefully aged to develop a character that is very different to other sorts of tea. The aging process adds a fascinating dimension, maturing the tea into something richer, smoother, mellower and more complex.

2008 Cooked Puerh

85

Warm, earthy, smooth, rich tea yet subtle with a woody and earthy character, smooth texture and deep dark color.

YELLOW TEA

Yellow sorts of tea are processed in a similar way to green tea, but there is an extra step, unique to yellow tea production, which softens the flavor of the tea and removes the vegetal flavor present in green tea.

Pre Rain Juan Shan Silver Needle

195

Delicate, syrupy, golden, mellow, refreshing and sought after tea with floral and slightly spicy notes. Glorious infusion with barley sugar sweetness and subtle spicy flavors.

FRESH JUICES

Apple, Grapefruit, Watermelon, Orange, Mango, Pineapple

40

SOFT DRINKS

Pepsi, Diet Pepsi, 7 Up, Tonic Water, Ginger Ale

30

MINERAL WATER

	small	large
Still – Acqua Panna, Italy	27	37
Sparkling – San Pellegrino, Italy	27	37

AT.MOSPHERE INDULGENCES

CAVIAR SELECTION by KAVIARI (S/D/E/G) EXCLUSIVE AT.MOSPHERE RANGE

BAERI ROYAL	KRISTAL	OSCIETRE GOLD
30gr AED 610	30gr AED 875	30gr AED 1140
50gr AED 995	50gr AED 1465	50gr AED 1885
100gr AED 1970	100gr AED 2585	100gr AED 3745

FRESH OYSTERS FROM BRITANNY SHUCKED TO ORDER (S)

GILLARDEAU NO.2

3 AED 155 | 6 AED 275

TARBOURIECH NO.2

3 AED 155 | 6 AED 275

OYSTER INDULGENCE

6 GILLARDEAU | 6 TSARSKAYA
AED 475

COLD SEAFOOD TOWER (S/D/G/SS)

KING CRAB LEGS | POACHED PRAWNS | SCALLOP CEVICHE | OYSTERS | BALIK SALMON
MUSSELS | FENNEL CITRUS SALAD | MESCULIN 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 | CONFIT VEGETABLE | KATSUOBUSHI BEURRE BLANC
SEASONAL VEGETABLES | SPANISH RICE | MIXED SALAD

690 AED | 890 AED WITH LOBSTER TAIL

ATMOSPHERE
BURJ KHALIFA

AT.MOSPHERE SKY GRILLS

WITH SEASONAL VEGETABLES AND SAUCE

FULLBLOOD A5 JAPANESE WAGYU



STRIPLOIN 260 GM 1150 AED | TENDERLOIN 240 GM 1260 AED | RIBEYE 300 GM 1215 AED

OKAN FULL BREED WAGYU



CUBEROLL 240 GM 350 AED | T BONE 480 GM 470 AED | TENDERLOIN 300 GM 450 AED

AUSTRALIAN LAMB

FRENCHED RACK 220 GM 290 AED | LAMB SHANK 240 GM 275 AED

MEDITERRANEAN SEA LINE

WILD SEABASS 230 GM 275 AED | ORGANIC SALMON 280 GM 275 AED | BLACK COD 230 GM 300 AED

FRENCH POULTRY

POULET NOIR 220 GM 275 AED | ROUGIE DUCK BREAST 240 GM 295 AED

VEGAN DELICACY (V)

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**

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

BEETROOT MANDARIN MICRO PARSLEY SPONGE FERMENTED GOAT CHEESE (D/G/V)	AED 145
BURRATA WHITE STRAWBERRY BALSAMIC HEIRLOOM TOMATO (D/G/V)	AED 155
TUNA TARTARE SESAME CHANTILLY LINGOTTO FAVA BEAN (D)	AED 165
FOIE GRAS TERRINE ICE CREAM RASPBERRY GEL MUSCAT GRAPE (A/D/G/N)	AED 175
ASPARAGUS PARMESAN SNOW TRUFFLE GEL GRENOBLOISE (D/V)	AED 165
BLUE BELLY SHRIMP CARPACCIO RADISH KALUGA CAVIAR CORIANDER DRESSING (A/D/S)	AED 185
WAGYU BEEF TARTARE SEAWEED CONFIT EGG YOLK BRIOCHE (D/E/G)	AED 175
CHICKEN OR PRAWN CAESAR SALAD ROMAINE LETTUCE TRUFFLE MAYONNAISE (D/G)	AED 165
SCALLOPS TRUFFLE POTATO OCTOPUS YUZU (D/S)	AED 175
SNAILS 8 OR 12 GARLIC BUTTER SPINACH PECORINO BRIOCHE (D/G/S)	AED 175/220

MAINS

BLACK COD MISO YUZU FAVA BEANS (A/D/G)	AED 275
SPINY ROCK LOBSTER THERMIDOR POTATO MILLE FEUILLE (D/G/S)	AED 375
CHICKEN BREAST CRISPY GNOCCHI PUMPKIN TRUFFLE JUS (D/E/G)	AED 225
VEAL CHEEK TORTELLINI CELERIAC CONFIT GARLIC CHIPS VEAL SWEETBREAD (D/G)	AED 240
LAMB LOIN CROQUETTE PUMPKIN TONKA BEAN GRAVY (D/G)	AED 240
PIGEON RED CABBAGE FOIE GRAS SHIMEJI MUSHROOM (D)	AED 250
JOHN STONE TENDERLOIN MUSHROOM CROMESQUIS SWEET POTATO GNOCCHI (D/G)	AED 285
SEAFOOD PASTA SAFFRON CREAM SCALLOPS LINGOTTO (A/D/G)	AED 245
ROASTED EGGPLANT BARBAJUAN TRUFFLE EMULSION CAPONATA (D/G/V)	AED 240
FREGOLA MUSHROOM CASEROLE MACHE SALAD (D/V)	AED 199
WINTER TRUFFLE FETTUCCHINE CEP MUSHROOM AGED PARMIGIANO (D/V)	AED 399
SIDE DISHES: MASHED POTATO TRUFFLE FRENCH FRIES BARLEY RISOTTO BROCCOLI STEAMED SEASONAL VEGETABLES MIXED SALAD SAUTEED MUSHROOMS	AED 55

DESSERTS

EXTRAVAGANZA LUWAK ICE CREAM RASPBERRY GEL (D/G)	AED 95
CRÈME BRULÉE COFFEE CREAM CALISSON MACAROON (D/E/G)	AED 95
BERRIES MERINGUE CACAO GUANAJA FLEXI (D/G)	AED 95
PEACH MELBA GRAPES CRÈME ANGLAISE RASPBERRY COULIS (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

ATMOSPHERE
LOUNGE

AFTERNOON TEA MENU

“THERE ARE FEW HOURS IN LIFE MORE AGREEABLE THAN THE
HOUR DEDICATED TO THE CEREMONY KNOWN AS
AFTERNOON TEA.”

HENRY JAMES

LUXURIOUS MENU

Atto Primo Brut

SERVED WITH AMUSE BOUCHE

DECLINATIONS

SELECTION OF CHEF'S FINEST HOMEMADE FINGER
SANDWICHES

MAIN COURSE SELECTION

CHICKEN BALLOTINE

OR

CATCH OF THE DAY

FINEST PATISSERIES

CHEF'S DESSERT SELECTION OF FINE PASTRIES AND
CONFECTIONERY

HOMEMADE ENGLISH SCONES

SERVED WITH TRADITIONAL ACCOMPANIMENTS

SELECTION OF HOMEMADE MINI CAKE LOAFS

AED 503 per person including Sparkling Wine (window table)

AED 430 per person including Sparkling Wine (non-window table)

AED 664 per person including Champagne

**INCLUDING OUR UNLIMITED SELECTION OF HOT AND
REFRESHING BEVERAGES**

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.

LA GOURMANDIZES

HOMEMADE ICE TEA
SERVED WITH AMUSE BOUCHE

DECLINATIONS
SELECTION OF CHEF'S FINEST HOMEMADE FINGER
SANDWICHES

FINEST PÂTISSERIES
CHEF'S DESSERT SELECTION OF FINE PASTRIES AND
CONFECTIONERY

HOMEMADE ENGLISH SCONES
SERVED WITH TRADITIONAL ACCOMPANIMENTS

AED 328 per person

**INCLUDING OUR UNLIMITED SELECTION OF HOT AND
REFRESHING BEVERAGES**

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.

WHITE TEA

WHITE PEONY

Sweet, rounded, comforting, deeply refreshing, sweet and honeyed Fujian white tea.

GREEN TEA

ORGANIC GUNPOWDER

Bold, flavourful, reviving, the freshest and the sweetest Chinese Gunpowder green tea you will ever taste, spring picked and organically grown in Hunan.

JAPANESE SENCHA

Verdant, smooth and satisfying Japanese green tea. Our loose leaf Sencha is thick, rounded and sweet, as a result of expert steam-processing.

ORGANIC JADE SWORD

Grassy, refreshing, reviving and smooth Chinese green tea with aromas of spring flowers and freshly cut grass with super refreshing finish.

MOROCCAN MINT

Bright, rounded, reviving and refreshing blend of Chinese green tea with peppermint leaf, inspired by the souks of Morocco.

GENMAICHA SUPREME

Mellow, toasted and warming Japanese Green tea from the fertile, volcanic soils of Shizuoka, blended with roasted and popped rice.

JASMINE PEARLS

Sweet, floral and tempting tea where each pearl is hand-made by nimbly rolling spring-fresh green tea into pearls with naturally scented real Jasmine flowers for over 5 nights. The tea has smooth, bright and long-lasting jasmine aftertaste.

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.

OOLONG TEA

IRON BUDDHA

Floral, creamy and refreshing tea, which is considered as a veritable king amongst oolong sorts of tea – lightly oxidized and gently floral with fresh tart edge.

WUYI OOLONG

Rich, roasted and invigorating tea with balanced aromas of rose, peach, fragrant wood and caramel.

SCARLET HOUR

This vibrant blend of bold decaffeinated black tea boasts majestic notes of sweet mango and passion fruit.

BLACK TEA

ASSAM GOLD

Malty, honeyed, fortifying, rich and full bodied black tea with subtle red fruit and toasted grain flavors.

DARJEELING

Fragrant, rounded, warming and refreshing tea with light and fragrant body.

ENGLISH BREAKFAST

Rich, malty, rousing, an ultimate breakfast tea, expertly blended from Assam's finest tea gardens, strong and bursting in flavors.

CEYLON & WHOLE ROSE

Rich, fragrant, enchanting and delicious combination of calming, sweet, miniature rosebuds over a smooth Ceylon black tea base.

EARL GREY

Bold, fragrant, uplifting and unique loose leaf, which combines rich Ceylon tea base scented with real and zesty bergamot.

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.

BLACK TEA

CHAI

Sweet, spicy, rousing and delicious blend of rich Ceylon Tea with bespoke selection of sweet, aromatic spice. The real winter warmer.

LYCHEE RED

Fragrant, light, fruity, bold with tropical lychee fruit notes over a light black tea base. Gently sweet and fully fruity black tea with good body and texture.

DECAFFEINATED CEYLON

Rounded, smooth and warming full-bodied Ceylon tea without the caffeine. Tangy and malty with sweet, dried fruit notes.

FLOWERING GREEN TEA

FLOWERING LILY & JASMINE

Floral, honeyed, enticing, green tea tied around flame orange lily petals and jasmine flowers.

HERBAL INFUSIONS

ROOIBOS

Sweet, Honeyed, refreshing tea with sweet straw and plum fragrance with faint vanilla. Soft, gently tangy flavour with a hint of bitter Seville orange richness.

LEMONGRASS & GINGER

Bright, spicy, invigorating tea composed of only two natural ingredients: lengths of lemongrass and pieces of dried ginger for a spicy infusion.

BLACKCURRANT & HIBISCUS

Bright, fruity, quenching tea composed of whole, naturally flavoursome blackcurrants, berries and cracked hibiscus shell.

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.

PUERH TEA

Carefully aged to develop a character that is very different to other sorts of tea. The aging process adds a fascinating dimension, maturing the tea into something richer, smoother, mellower and more complex.

2008 COOKED PUERH

85 AED

Warm, earthy, smooth, rich tea yet subtle with a woody and earthy character, smooth texture and deep dark colour.

YELLOW TEA

Yellow sorts of tea are processed in a similar way to green tea, but there is an extra step, unique to yellow tea production, which softens the flavor of the tea and removes the vegetal flavor present in green tea.

PRE-RAIN JUN SHAN SILVER NEEDLE

195AED

Delicate, syrupy, golden, mellow, refreshing and sought after tea with floral and slightly spicy notes. Glorious infusion with barley sugar sweetness and subtle spicy flavors.

BARISTA

RISTRETTO

A more concentrated Espresso.

ESPRESSO

Freshly brewed espresso with a distinctively rich taste, a robust aroma and a golden crema.

ESPRESSO CON PANNA

Straight shot of espresso topped with vanilla cream.

AMERICANO

Hot water added to a shot of Espresso.

CAPPUCCINO

Single shot of espresso topped with frothed milk.

CAFÉ LATTE

Single shot of espresso mixed with steamed milk and a layer of frothed milk on the top.

MOCHACCINO

Single shot of espresso mixed with finest chocolate powder and vanilla cream on top.

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.

SIGNATURE COFFEE

KOPI LUWAK

120 AED

The world's most premium coffee – 100% Wild Kopi Luwak from Indonesia. Smooth, balanced, rich flavour and complex aroma, nutty with notes of caramel. You can enjoy it on classic Italian way as an espresso, cappuccino or with warm milk on the side.

KOPI LUWAK MARTINI

140 AED

Elegant mocktail made with our signature infusion of Kopi Luwak beans, Vanilla sticks from Madagascar, premium Brazilian oranges and sugar cane syrup. Best way to start your day on the top of the World.

KOPI LUWAK GOLD CAPPUCCINO

160 AED

Our signature Gold Cappuccino with 24-karat gold flakes. Magnificent coffee drink in the World's highest Restaurant & Lounge will be one of the most unique experiences of your life.

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.

REFRESHMENTS

RED SAND

Red of Arabia tea with the hint of ginger blended with yuzu and Caribbean orange.

AFTERNOON DELIGHT

Happy hour tea blended with fresh fennel, peach, fresh pineapple and passion fruit caviar.

MIRACULOUS MANDARIN

Miraculous Mandarin iced tea with spiced ginger and pear.

GANACHE 87

Iced espresso blended with Baileys ganache, 87% dark chocolate and mascarpone cheese, topped up with vanilla foam.

TROPICAL SMILE

Fresh passion fruit and mango layered with coconut flavoured cream.

HIGH BERRY

Pink Flamingo tea blended with black currant, cranberry and elderflowers.

LIQUID SPA

Mint and peach flavoured aloe vera juice combined with homemade ginger sugar.

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.

AT.MOSPHERE INDULGENCES

CAVIAR SELECTION by KAVIARI (S/D/E/G) EXCLUSIVE AT.MOSPHERE RANGE

BAERI ROYAL	KRISTAL	OSCIETRE GOLD
30gr AED 610	30gr AED 875	30gr AED 1140
50gr AED 995	50gr AED 1465	50gr AED 1885
100gr AED 1970	100gr AED 2585	100gr AED 3745

FRESH OYSTERS FROM BRITANNY SHUCKED TO ORDER (S)

GILLARDEAU NO.2

3 AED 155 | 6 AED 275

TARBOURIECH NO.2

3 AED 155 | 6 AED 275

OYSTER INDULGENCE

6 GILLARDEAU | 6 TSARSKAYA
AED 475

COLD SEAFOOD TOWER (S/D/G/SS)

KING CRAB LEGS | POACHED PRAWNS | SCALLOP CEVICHE | OYSTERS | BALIK SALMON
MUSSELS | FENNEL CITRUS SALAD | MESCULIN 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 | CONFIT VEGETABLE | KATSUOBUSHI BEURRE BLANC
SEASONAL VEGETABLES | SPANISH RICE | MIXED SALAD

690 AED | 890 AED WITH LOBSTER TAIL

ATMOSPHERE
BURJ KHALIFA

AT.MOSPHERE SKY GRILLS

WITH SEASONAL VEGETABLES AND SAUCE

FULLBLOOD A5 JAPANESE WAGYU



STRIPLOIN 260 GM 1150 AED | TENDERLOIN 240 GM 1260 AED | RIBEYE 300 GM 1215 AED

OKAN FULL BREED WAGYU



CUBEROLL 240 GM 350 AED | T BONE 480 GM 470 AED | TENDERLOIN 300 GM 450 AED

AUSTRALIAN LAMB

FRENCHED RACK 220 GM 290 AED | LAMB SHANK 240 GM 275 AED

MEDITERRANEAN SEA LINE

WILD SEABASS 230 GM 275 AED | ORGANIC SALMON 280 GM 275 AED | BLACK COD 230 GM 300 AED

FRENCH POULTRY

POULET NOIR 220 GM 275 AED | ROUGIE DUCK BREAST 240 GM 295 AED

VEGAN DELICACY (V)

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

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 SIGNATURE TASTING MENU

AMUSE BOUCHE BITE SIZE HORS D'ŒUVRE

FOIE GRAS (A/D/G)
RASPBERRY | ICE CREAM | GRANOLA OBULATO
Domaine des Nouelles, Rosé d'Anjou, Loire, France, 2019

LANGOUSTINE (D/G/S)
BLUE BELLY SHRIMPS | CAVIAR | COMPRESSED ONION GRELOT
Bouchard Père & Fils, 1er Cru Montagny, Burgundy, France, 2018

SEABASS (A/D/G/SS)
MISO | YUZU | FAVA BEANS
Craggy Range, Sauvignon Blanc, Martinborough, New Zealand, 2019

BRAISED DUCK LEG (D/G)
TONKA BEAN | PARSNIP | GREEN PEAS PUREE
Villard Estate, Grand Vin Le Pinot Noir, Casablanca Valley, Chile, 2017

ALBUFERA CHÂTEAU BRIAND (D/G)
FOIE GRAS | WHITE TRUFFLE | CONFIT POTATO
Penfolds, Shiraz Cabernet, Koonunga Hill, Australia, 2018

AT.MOSPHERE CHEESE FROSTING (A/D/G)
RASPBERRY CHANTILLY | PASSION FRUIT CAVIAR | VANILLA GEL
Palazzina, Moscato Passito, Piemonte, Italy, 2014

5 COURSE EXPERIENCE AED 650 PER PERSON

6 COURSE EXPERIENCE AED 750 PER PERSON

5 COURSE EXPERIENCE WITH WINE PAIRING AED 1200 PER PERSON

6 COURSE EXPERIENCE WITH WINE 1400 PAIRING PER PERSON

A LA CARTE MENU

STARTERS

BEETROOT MANDARIN MICRO PARSLEY SPONGE FERMENTED GOAT CHEESE (D/G/V)	AED 145
BURRATA WHITE STRAWBERRY BALSAMIC HEIRLOOM TOMATO (D/G/V)	AED 155
TUNA TARTARE SESAME CHANTILLY LINGOTTO FAVA BEAN (D)	AED 165
FOIE GRAS TERRINE ICE CREAM RASPBERRY GEL MUSCAT GRAPE (A/D/G/N)	AED 175
ASPARAGUS PARMESAN SNOW TRUFFLE GEL GRENOBLOISE (D/V)	AED 165
BLUE BELLY SHRIMP CARPACCIO RADISH KALUGA CAVIAR CORIANDER DRESSING (A/D/S)	AED 185
WAGYU BEEF TARTARE SEAWEED CONFIT EGG YOLK BRIOCHE (D/E/G)	AED 175
CHICKEN OR PRAWN CAESAR SALAD ROMAINE LETTUCE TRUFFLE MAYONNAISE (D/G)	AED 165
SCALLOPS TRUFFLE POTATO OCTOPUS YUZU (D/S)	AED 175
SNAILS 8 OR 12 GARLIC BUTTER SPINACH PECORINO BRIOCHE (D/G/S)	AED 175/220

MAINS

BLACK COD MISO YUZU FAVA BEANS (A/D/G)	AED 275
SPINY ROCK LOBSTER THERMIDOR POTATO MILLE FEUILLE (D/G/S)	AED 375
CHICKEN BREAST CRISPY GNOCCHI PUMPKIN TRUFFLE JUS (D/E/G)	AED 225
VEAL CHEEK TORTELLINI CELERIAC CONFIT GARLIC CHIPS VEAL SWEETBREAD (D/G)	AED 240
LAMB LOIN CROQUETTE PUMPKIN TONKA BEAN GRAVY (D/G)	AED 240
PIGEON RED CABBAGE FOIE GRAS SHIMEJI MUSHROOM (D)	AED 250
JOHN STONE TENDERLOIN MUSHROOM CROMESQUIS SWEET POTATO GNOCCHI (D/G)	AED 285
SEAFOOD PASTA SAFFRON CREAM SCALLOPS LINGOTTO (A/D/G)	AED 245
ROASTED EGGPLANT BARBAJUAN TRUFFLE EMULSION CAPONATA (D/G/V)	AED 240
FREGOLA MUSHROOM CASEROLE MACHE SALAD (D/V)	AED 199
WINTER TRUFFLE FETTUCCHINE CEP MUSHROOM AGED PARMIGIANO (D/V)	AED 399
SIDE DISHES: MASHED POTATO TRUFFLE FRENCH FRIES BARLEY RISOTTO BROCCOLI STEAMED SEASONAL VEGETABLES MIXED SALAD SAUTEED MUSHROOMS	AED 55

DESSERTS

EXTRAVAGANZA LUWAK ICE CREAM RASPBERRY GEL (D/G)	AED 95
CRÈME BRULÉE COFFEE CREAM CALISSON MACAROON (D/E/G)	AED 95
BERRIES MERINGUE CACAO GUANAJA FLEXI (D/G)	AED 95
PEACH MELBA GRAPES CRÈME ANGLAISE RASPBERRY COULIS (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

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)
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AT.MOSPHERE INDULGENCES

CAVIAR SELECTION by KAVIARI (S/D/E/G) EXCLUSIVE AT.MOSPHERE RANGE

BAERI ROYAL	KRISTAL	OSCIETRE GOLD
30gr AED 610	30gr AED 875	30gr AED 1140
50gr AED 995	50gr AED 1465	50gr AED 1885
100gr AED 1970	100gr AED 2585	100gr AED 3745

FRESH OYSTERS FROM BRITANNY SHUCKED TO ORDER (S)

GILLARDEAU NO.2

3 AED 155 | 6 AED 275

TARBOURIECH NO.2

3 AED 155 | 6 AED 275

OYSTER INDULGENCE

6 GILLARDEAU | 6 TSARSKAYA
AED 475

COLD SEAFOOD TOWER (S/D/G/SS)

KING CRAB LEGS | POACHED PRAWNS | SCALLOP CEVICHE | OYSTERS | BALIK SALMON
MUSSELS | FENNEL CITRUS SALAD | MESCULIN 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 | CONFIT VEGETABLE | KATSUOBUSHI BEURRE BLANC
PARISIENNE POTATO | BARLEY RISOTTO | MIXED SALAD

690 AED | 890 AED WITH LOBSTER TAIL

ATMOSPHERE
BURJ KHALIFA

AT.MOSPHERE SKY GRILLS

WITH SEASONAL VEGETABLES AND SAUCE

FULLBLOOD A5 JAPANESE WAGYU



STRIPLOIN 260 GM 1150 AED | TENDERLOIN 240 GM 1260 AED | RIBEYE 300 GM 1215 AED

OKAN FULL BREED WAGYU



CUBEROLL 240 GM 350 AED | T BONE 480 GM 470 AED | TENDERLOIN 300 GM 450 AED

AUSTRALIAN LAMB

FRENCHED RACK 220 GM 290 AED | LAMB SHANK 240 GM 275 AED

MEDITERRANEAN SEA LINE

WILD SEABASS 230 GM 275 AED | ORGANIC SALMON 280 GM 275 AED | WILD TURBOT 230 GM 300 AED

FRENCH POULTRY

POULET NOIR 220 GM 275 AED | ROUGIE DUCK BREAST 240 GM 295 AED

VEGAN DELICACY (V)

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**

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)
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A LA CARTE MENU

STARTERS

SALTED or SPICY EDAMAME KIMCHI TRUFFLE (V)	AED 65
PHILLY ROLLS (8 PCS) WAGYU BRISKET TERIYAKI DAIKON (D/G/SS)	AED 120
UNAGI ROLLS (8 PCS) AVOCADO SESAME SEEDS GINGER SOYA (D/G/S)	AED 120
DYNAMITE ROLL (8 PCS) NOBASHI PRAWN CAVIAR CUCUMBER (D/E/G/S)	AED 120
BIBIMBAP ROLL (8 PCS) FERMENTED VEGETABLE ORGANIC EGG DAIKON (D/V)	AED 105
TOM YUM SOUP COCONUT MILK LEMON GRASS (D/S)	AED 115
MISO & TOFU SOUP WAKAME SESAME FLAT NOODLE (SB/SS/V)	AED 105
WILD SEA BASS CEVICHE YUZU VERMOUTH DRESSING RED CABBAGE PUREE (A/D)	AED 155
SCALLOP CEVICHE TRUFFLE ORANGE DRESSING RED CHILI (D)	AED 135
VIETNAMESE SHRIMP ROLL OBSIBLUE CRUDITE HOISIN SAUCE (D/G/S)	AED 115
DIMSUM BASKET HAR GAO SIEW MAI BBQ DUCK BUN (D/E/G/S)	AED 120
BURRATA BALSAMIC CAVIAR BASIL OIL TOMATO SALAD (D/G/V)	AED 120
FOIE GRAS BRIOCHE DATES CHUTNEY PISTACHIO (A/D/G/N)	AED 215
WAGYU SANDO (3 PCS) BRIOCHE MISO BERNAISE MUSHROOM CASSEROLE (D/E/G)	AED 155
WAGYU BEEF TARTARE CAVIAR POTATO TERRINE POLAINE BREAD (D/E/G)	AED 175
CHICKEN or PRAWN CAESAR SALAD ROMAINE LETTUCE TRUFFLE MAYONNAISE (D/E/G)	AED 155 / 185

MAINS

BILLIONAIRE GOLDEN BURGER WAGYU PATTY FOIE GRAS MUSHROOM (D/E/G)	AED 275
KOREAN CHICKEN BUN (3 PCS) GOCHUJANG MAYO CABBAGE ROASTED PEANUT (D/E/G/N)	AED 155
LOBSTER BANH MI (3 PCS) COCKTAIL SAUCE CORIANDER SHALLOT BUTTER (D/E/G/N)	AED 175
LAMB BACK RIBS MACHE POTATO MOUSSELINE HONEY GLAZED (D)	AED 155
WAGYU SKEWER SKIRT STEAK PARATHA PEANUT SAUCE (D/G)	AED 240
FISH MISO HIRAME JAP CHAE PAK CHOI WILD TURBOT (A/D)	AED 255
STIR FRIED UDON NOODLES SHRIMP PASTE TOFU OCTOPUS (D/E/G/SB/SS)	AED 155
KIMCHI RICE POT BRAISED SHORT RIBS PICKLED CABBAGE CRISPY KALE (D/E/SS)	AED 225
18K GOLDEN VEGAN BURGER PLANT BASED PATTY MACHE SALAD (D/G)	AED 185
SEAFOOD PASTA SAFFRON CREAM LOBSTER BISQUE (D)	AED 155
WAGYU BEEF SLIDERS TRUFFLE ASIAN MIX POTATO BUN (D/E/G)	AED 120
TAMOGITAKE FREGAOLA WILD MUSHROOM TRUFFLE (D/G/V)	AED 185

DESSERTS

TIRAMISU SUNDAE COLD PRESSED ESPRESSO JACONDE LUWAK CRÈME (D/E/G)	AED 95
CHOCOLATE FONDANT VANILLA ICE CREAM BERRIES COMPOTE (D/G)	AED 95
EXOTIC FRUIT PLATTER TROPICAL SEASONAL FRUIT YUZU GEL (D/G)	AED 95
CRÈME BRULEE MIXED BERRIES MADAGASCAR CREAM (D/E)	AED 95
LOTUS BUN TARO JAM ROSEWATER GANACHE (D/G)	AED 95
MOCHI ICE CREAM PLATTER CHOCOLATE RED BEAN GREEN TEA (D/G)	AED 95
FRENCH CHEESE SELECTION ORANGE MARMALADE POILANE BREAD (D/G)	AED 115

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)
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AT.MOSPHERE
BURJ KHALIFA

**COCKTAILS
&
BEVERAGES**

BUBBLY NIGHTS

AVAILABLE FOR LADIES DAILY FROM 9 PM

“EVERY NIGHT IS A LADIES NIGHT”

ENJOY A BOTTLE OF BUBBLY ACCOMPANIED
WITH A SELECTION OF CANAPÉS
FOR AED 149.

ATELIER D' ARTISTES COCKTAILS



DAMAH

This elegant cocktail is a perfect mix of an extraordinary refined gin crafted with bergamot and extra dry Vermouth from the South of France. Damah takes its freshness and spicy notes from Spanish lemons and crushed black pepper, accurately balanced with elderflower. Gently garnished with pearl-shaped white chocolates and edible lavender flowers.

Star of Bombay, Noilly Prat, Elderflower, Lemon Juice, Black Pepper

HEWA

Based on a smooth dry Amber Rum crafted for the perfect cocktail and aged above the clouds. Bitterness of the walnuts, sweetness of vanilla and aroma of Ethiopian hand-picked coffee beans fuses together to create strong and intense flavours. Inspired by African masks, ornaments and tribal prints, HEWA is decorated with vanilla sticks from Madagascar and fresh walnuts dipped in dark bitter L'Hermitage chocolate.

Zacapa Amber, Vanilla, Walnut Brownie, Espresso, Dark Chocolate



Like warm welcome from the wild sea, pungent with peat, smoke and salinity of single malt Isle scotch, gives a hit with the first sip. Blended with liqueur, with subtle alchemy of 27 different herbs and spices made from a secret recipe dating back to the 16th century. Carefully pressed pineapple, fresh mint and star anise compliment this combination to reveal their complexity layer by layer. As a true work of art, Meili is furnished with a thin slice of pineapple, fresh mint sprayed with edible silver and star anise.

Talisker Strom, Benedictine D.O.M., Vanilla, Pineapple, Mint, Star Anise



The most prestigious Rose Champagne, the most delicious French Raspberries Liqueur, the World's famous Italian Vermouth and the best peach-flavoured liqueur gently mixed together in Naia. Freshly squeezed pink grapefruit perfectly balancing this unique cocktail. Fresh berries covered with edible 24-karat gold supplements an elegant glass.

Moët & Chandon Rose, Chambord, Martini Rosato, Archers Peach Schnapps, Grapefruit



Our Spectacular signature recipe begins with infusing handcrafted vodka from the heart of Siberia with decaffeinated green teas blended with French sweet spices and forest fruits and Premium Manuka Honey from New Zealand. Accomplished with delicate floral notes of beautiful Sauvignon Blanc, rose water and fresh blood orange. Two keys of carnival concept – flamboyance and colour achieved by covering the cotton candy filled with French edible flowers.

Beluga Noble, Sauvignon Blanc, Manuka Honey, Rose Water, Blood Orange

Atelier D'artistes Cocktails AED 295

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BY THE GLASS

CHAMPAGNE

125ml

Veuve Clicquot Ponsardin Brut, Yellow Label, Reims

185

Moët et Chandon Rosé Impérial, Épernay

195

Dom Pérignon, Épernay, 2009

375

WHITE WINE

150ml

Alois Lageder, Riff, Pinot Grigio, Veneto, Italy, 2018

100

Woodbridge, Robert Mondavi, Chardonnay, California, USA, 2018

105

Craggy Range, Sauvignon Blanc, Martinborough, New Zealand, 2019

130

RED WINE

150ml

Fuzion, Malbec – Shiraz, Mendoza, Argentina, 2018

95

Woodbridge, Robert Mondavi, Cabernet Sauvignon, California, USA, 2018

105

La Terrasse de la Garde, Pessac-Léognan, Bordeaux, France, 2014

140

ROSE WINE

150ml

Domaine des Nouelles, Rosé d'Anjou, Loire, France, 2018

95

Château Auguste, Bordeaux, France, 2018

125

SWEET WINE

60ml

M. Chapoutier, Banyuls, France, 2017

80

Palazzina, Moscato Passito, Piemonte, Italy, 2014

90

Château d'Armajan Des Ormes, Sauternes, France, 2013

110

CHAMPAGNE SELECTION

NON VINTAGE

Veuve Clicquot Ponsardin Brut, Yellow Label, Reims	990
Ruinart Brut, Reims	1090
Billecart-Salmon Brut Réserve, Mareuil-sur-Aÿ	1150
Bollinger Special Cuvée Brut, Aÿ	1325
Louis Roederer Brut Premier, Reims	1450
Laurent Perrier "Grand Siècle", Tours-sur-Marne	3600
Krug Grande Cuvée, Reims	4500
Armand de Brignac Brut Gold, Reims	5900
MCIII, Moët et Chandon, Épernay	11000

BRUT VINTAGE

Dom Pérignon 2008, Épernay	2250
Krug, 2004, Reims	6900
Louis Roederer "Cristal" 2008, Reims	7000
Dom Pérignon, "P2", 2000, Épernay	13500
Krug, Cuvée Clos d'Ambonnay, 1998, Reims	35000

NON VINTAGE BLANC DE BLANCS

Billecart Salmon, Mareuil-sur-Aÿ	1650
Ruinart, Reims	1950

VINTAGE BLANC DE BLANCS

Pol Roger 2009, Épernay	2100
Billecart Salmon, 2004, Mareuil-sur-Aÿ	4750

ROSE NON VINTAGE

Moët et Chandon Rosé Impérial, Épernay	1190
Taittinger Prestige Rosé, Reims	1490
Veuve Clicquot Ponsardin Brut Rosé, Reims	1500
Ruinart Brut Rosé, Reims	1600
Laurent Perrier Brut Cuvée Rosé, Tours-sur-Marne	2600
Laurent Perrier Brut Cuvée Rosé, Tours-sur-Marne, Magnum	5500

ROSE VINTAGE

Taittinger, Comtes De Champagne, 2006, Reims	5500
Dom Pérignon, 2005, Épernay	9950
Dom Pérignon, "P2", 1995, Épernay	24000

SPARKLE	
KIR ROYAL	162
Crème de Cassis, Champagne	
BEIJING BELLINI	171
Prosecco, Lychee Liqueur, white peach purée, rose water	
SIGNATURE LEGENDS OF AT.MOSPHERE	
GALAXY	103
Black Currant Vodka, limoncello, fresh mint, blood orange, ginger	
442	98
Grand Marnier, Aged Rum, passion fruit, crushed kumquats	
DRAGONFLY	103
Vodka, Crème de Mure, Crème de Violette, fresh blueberries, ginger	
SI ME	108
Midori, Hendrick's, lemongrass, cucumber, fresh apple	
MELTING POT	98
Drambuie, Gentleman Jack, fresh mango, red chili, honey	
PASSION PEARL	103
Gin, Watermelon Liqueur, yuzu juice, red peppercorn, passionfruit caviar	
THE BELUGA	103
Vodka, Midori, Peach Schnapps , white peach purée, passion fruit, elderflower	
ROYAL MOJITO	175
In our Royal Mojito, we combine cocktail rum – Zacapa Ambar 12 years old, fresh lime, premium mint from Cyprus and Brut Champagne from France. Super refreshing and perfect for special occasion. Garnished with 24-karat gold sprayed mint sprigs.	
FOREST SYMPHONY	103
Chambord, Bourbon, Amaretto Disaronno, blueberry purée, fresh grapefruit, fresh lime	
HONEYCOMB OLD-FASHIONED	103
Aberfeldy 12 YO Scotch Whisky, home-made spiced honey infusion, Aromatic Bitters, honeycomb	
FELICITY	98
Pomelo infused Ketel One Vodka, dates and white peach reduction, passionfruit, pineapple	
COEUR ECARLATE	98
Tanqueray 10, Rinomato Apéritif, caramel, pink grapefruit, spring soda water	
<i>Refreshing and citrusy cocktail perfectly pairs with remarkable starter - Foie Gras Torchon</i>	
SEVEN CONTINENTS	
LA DAMA	98
Red Wine, White Rum, Amaretto Disaronno, cranberry juice, vanilla syrup	
ICEBERG	132
Ron Zacapa 23 YO, Cherry Herring, Cointreau, Angostura Bitters, Peychaud's Bitters	
FINTASIA	98
Vodka, Lychee Liqueur, cranberry juice, fresh lychee, lemon juice, kaffir lime leaf	
FUNKY MONKEY THYME	93
Gin, Sloe Gin, lime juice, sugar syrup, fresh raspberry, thyme	
LAST MINUTE	98
Black Currant Vodka, Peach Liqueur, aloe vera, elderflower syrup, lemon juice, egg white	
ATM.SIGNATURE TIKI	103
Tanqueray 10, White Rum, Dark Rum, lime juice, pineapple juice, coconut syrup, Angostura Bitters	
SUNSET @ ATM	103
Tanqueray 10, Apricot Brandy, Habsburg Absinthe, pineapple juice, Peychaud's Bitters	

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CLASSIC

1890 - 1900's ERA

SAZERAC 93

Bourbon, Peychaud's Bitters, sugar, Absinthe

CLASSIC MARTINI 93

Made with your choice of house Gin or Vodka

OLD FASHIONED 93

Bourbon, home-made citrus & Aromatic Bitters infusion

MANHATTAN 93

Bourbon, Aromatic Bitters, Vermouth

ROB ROY 93

Scotch Blended Whisky, Peychaud's Bitters, Sweet Vermouth

1900 - 1920's ERA

BRANDY ALEXANDER 93

Brandy, Crème de Cacao, half & half, cacao powder

DAIQUIRI 83

Rum, lime juice, sugar

SINGAPORE SLING 93

Gin, Cherry Herring Liqueur, Cointreau, Benedictine, Aromatic Bitters, pineapple juice

1920 - 1930's ERA

BLOODY MARY 88

Vodka, spices, fresh lemon juice, Worcestershire, tomato juice

MOJITO 88

Rum, fresh lime, mint leaves, sugar, Angostura Bitters

AMERICANO 88

Campari, Vermouth Rosso, soda water

CAIPIRINHA 93

Cachaça, lime, white sugar cane

MOSCOW MULE 88

Vodka, ginger beer, lime juice, Angostura Bitters

1940 - 1950's ERA

MAI TAI 88

White and Dark Rum, Apricot Liqueur, orgeat, lime juice, Aromatic Bitters

HARVEY WALL BANGER 88

Vodka, Vanilla Liqueur, fresh orange juice

MARGARITA 88

Tequila, Cointreau, fresh lime juice

PIÑA COLADA 88

White Rum, Dark Rum, fresh pineapple, cream, coconut foam

1980 - 1990's ERA

COSMOPOLITAN 88

Citron Vodka, Cointreau, cranberry juice, lime juice

PENICILLIN 98

Blended Scotch, Single Malt Scotch, honey syrup, ginger beer, fresh lemon juice

SINGLE MALT WHISKY	single
GLENMORANGIE 'The Original'	83
GLENFIDDICH 12 years aged	93
ARBEG 10 years aged	93
AULTMORE 12 years old	98
MACALLAN 12 years old triple cask	98
GLENFIDDICH 15 years aged	108
DALMORE Cigar Malt	147
LAGAVULIN 16 years aged	166
GLENFIDDICH 18 years aged	176
GLENMORANGIE 18 years aged	186
MACALLAN 18 years old triple cask	244
MACALLAN 25 years old triple cask	679
BLENDED WHISKY	single
JOHNNIE WALKER BLACK LABEL	93
CHIVAS REGAL 12 YEARS	93
CHIVAS REGAL 18 YEARS	157
JOHNNIE WALKER BLUE LABEL	288
CHIVAS REGAL 25 YEARS	342
CHIVAS REGAL THE ICON	1489
JAPANESE WHISKY	single
NIKKA WHISKEY FROM BARREL	137
AMERICAN WHISKEY	single
JACK DANIEL`S	74
GENTLEMAN JACK	83
WOODFORD RESERVE	88
CANADIAN WHISKY	single
CANADIAN CLUB	74

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VODKA	single
RUSSIAN STANDARD ORIGINAL	74
KETEL ONE	74
CÎROC	79
BELUGA NOBLE	88
42 BELOW	83
BELVEDERE	83
GREY GOOSE	93
GREY GOOSE VX	157
BELUGA GOLD LINE	166
GIN	single
BOMBAY SAPPHIRE	74
TANQUERAY 10	79
HENDRICK`S	83
BEEFEATER 24	79
OXLEY	88
STAR OF BOMBAY	93
GIN MARE	98
MONKEY 47	147
TEQUILA	single
DON JULIO BLANCO	98
PATRÓN AÑEJO	108
DON JULIO AÑEJO	113
DON JULIO 1942	465
PATRON GUILLERMO DEL TORO	500
RUM	single
BACARDI 8 AÑOS	74
BUMBU	83
HAVANA CLUB 7 AÑEJO	83
RON ZACAPA 23 YEARS SOLERA	127
RON ZACAPA XO	152
HAVANA CLUB MAXIMO	2148

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COGNAC	single
HENNESSY VSOP	113
MARTELL VSOP	113
RÉMY MARTIN XO	205
HENNESSY XO	210
RÉMY MARTIN LOUIS XIII	1528
LAST DROP 1947 SINGLE ESTATE	1750
HENNESSY PARADISE IMPERIAL	1900
RICHARD HENNESSY	2001
PORT	single
QUINTA DO NOVAL VINTAGE 2000 TAWNY	145
TAYLOR`S 20 YEAR OLD TAWNY	157
QUINTA DO NOVAL 40 YEAR OLD TAWNY	340
SHERRY	single
EMILIO LUSTAU RESERVA DELUXE CREAM	83
LIQUEUR	single
AMARETTO DISARONNO	74
BAILEY`S	74
SAMBUCA VACCARI	74
PATRÓN XO CAFÉ	79
GRAPPA	single
GAJA & RAY	127
BEERS	bottle
HEINEKEN	59
CORONA	59
BECK`S 275 ML	59
ASAHI	59
PERONI	59

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.

MOCKTAILS

Mid-Summer Dream	54
Lemongrass, strawberry, apple juice, vanilla	
Passionata	54
Pineapple, orange, passion fruit	
High Berry	54
Black currant, elderflower, cranberry juice, Pink Flamingo tea	
Liquid Spa	54
Mint and peach flavored aloe vera juice, home-made ginger spiced sugar	
Tropical smile	54
Passionfruit, mango, coconut purée	
Ganache 87	54
Iced espresso, Ganache 87% dark chocolate, mascarpone cheese, topped with vanilla foam	

FRESH JUICES

Apple, Grapefruit, Watermelon, Orange, Mango, Pineapple	40
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SOFT DRINKS

Pepsi, Diet Pepsi, 7 Up, Tonic Water	30
Energy Drink	40

MINERAL WATER

	small	large
Still – Acqua Pana, Italy	22	35
Sparkling – San Pellegrino, Italy	22	35

COFFEE

KOPI LUWAK 120

The world's most premium coffee - 100% Wild Kopi Luwak from Indonesia. Smooth, balanced, rich flavour and complex aroma, nutty with notes of caramel. You can enjoy it on classic Italian way as an espresso, cappuccino or with warm milk on the side.

KOPI LUWAK MARTINI 140

Elegant mocktail made with our signature infusion of Kopi Luwak beans, Vanilla sticks from Madagascar, premium Brazilian oranges and sugar cane syrup.

KOPI LUWAK GOLD CAPPUCCINO 160

The world's most premium coffee - 100% Wild Kopi Luwak from Indonesia. Smooth, balanced, rich flavour and complex aroma, nutty with notes of caramel. Magnificent coffee drink covered with 24-karat gold flakes.

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.

WHITE TEA

White tea is the most simply processed of all tea, but often is the most challenging to perfect. It's sweet, often fruity flavor, soft texture and thirst-quenching character make it a great choice for drinking throughout the day.

WHITE PEONY

50

Sweet, rounded, comforting, deeply refreshing, sweet and honeyed Fujian white tea.

GREEN TEA

The taste of true green tea will encapsulate the very essence of spring: sublime, natural sweetness and a satisfying, silky texture.

ORGANIC GUNPOWDER

45

Bold, flavorful, reviving, the freshest and the sweetest Chinese Gunpowder green tea you will ever taste, spring picked and organically grown in Hunan.

JAPANESE SENCHA

60

Verdant, smooth and satisfying Japanese green tea. Our loose leaf Sencha is thick, rounded and sweet, as a result of expert steam-processing.

ORGANIC JADE SWORD

45

Grassy, refreshing, reviving and smooth Chinese green tea with aromas of spring flowers and freshly cut grass with super refreshing finish.

MOROCCAN MINT

45

Bright, rounded, reviving and refreshing blend of Chinese green tea with peppermint leaf, inspired by the souks of Morocco.

GENMAICHA SUPREME

50

Mellow, toasted and warming Japanese Green tea from the fertile, volcanic soils of Shizuoka, blended with roasted and popped rice.

JASMINE PEARLS

50

Sweet, floral and tempting tea where each pearl is hand-made by nimbly rolling spring-fresh green tea into pearls with naturally scented real Jasmine flowers for over 5 nights. The tea has smooth, bright and long-lasting jasmine aftertaste.

OOLONG TEA

Many consider oolong tea to be the most rewarding type of tea to explore. These sorts of tea offer an amazing array of flavors, from light and floral to dark, rich and roasted.

IRON BUDDHA

55

Floral, creamy and refreshing tea, which is considered as a veritable king amongst oolong sorts of tea – lightly oxidized and gently floral with fresh tart edge.

WUYI OOLONG

55

Rich, roasted and invigorating tea with balanced aromas of rose, peach, fragrant wood and caramel.

BLACK TEA

Black tea is well known for offering a unique richness and intensive flavors.

ASSAM GOLD

50

Malty, honeyed, fortifying, rich and full bodied black tea with subtle red fruit and toasted grain flavors.

DARJEELING

45

Fragrant, rounded, warming and refreshing tea with light and fragrant body.

ENGLISH BREAKFAST

45

Rich, malty, rousing, an ultimate breakfast tea, expertly blended from Assam's finest tea gardens, strong and bursting in flavors.

CEYLON & WHOLE ROSE	45
Rich, fragrant, enchanting and delicious combination of calming, sweet, miniature rosebuds over a smooth Ceylon black tea base.	
EARL GREY	45
Bold, fragrant, uplifting and unique loose leaf, which combines rich Ceylon tea base scented with real and zesty bergamot.	
CHAI	45
Sweet, spicy, rousing and delicious blend of rich Ceylon Tea with bespoke selection of sweet, aromatic spice. The real winter warmer.	
LYCHEE RED	45
Fragrant, light, fruity, bold with tropical lychee fruit notes over a light black tea base. Gently sweet and fully fruity black tea with good body and texture.	
DECAFFEINATED CEYLON	45
Rounded, smooth and warming full-bodied Ceylon tea without the caffeine. Tangy and malty with sweet, dried fruit notes.	
FLOWERING GREEN TEA	
Fresh green tea from Fujian province is used as a base to the floral scents of vibrantly colored lily petals and jasmine blossoms. Each bulb is hand-tied and will unfurl and blossom on infusion.	
FLOWERING LILY & JASMINE	50
Floral, honeyed, enticing, green tea tied around flame orange lily petals and jasmine flowers.	
HERBAL INFUSIONS	
Caffeine free, Herbal tea range delights the taste buds for a moment of pure indulgence. The highest quality pieces of real fruit, whole flowers and natural herbs are expertly-dried to retain essential oils and to protect the strength of flavor. Blended to create infusions structured for texture, balance and a lasting finish, the taste is bright and expressive on the palate, delivering superior and natural flavors.	
ROOIBOS	45
Sweet, Honeyed, refreshing tea with sweet straw and plum fragrance with faint vanilla. Soft, gently tangy flavor with a hint of bitter Seville orange richness.	
LEMONGRASS & GINGER	45
Bright, spicy, invigorating tea composed of only two natural ingredients: lengths of lemongrass and pieces of dried ginger for a spicy infusion.	
BLACKCURRANT & HIBISCUS	45
Bright, fruity, quenching tea composed of whole, naturally flavorsome blackcurrants, berries and cracked hibiscus shell.	
PUERH TEA	
Carefully aged to develop a character that is very different to other sorts of tea. The aging process adds a fascinating dimension, maturing the tea into something richer, smoother, mellower and more complex.	
2008 COOKED PUERH	85
Warm, earthy, smooth, rich tea yet subtle with a woody and earthy character, smooth texture and deep dark color.	
YELLOW TEA	
Yellow sorts of tea are processed in a similar way to green tea, but there is an extra step, unique to yellow tea production, which softens the flavor of the tea and removes the vegetal flavor present in green tea.	
PRE-RAIN JUN SHAN SILVER NEEDLE	195
Delicate, syrupy, golden, mellow, refreshing and sought after tea with floral and slightly spicy notes. Glorious infusion with barley sugar sweetness and subtle spicy flavors.	