

TUESDAY



ATELIER M

RESTAURANT | LOUNGE | ROOFTOP

AED 169.00

6:00PM - 10:00PM

QUEENS' NIGHT

MENU

STARTERS

Select one

BURRATA (G|D|N)

Heirloom tomato, aged balsamic glaze, rocket leaves salad, walnuts

WAGYU BEEF RAVIOLI (G|D)

Homemade beef ravioli, blistered cherry tomato sauce, aged parmesan

MAIN COURSE

Select one

WILD MUSHROOM RIGATONI (G|D)

Rigatoni pasta, tarragon chlorophyll, pecorino Romano

SOY HONEY GLAZED SALMON (G|D)

Roasted salmon, young asparagus, roasted sesame, celeriac cream

CORN-FED CHICKEN BREAST (D)

Sous vide chicken breast, saffron risotto, mesclun salad, chicken jus

DESSERT

Select one

CHOCOLATE LAVA (G|D|N)

Sticky date, Stracciatella ice cream, blueberry coulis

COCONUT & MANGO (G|D)

Mango coconut mousse, mango compote, lemon mint sorbet

(G) - Gluten (D) - Dairy (N) - Nuts

Please ask your server for allergen information.

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QUEENS' NIGHT

DRINKS

HOUSE WINES

RED - CABERNET SAUVIGNON (*ANAKENA*)

WHITE - SAUVIGNON BLANC (*ANAKENA*)

SPIRITS

VODKA – *TITO'S*

RUM – *BACARDI*

GIN – *TANQUERAY*

WHISKEY – *JW RED LABEL*

COCKTAILS

WHITE LADY

Gin, triple sec, lime juice, sugar syrup, egg white

ESPRESSO MARTINI

Vodka, espresso, vanilla syrup, coffee liqueur

SANGRIA

Rose wine, gin, apple juice, lemon juice, vanilla syrup

MOCKTAILS

BERRY SMASH

Wild berries, cranberry juice, lemon juice, sugar syrup

PINA COLADA

Coconut syrup, pineapple juice, vanilla syrup

*SPECIAL BUBBLY BOTTLE FOR 150*AED*

INDOOR LOUNGE SPECIAL DEAL!!!!

5 drinks for AED99.00

