

WELCOME TO
ATELIER M

RESTAURANT | LOUNGE | ROOFTOP

Ladies Night Set Menu

AED159

Tuesday & Saturday from 6PM - 10PM

STARTERS

Selection of

BURRATA (D, G)

Organic Tomatoes, 10-Year Aged Balsamic, Sesame Grissini

WAGYU GYOZA (G)

Wagyu Strip Loin, Sautéed Kimchi, Spicy Ponzu

MAIN COURSE

Selection of

PENNE ARRABBIATA (D)

Tomato Sauce, Peperoncino, Parmesan Cheese

SOY- HONEY GLAZED SALMON(G)

Glazed Asparagus, Celeriac and Sesame Puree

PAN-SEARED CHICKEN BREAST (D)

Organic Chicken Breast, Ratatouille Niçoise, Garlic Coulis

DESSERT

Selection of

STICKY DATES MOLTEN LAVA

Chocolate Ice Cream, Hazelnut Praline

TRIO DE SORBET FAIT MAISON (V)

***Available Only in the Restaurant and Lounge**

Terms & Conditions Apply

*(V)- Vegetarian, (VE) - Vegan,, (N) - Contains Nuts, (G) - Gluten, (D) - Dairy, (S) – Shellfish (N)-Nuts (F) - Fish
Please inform us of any food allergies or special dietary requirements and we will be happy to accommodate you*

ALL PRICES ARE INCLUSIVE OF 5% VAT AND SUBJECT TO 7% MUNICIPALITY

A'LA CARTE

APPETIZERS

HERB POLENTA (VE)

Confit Artichokes, Crispy Kale, Polenta Chips, Sauce Vierge
55

STEAMED VEGETABLE DUMPLINGS (G)

King Oyster Mushrooms, Carrot, Ginger, Spring Onion
55

ARTICHOKE TORTELLINI (G, D)

Roasted Purple Artichoke, Buffalo Ricotta, Soy Emulsion
58

MANGO SALAD (VE)

Fresh Mango, Grated Coconut, Shimeji Mushrooms, Fennel
60

BEETROOT SALAD (V)

Tri-Color Beetroot, Green Apple, Goat Cheese
65

WHITE JUMBO ASPARAGUS (V)

Grilled Asparagus, Truffle Perlage, Maltaise Sauce
68

CAESAR SALAD (D)

Baby Gem, Organic Grilled Chicken, Aged Parmesan Cheese
69

WAGYU GYOZA (G)

Wagyu Strip Loin, Sautéed Kimchi, Spicy Ponzu
75

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BEEF CARPACCIO (D)

Wagyu Beef Tenderloin, Semi-Dried Tomato, Parmesan Sauce

75

DYNAMITE SHRIMP TEMPURA (S)

Mix Green Salad, Sriracha Yuzu Mayonnaise

79

TUNA TARTARE (F, G)

Yellowfin Tuna, Avocado, Truffle Jus

79

GRILLED OCTOPUS (S)

Purple Potato Galette, Seaweed Salad, Lemongrass & Lime Aioli

80

TIGER SHRIMP SALAD (S, G)

Poached Shrimps, Avocado, Crispy Shallots, Truffle Vinaigrette

80

BURRATA (G, D)

Organic Heirloom Tomatoes, 10-Year Aged Balsamic, Crostini, Pesto

95

PAN-SEARED SCALLOP (S, G)

Hokkaido Scallop, Edamame, Mandarin and Yuzu Pearls, Parsnip Puree

105

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PIZZA

MARGHERITA (G, D)

Mozzarella, Tomato, Basil
58

FOUR CHEESE (G, D)

Gorgonzola Dolce, Fontina, Buffalo Mozzarella, Smoked Scamorza
85

CURRY CHICKEN PIZZA (G, D)

Marinated Chicken, Mozzarella, Curry Emulsion
85

SEAFOOD PIZZA (G, S, D)

Lobster, Unagi, Scallops, Mozzarella, Clam Chowder
89

BURRATA PIZZA (G, D)

Burrata, Cherry Tomato, Herb Salad, Pesto Sauce
90

TRUFFLE PIZZA (G, D)

Black Truffle, Fontina, Petite Herb Salad
99

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MAIN COURSES

PENNE ARRABBIATA (D)

Tomato Sauce, Peperoncino, Parmesan Cheese
69

SPINACH BUCATINI PASTA (G, D)

Beef Pancetta, Cherry Tomato, Yellow Zucchini, Creamy Leek Sauce
89

SHREDDED BEEF BOLOGNESE (D)

Braised Brisket, Bucatini, Parmesan
94

GRILLED PRAWN RISOTTO (S, D)

Jumbo Prawn, Cherry Tomato, Parmesan, Beurre de Normandie
110

PAN-SEARED CRISPY SILKEN TOFU (G)

Marinated Tofu, Green Beans, Shiitake Mushrooms
120

DUCK CONFIT (D)

Duck Leg Confit, Haricot Vert, Mustard Sauce
159

PAN-SEARED SALMON (F, D)

Sautéed Broccolini, Semi-Dried Tomatoes, Charred Pepper, Beurre Blanc Sauce
165

ROASTED CHICKEN ROULADE (D)

Corn-Fed Chicken, Mushrooms and Artichoke Filling, Baby Carrots, Truffle Chicken Jus
169

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12-HOUR SLOW COOKED LAMB SHANK

Sautéed Root Vegetables, Sour Apricot Chutney, Lamb Jus
175

PAN-SEARED LAMB RACK (D)

Canadian Lamb Rack, Jersey Royal Potato, Creamy Mustard Sauce
189

BLACK ANGUS “TAGLIATA” (D)

Black Angus Striploin, Aged Balsamic, Arugula and Fennel Salad, Pepper Sauce
205

LOBSTER LINGUINE (S, D)

Canadian Lobster, Lobster Bisque, Picholine Olives
210

BLACK COD SAIKYO YAKI (F)

Miso Marinated Black Cod, Sautéed Eryngii Mushrooms, Ginger Sprout
215

CHILEAN SEA BASS (F)

Glacier 51 Sea Bass, Zucchini Pasta, Tomato Sauce
230

BLACK ONYX RIBEYE (D)

400g Rib Eye, Triple Cooked Fries, Truffle Sauce
350

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SIDES

CREAMY POTATO PURÉE (D)
40

GRILLED ASPARAGUS
40

GARLIC BROCCOLINI
40

VEGETABLE STIR FRIED RICE
40

TRIPLE COOKED FRIES, HERB SALT
45

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DESSERT

SELECTION OF TRIO DE SORBET (V)

40

SELECTION OF GELATO (D)

40

EARL GREY CRÈME BRÛLÉE (D)

Vanilla and Orange Ice Cream, Orange Coulis

65

VANILLA CHEESECAKE (G, D)

Blueberry Compote, Fresh Berries, Mint

65

PRALINE TIRAMISU (G, D)

Cold Brew Coffee, Praline Mascarpone, Dark Chocolate

65

HOT CHOCOLATE FONDANT (G) (D)

Vanilla Ice Cream, Caramel Feuilletine

69

CREME DE FRUITS (G, D)

Coconut Chantilly, Tropical Fruit, Kunafa, Passion Fruit Compote

70

VEGAN CHOCOLATE MOUSSE (V)

Raspberry Chocolate Mousse, Almond Chocolate Sponge, Salted Caramel Ice Cream

79

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