

the
Royal
tearoom

CHRISTOPHE DEVOILLE

SIGNATURE AFTERNOON TEA







CHRISTOPHE DEVOILLE

EXECUTIVE PASTRY CHEF, ATLANTIS THE ROYAL
2025 PASTRY CHEF OF THE YEAR AT GAULT&MILLAU

Christophe Devoille is the Executive Pastry Chef at Atlantis the Royal.

Born in Strasbourg, the German inflected city of France's eastern borders, Devoille's career began at the age of 15 years old in his kitchen at home, making cakes with his mother.

After pastry school, Devoille has traveled the world learning only from the best in the industry such as Alain Ducasse and many more. He played a crucial role as the Executive Pastry Chef in the pre-opening of the Wynn Palace in Macao, China where he perfected Wynn's legendary macarons.

We invite you to try his beautiful creations in The Royal Tearoom vitrine as well as the masterfully crafted afternoon teas.

Tea has inspired people of all ages and cultures to come together and enjoy moments of serenity and joy, moments made more profound by preparation and serving rituals that have evolved over thousands of years.

The Royal Tearoom invites you to partake in these rituals by offering you the world's finest teas, immaculately prepared and presented in a luxurious environment worthy of this time-honoured beverage.

Complementing our curated selection of teas is a tantalizing menu developed in collaboration with world-renowned Pastry Chef Christophe Devoille, in which you will discover an exquisite selection of savoury delights, delicate pastries, mouthwatering cakes and more.

Let the Royal Tearoom experience begin.

SIGNATURE AFTERNOON TEA

TO START

NORWEGIAN SALMON (D, E, F, G, L, MU, SO, SU)
Crème Fraîche, Fennel Pollen, Avocado

CANADIAN LOBSTER (D, E, F, G, L, S, MU, SO, SU)
Pomelo, Espelette Emulsion, Kristal Caviar

WAGYU COPPA & 24-MONTH AGED GRUYÈRE (D, E, G, MU, L, SO, SU)
Sunchoke & Brown Butter Cream, Baby Rocket

BLACK TRUFFLE & CONFIT CHICKEN (D, E, G, L, MU, SU)
Tarragon & Lemon Cream, Manchego Cheese

PICKLED PEPPER & GOAT CHEESE (D, E, G, L, MU, SU, V)
Grilled Baby Zucchini, Fresh Oregano, Tajin Cream

TO FOLLOW

LOCAL RASPBERRY & CITRUS (D, E, G, SO)

HAZELNUT ST. HONORÉ (D, E, G, N, SO)

MARTINIQUE 50% COCOA & ARABICA (D, E, G, N, SO)

100% VANILLA (D, E, G, N, SO)

TO CONTINUE

SELECTION OF SCONES & HOMEMADE PRESERVES (D, E, G)

TO FINISH

“FONTAINEBLEAU” (D, E)
Tonka & Grapefruit, Crispy Palmier

Dishes indicated with (A) - Alcohol, (C) - Celery, (D) - Dairy, (E) - Egg, (F) - Fish, (G) - Gluten, (L) - Lupin, (MU) - Mustard, (N) - Nuts, (R) - Raw, (S) - Shellfish, (SE) - Sesame, (SO) - Soybean, (SU) - Sulphites, (V) - Vegetarian.

Consumption of raw or undercooked meats, seafood or poultry products such as eggs may increase your risk of foodborne illness. Please notify your server if you have any known food allergies or intolerances. Our food is prepared in an environment where other allergen ingredients are handled.

TEA SELECTION

WHITE TEA

BAMBOO SNOW WHITE

Delicate white tea combined with sweet bamboo leaves and fruity cranberries

SAPPHIRE JASMINE

A stunning, decadent blue infusion with subtle delicate notes of jasmine

PEACH & PEAR

Smooth and velvety Pai Mu Tan white tea mixed with dried peach and pear pieces

GREEN TEA

ORGANIC JAPANESE SENCHA

Sweet and aromatic medium steamed first flush sencha from Kagoshima prefecture

DRAGON WELL LONG JING

Distinctive flat leaf produces a subtle floral aroma, mellow nutty notes and a sweet, lingering finish

MOROCCAN MINT

Traditional blend of green gunpowder and Moroccan nana mint leaves

JASMINE PHOENIX PEARLS

Hand rolled pearls of green tea with white tips scented with jasmine flowers

EIGHT TREASURES

Delightful green tea blended with seven wonderful ingredients and a fruity aftertaste



BLACK & PU'ERH TEA

THE ROYAL TEAROOM AFTERNOON BLEND

Blend of Imperial Yunnan Golden Bud tea,
adorn with rose petals and creamy vanilla

ASSAM ENGLISH BREAKFAST

Strong and full-bodied blend of the
most exclusive tea gardens in Assam

MAJESTIC EARL GREY

A classic tea made with the essence
of Sicilian bergamot orange

ORGANIC DARJEELING

A second flush tea with notes
of spicy-sweet nutmeg and baked fruit

MIDNIGHT CHOCOLATE MINT

An indulgent black tea with natural peppermint,
dark chocolate and white chocolate flakes

ORGANIC MASALA SPICE CHAI

Delicious hand blended Indian black teas
combined with oriental masala spices

ORIENTAL MOMENTS

Pu'erh, oolong and black tea mixed
with aromatic oriental ingredients





O O L O N G T E A

MILK OOLONG

High mountain oolong infused
with sweet creamy notes of French vanilla

MAGNOLIA OOLONG

Grown in forest-deep organic gardens,
scented with whole magnolia flowers

H E R B A L I N F U S I O N

LAVENDER TRANQUILITY

Relax and unwind with this aromatic
blend of Mediterranean herbs

ORGANIC GINGER BREEZE

Botanical mix of ginger, lemongrass,
orange peel, hibiscus and liquorice

TROPICAL ROOIBOS

Sweet South African rooibos enhanced
with playful exotic passion fruit

RUSH HOUR BERRY

A combination of flavorful garden
and forest berries

PRICKLY CACTUS FIG

Sweet and fruity blend of cactus fig,
papaya, pears, apples, and roses

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C O F F E E

ESPRESSO

MACCHIATO (D)

AMERICANO

CAPPUCCINO (D)

LATTE (D)

FLAT WHITE (D)

CORTADO (D)

SPANISH LATTE (D)

TURKISH COFFEE

S P E C I A L T Y H O T C H O C O L A T E

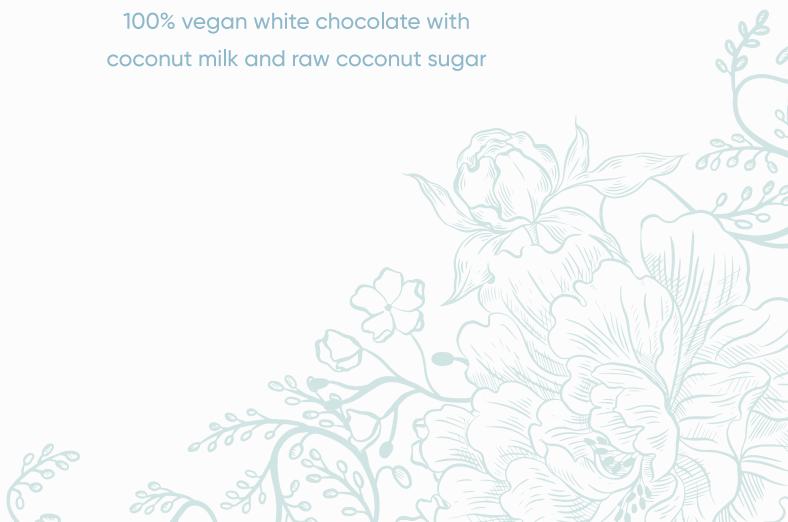
SIGNATURE ROYAL HOT CHOCOLATE

BY CHRISTOPHE DEVOILLE (D, N, SO)

Single origin Madagascar chocolate
with crème fraîche

VEGAN HOT CHOCOLATE (N)

100% vegan white chocolate with
coconut milk and raw coconut sugar









ATLANTIS
THE ROYAL
DUBAI

