



IN-ROOM DINING MENU



قائمة الطعام



Меню на
русском языке



中文菜单

At Atlantis The Palm, In-Room Dining offers a seamless and indulgent experience, allowing guests to enjoy restaurant-quality cuisine in the comfort and privacy of their room or suite, any time of day or night. Featuring a curated menu of international favourites and signature dishes, delivered with exceptional service, it brings the resort's world-class hospitality directly to your door for an effortless and memorable stay.



All-Day Breakfast

1 - The Continental Breakfast

(G, N, D, E) 155

Baker's Basket

Home baked artisanal viennoiserie
Choice of white or brown toast
Served with butter and fruit preserves

Sliced Seasonal Fresh Fruits

2 - The Atlantis Breakfast

(G, N, D, E, S, F, C, SE, SO, SU, MU) 195

Baker's Basket

Home baked artisanal viennoiserie
Choice of white or brown toast
Served with butter and fruit preserves

Sliced Seasonal Fresh Fruits

Two Eggs Any Style 🥚

Served with hashbrown, grilled tomato, steamed asparagus, sautéed mushrooms, chicken or beef sausages

3 - The Arabian Breakfast

(G, N, D, E, SE, SO, SU, MU, L) 185

Baker's Basket

Home baked artisanal viennoiserie
Choice of white or brown toast
Served with butter and fruit preserves

Sliced Seasonal Fresh Fruits

Shakshouka with Grilled Halloumi

Foul moudamas, hummus, fresh labneh, labneh balls, cucumber, tomato, pickles, fresh laban

4 - The Wellbeing Breakfast

(G, N, D, E, SE, SO, SU, MU, L) 180

Baker's Basket

Home baked artisanal viennoiserie
Choice of white or brown toast
Served with butter and fruit preserves

Sliced Seasonal Fresh Fruits

Egg White Omelet 🥚

Baby spinach, cottage cheese, asparagus, cherry vine tomato

Cereal

Honey almond cereal, Greek yoghurt

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5 - The Indian Breakfast

(G, N, D, E, SE, SO, SU, MU, L) 170

Baker's Basket

Home baked artisanal viennoiserie
Choice of white or brown toast
Served with butter and fruit preserves

Sliced Seasonal Fresh Fruits

Masala Omelet

Chana masala, paratha, coriander, mixed pickle

6 - The Russian Breakfast

(G, N, D, E, F, SO, MU) 210

Baker's Basket

Home baked artisanal viennoiserie
Choice of white or brown toast
Served with butter and fruit preserves

Sliced Seasonal Fresh Fruits

Atlantic Smoked Salmon

Add Kristal Kaviari Caviar (30gm) 1000

Add Salmon Caviar (30gm) 150

Semolina Porridge or Buckwheat Porridge

Syrniki

Russian style pancake, cottage cheese, fresh berries

Or

Two Eggs Any Style

(G, N, D, E, S, F, C, SE, SO, SU, MU, L) 

Choice of omelet fillings: Tomato, cheese, turkey bacon, herbs, mushroom, onion, capsicum
Served with hashbrown, grilled tomato, steamed asparagus or sautéed mushrooms
Choice of: Chicken or beef sausages, turkey bacon

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7 - Two Eggs Any Style

(G, N, D, E, S, F, C, SE, SO, SU, MU, L) 95 🌱

Choice of omelet fillings: Tomato, cheese, turkey bacon, herbs, mushroom, onion, capsicum
Served with hashbrown, grilled tomato, steamed asparagus or sautéed mushrooms
Choice of: Chicken or beef sausages, turkey bacon

8 - Egg White Omelet

(G, N, D, E, SO, SE, SU, MU, L) 95 🌱

Baby spinach, cottage cheese, asparagus, cherry vine tomato

9 - Atlantis Eggs Benedict

(G, N, D, E, SE, SO, SU, MU, L) 110 🌱

Toasted English muffins, veal cotto, baby spinach, soft poached eggs, Hollandaise sauce

10 - Scottish Smoked Salmon

(F, D, SU) 85

Lemon, caper berries, cornichons, sour cream

11 - Atlantis Power Bowl

(G, N, D, E, SE, SO, SU, MU, L) 95

Quinoa, avocado, red radish, heirloom tomatoes, mint, flax seed, soft poached egg, pomegranate dressing

12 - Greek Yoghurt with Coconut Granola and Local Honey

(G, V, N, D, SE, SO, SU, MU, L) 75 🌱

Mango, shaved coconut, mixed nuts, local berries

13 - Oatmeal Porridge

(G, V, N, D, SE, SO, SU, MU, L) 60

Caramelised banana, roasted almonds, dried cranberries

14 - Syrniki

(G, D, E, SO, MU) 85

Russian style pancake, cottage cheese, fresh berries

15 - Brioche French Toast

(G, D, E, N) 85

Fruit compote, fresh berries

16 - Buttermilk Pancakes

(G, D, E, N, SO) 85

Nutella, maple syrup or whipped cream

17 - Belgian Waffles

(G, D, E, N, SO) 85

Nutella, maple syrup or whipped cream

18 - Selection of Artisanal Cold Cuts

(G, D, N, S, E, F, C, SO, SE, SU, MU) 85

Smoked turkey breast, Wagyu beef Coppa, Veal Cotto, caper berries, pearl onions, cornichons

19 - Cereals

(G, D, N) 50

Coco Pops, Cornflakes, Rice Krispies, Special K, Frosties, All Bran

All our breakfast bundles include:

Choice of freshly brewed coffee / decaffeinated coffee or selection of fine teas

Choice of fresh juice orange / watermelon / apple / pineapple / grapefruit / mango

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Salads & Soups

Salads

20 - Olivye

(G, N, D, E, S, F, C, SE, SO, SU, MU) 110 🌱

Russian style potato salad, hard-boiled egg, dill pickles, smoked turkey breast, mayonnaise

21 - Greek Salad

(G, V, D, N, SO, SE, SU, MU, L) 85 🌱

Vine ripened tomato, Greek feta, onion, capsicum, cucumber, oregano, lemon-thyme dressing

22 - Caesar Salad

(G, D, N, E, S, F, SU, SE, SO, MU, L) 95 🌱

Baby gem lettuce, anchovies, shaved parmesan, beef bacon, garlic croutons, soft-boiled egg

Add grilled corn-fed chicken (D) 55

Add grilled prawns with herb butter (D, S) 55

Soups

23 - Spiced Lentil

(V, G, C, D, N, L, SO, SE, SU, MU) 65

Brown lentil, cumin, smoked paprika, Arabic bread croutons, lemon

24 - Truffle Mushroom Soup

(V, G, C, D) 80

Thyme, porcini, sourdough croutons

25 - Borscht

(D, SU) 80

Aromatic beef broth, potatoes, beetroot, cabbage, dill leaves, smetana

26 - Wonton Noodle Soup

(G, C, E, SO, S) 90

Chicken and prawn dumplings, pak choy, egg noodles, fried garlic

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Mezze

Cold Mezze

27 - Hummus

(V, G, SE) 45

Chickpeas, tahini, olive oil, lemon, pita bread

28 - Moutabel

(V, D, G, SE) 45

Eggplant, tahini, pomegranate, pita bread

29 - Fattoush

(V, G, N, D, SO, SE, SU, MU, L) 45

Lettuce, tomato, cucumber, capsicum, radish, mint, sumac, pita bread

30 - Cold Mezze Platter

(V, G, N, D, SE, SO, SU, MU, L) 155

Hummus, moutabel, tabbouleh, fattoush, labneh, baba ghanoush, pickles, olives, pita bread

Hot Mezze

31 - Sambousek

(V, G, N, D, SO, SE, MU, L) 45

Akawi cheese, pine nuts, pita bread

32 - Spinach Fatayer

(G, N, D, E, SE, SO, MU, L) 45

Spinach, onions, pine nuts, pita bread

33 - Lamb Kibbeh

(G, N, D, E, SE, SO, SU, MU, L) 45

Bourghul, minced lamb, pine nuts, Arabic spices, pita bread

34 - Hot Mezze Platter

(G, N, D, E, SE, SO, SU, MU, L) 155

Cheese sambousek, spinach fatayer, cheese rekakat, lamb kibbeh, falafel, pita bread



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Sandwiches and Burgers

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35 - Atlantis Beef Burger

(G, N, D, E, S, F, C, SO, SE, SU, MU, L) 160

Angus beef patty, caramelised onion, beef bacon, Atlantis burger sauce, cheddar cheese, gherkins, potato bun, French fries

36 - Angus Steak Sandwich

(G, D, N, E, F, SO, SE, SU, MU, L) 140

Beef sirloin, onion chutney, rocket leaves, lettuce, gherkins, tomato, truffle mayonnaise, French fries

37 - Club Sandwich

(G, N, D, E, S, F, C, SO, SE, SU, MU, L) 125 🌱

Corn-fed chicken breast, smoked turkey, egg mimosa, mustard mayonnaise, emmental cheese, baby gem lettuce, tomato marmalade, French fries

38 - Impossible Burger

(G, N, SO, SU, D, E, MU) 120

Plant based patty, smashed avocado, vegan cheese, tomato, lettuce, Spanish onion, pickled slaw, sweet potato fries

Snacks

39 - Barbecue Chicken Wings

(G, SO, D, C, MU, E, F) 85

Carrot, celery and blue cheese dip

40 - Mini Beef Slider

(G, SO, MU, E, D, F) 75

Mini beef patty, onion, and beef bacon jam, cheddar cheese

41 - Vegetable Samosa

(G, V, SE, SO, D, N) 75

Mint chutney, tamarind chutney

42 - Classic Buttered Popcorn

(D) 55

Freshly popped, lightly salted

43 - Kristal Kaviari Caviar (30gm) 1,000

44 - Salmon Caviar (30gm) 150

All Caviar served with Blinis, sour cream, egg white and chives.

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Pastas & Pizzas

Pasta (G)

Spaghetti (G, MU, SO)
Penne (G, E)
Fettucine (G, E, SO, MU)

Gluten free pasta is available on request.

45 - Napoletana

(G, D, C, E, N, SO, SE, SU, MU, L) 90

46 - Bolognaise

(G, D, C, E, N, SO, SE, SU, MU, L) 105

47 - Chicken Alfredo with Mushrooms

(G, D, E) 115 

48 - Seafood Marinara

(G, S, C, E, D, F, SO, SE, SU, MU, L) 145

Prawns, calamari, mussels

Pizza (G)

49 - Margherita

(V, N, D, G, C, SO, SE, SU, MU, L) 110 

Cherry tomato, basil leaves, tomato sauce,
fresh mozzarella

50 - Pepperoni

(G, N, D, C, SO, SE, SU, MU, L) 115

Beef pepperoni, herb infused tomato sauce,
fresh mozzarella

51 - Spicy Barbecue Chicken

(G, D, N, C, SO, SE, SU, MU, L) 120 

Barbecue chicken, chili flakes, tomato sauce,
fresh mozzarella

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Main Course

Main Course

52 - Beef Pelmeni

(G, D, N, E, SO, SE, SU, MU, L) 155

Russian style boiled dumplings with sour cream, dill butter

53 - Arabic Mixed Grill

(G, D, E, C, F, N, MU, SE, SO, SU, L) 235

Kofta kebab, shish taouk, lamb kebab, lamb chops, mixed pickles, oriental rice, garlic mayonnaise, harra sauce, Arabic bread

54 - Nasi Goreng

(G, N, S, F, E, D, SO, SE, SU, MU, L) 140 🌱

Indonesian style fried rice with chicken satay, prawns, fried egg served with pickles, peanut sauce, prawn crackers

55 - Classic Butter Chicken

(G, N, D, SO, SE, SU, MU, L) 165

Marinated chicken fillet, rich tomato gravy with biryani rice, naan or paratha bread

56 - Traditional Chicken Biryani

(G, D, N, SO, SE, SU, MU, L) 155

Slow-cooked chicken with fragrant biryani rice, cucumber raita

57 - Dal Tadka

(V, G, N, D, SO, SE, SU, MU, L) 65

Indian yellow lentils cooked in spices, coriander, steamed basmati rice

58 - Plain Naan, Garlic Naan, Butter Naan

(G, V, D) 20

Naan bread available from 12:00 pm to 2:00 am

All Indian dishes are served with mixed pickle, mango chutney and pappadum

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Grills & Sides

Grills

All dishes are served with a choice of two sides and one sauce

59 - Angus Beef Tenderloin 220gm

(G, D, N, F, C, SE, SO, SU, MU, L) 330

60 - Scottish Salmon 180gm

(F, G, D, N, C, SE, SO, SU, MU, L) 235 

61 - King Tiger Prawns 220gm

(S, G, D, N, C, SE, SO, SU, MU, L) 265

62 - Corn Fed Baby Chicken

(G, D, N, SE, SO, SU, MU, L) 185

Sides ^(V)

68 - Roasted Mushrooms, Balsamic Glaze

(V, G, D, N, SE, SO, SU, MU, L) 50 

69 - Broccolini, Confit Garlic, Toasted Almonds

(V, G, D, N, SE, SO, SU, MU, L) 50

70 - Mixed Leaves, Olives, Pickled Red Onion

(V, G, D, N, SE, SO, SU, MU, L) 45 

71 - French Fries

(V, MU, E) 50

72 - Truffle Mash Potatoes

(G, D, N, F, SE, C, SO, SU, MU, L) 65

73 - Sweet Potato Fries

(V, MU, E) 45

Sauces

63 - Veal Jus

(G, C, D, N, SE, SO, SU, MU, L) 15

64 - Green Peppercorn Sauce

(G, C, D, N, SE, SO, SU, MU, L) 15

65 - Wild Mushroom Cream Sauce

(G, C, D, N, SE, SO, SU, MU, L) 15

66 - Truffle & Herb Butter

(V, G, D, N, SE, SO, SU, MU, L) 15

67 - Béarnaise

(D, E, SU) 15

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Children's Menu

Children's Menu

74 - Chicken Noodle Soup

(G, D, N, E, C, F, SO, SU, SE, MU, L) 55

Clear chicken broth, egg noodles,
shredded chicken fillet, vegetables

75 - Pasta

(G, D, E, C, N, SO, SE, SU, MU, L) 65

Spaghetti, penne or macaroni with bolognaise
or tomato sauce

76 - Tenders

(G, MU, E) 85

Chicken tenders, French fries

77 - Scottish Salmon

(G, D, N, F, SO, SE, SU, MU, L) 80 

Grilled salmon fillet, steamed vegetables,
mashed potatoes

78 - Hotdog

(G, D, E, SE, S, F, N, SO, C, MU, SU) 75

Beef hotdog, cheese sauce, ketchup, mayonnaise,
French fries

79 - Fish Fingers

(G, D, E, F, SU, MU, SO) 75

Bread crumbed fish fingers, tartar sauce, French fries

80 - Burger

(G, D, N, E MU) 85

Grilled Angus beef burger, double cheddar, French fries

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Desserts

Desserts ^(V)

81 - Mascarpone Tiramisu
(G, N, D, E, SO, SE) 75
Whipped almond Chantilly, chocolate sauce

82 - Baked White Chocolate Cheesecake
(G, N, D, E, SO, SE) 75
Strawberry compote, lemon cream, whipped ganache

83 - Um Ali
(G, N, V, D) 75
Roasted pistachio, khidri dates

84 - Sliced Seasonal Fruit Platter with Berries
(V) 95

Ice Cream ^(V)

85 - Make Your Own Sundae
(D, SO, N, G, E) 75

Choose Your 3 Scoops of Ice Cream or Sorbet:
Ice Cream Flavours: Vanilla, chocolate, strawberry
Sorbet Flavours: Mango, coconut, raspberry

Choose Your 3 Toppings:
Dulce De Leche (V, D)
Chocolate Sauce (V, N, SO)
Raspberry Sauce (V)
Fresh Berries (V)
Vanilla Whipped Cream (V, D)

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Beverages

Non - Alcoholic Beverages

WATER & SOFT DRINK

Still Water small / large

86 - Acqua Panna 29/39

Sparkling Water

87 - San Pellegrino 29/39

88 - Carbonated Drinks (SU)

Pepsi, Diet Pepsi, Pepsi Zero, 7UP,
7UP Sugar Free, Mirinda, Bitter lemon 30
Tonic Water, Ginger ale, Soda 35

89 - Energy Drinks (SU)

Red Bull, Red Bull sugar free 40

HOT DRINKS

Coffee

90 - Espresso 36

91 - Double espresso, cappuccino (D),
filter coffee, café latte (D), Iced coffee (D),
macchiato (D), café mocha (D) 38

Chocolate

92 - Hot chocolate (D), cold chocolate (D) 38

93 - Signature hot chocolate (D) 43

Milk (Glass)

94 - Full fat (D), Low fat (D), Skimmed (D),
Almond (N), Soya (SO), Coconut (SO) 10

95 - Tea and Herbal

English Breakfast, Earl Grey, Jasmine, Rooibos Vanilla,
Ginger Breeze, Chamomile, Rush Hour Berry, Moroccan Mint,
Organic Mint Duo, Spring Mao Feng Green Tea,
Masala Spice Chai (D) 38

Refreshers

96 - Roots: Kiwi, spinach, celery (C), broccoli, green capsicum,
green apple, ginger, pineapple 55

97 - Virgin Colada: Coconut cream, pineapple juice 50

98 - Fruit Juices

Orange, pineapple, watermelon, mango,
apple, lemon mint, green apple, carrot
(served individually or mixed) 30

99 - Milkshakes (D, N)

Banana, chocolate, strawberry, vanilla,
chocolate peanut butter, fresh berries 45

100 - ORGANIC JUICES

Apple, pear, red grape 19

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(N) - Nuts, (R) - Raw, (S) - Shellfish, (SE) - Sesame, (SO) - Soybean, (SU) - Sulphites, (V) - Vegetarian

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Alcoholic Beverages

COCKTAILS

101 - Aperol Spritz (SU)

Aperol, Prosecco, soda water 85

102 - Bloody Mary (G, F, C)

Ketel One, tomato juice, seasoning, Tabasco sauce,
lime juice, Worcestershire sauce 70

103 - Cosmopolitan (SU)

Ketel One, Cointreau, cranberry juice 70

104 - Daiquiri

Havana Club 3, lime juice, simple syrup 70

105 - Negroni (SU)

Tanqueray , Martini Rosso, Campari 75

106 - Long Island Iced Tea (SU)

El Jimador Blanco, Tanqueray, Havana Club 3, Ketel One,
Cointreau, lime juice, pepsi 100

107 - Margarita

El Jimador Blanco, Cointreau, lime juice 80

108 - Mojito

Havana Club 3, fresh mint leaves, lime juice, soda water,
simple syrup 70

109 - Piña Colada

Havana Club 3, Malibu, pineapple juice, coconut cream 70

110 - Moscow Mule (SU)

Kettle One, ginger ale, lime juice 70

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BEER (G, SU)

- 111 - Tiger, Singapore 60
- 112 - Asahi, Japan 65
- 113 - Peroni, Italy 60
- 114 - Corona, Mexico 60
- 115 - Erdinger, Germany 65
- 116 - Heineken, Holland 55
- 117 - Birra Moretti, Italy 60
- 118 - Brewdog IPA 70

LIQUEUR (SU) glass/bottle

- 119 - Amaretto di Saronno (N) 60/870
- 120 - Aperol 50/770
- 121 - Baileys Irish cream (D) 70/1,150
- 122 - Cointreau 75/1,100
- 123 - Jägermeister 65/940
- 124 - Kahlúa 60/890

GIN glass/bottle

- 125 - Daffy's 90/1,400
- 126 - Roku 80/1,200
- 127 - Sipsmith 75/1,100
- 128 - Tanqueray 10 65/1,150
- 129 - Tanqueray 55/850
- 130 - Hendrick's 75/1,150
- 131 - Monkey 47 130/1,400

VODKA glass/bottle

- 132 - Beluga Gold line 220/3,300
- 133 - Beluga Noble (375 ml) 1,050
- 134 - Belvedere 90/1,450
- 135 - Ciroc (SO) 85/1,350
- 136 - Grey Goose 95/1,600
- 137 - Ketel One 55/910

RUM glass/bottle

- 138 - Bacardi 8 YO 70/1,050
- 139 - Havana Club 7 70/1,050
- 140 - Havana Club 3 60/910
- 141 - Ron Zacapa, 23 YO 115/1,900
- 142 - Ron Zacapa XO 160/2,650

TEQUILA glass/bottle

- 143 - Don Julio 1942 360/5,050
- 144 - Don Julio Blanco 130/2,100
- 145 - 818 Reposado 95/1,750
- 146 - Clase Azul Reposado 285/4,500

WHISKEY glass/bottle

- 147 - Chivas 12 YO (375 ml) 1,000
- 148 - Chivas 12 YO 80/1,300
- 149 - Chivas 18 YO 145/2,350
- 150 - Chivas 25 YO 370/5,750
- 151 - Glenfiddich 12 YO 100/1,550
- 152 - Jack Daniels Single Barrel 95/1,550
- 153 - Jim Beam 65/1,050
- 154 - John Jameson 70/1,100
- 155 - Johnnie Walker Black Label 85/1,250
- 156 - Johnnie Walker Blue Label 1L 330/7,200
- 157 - Macallan 12 YO 135/2,050
- 158 - Macallan 18 YO 390/6,000
- 159 - Makers Mark 70/1,500
- 160 - Woodford Reserve 85/1,400

COGNAC glass/bottle

- 161 - Hennessy XO 280/4,250
- 162 - Martell Cordon Bleu 210/3,250
- 163 - Hennessy VSOP 100/1,750

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CHAMPAGNE (SU) glass/bottle

- 164 - Moët & Chandon, Impérial Brut 790
- 165 - Moët & Chandon, Rosé Impérial 930
- 166 - Veuve Clicquot, Yellow Label 910
- 167 - Laurent-Perrier, La Cuvée 1,300
- 168 - Laurent-Perrier Rosé 2,200
- 169 - Perrier-Jouët, Blason Rosé 1,800
- 170 - Louis Roederer, Premier 1,400
- 171 - Louis Roederer, Cristal 6,150
- 172 - Louis Roederer, Cristal Rosé 8,900
- 173 - Dom Pérignon 4,600
- 174 - Dom Pérignon, Rosé 7,350

PROSECCO (SU) glass/bottle

- 175 - Da Luca, Rosé 310
- 176 - Soffio, Prosecco, Extra Dry, Veneto, Italy 90/490
- 177 - Zonin, Prosecco, Cuvee 1821, Veneto, Italy 390

WHITE WINE (SU) glass/bottle

- 178 - Oxford Landing, Chardonnay, Australia 90/390
- 179 - Gabianno, Pinot Grigio, Cavaliere d'Oro, Veneto, Italy 65/290
- 180 - Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand 610
- 181 - Laurenz V, Singing, Grüner Veltliner, Austria 400
- 182 - Batasiolo, Gavi di Gavi, Italy 570
- 183 - Charles Smith, Riesling, Kung Fu Girl, United States 620
- 184 - Villa Maria, Sauvignon Blanc, Private Bin, New Zealand 670
- 185 - Hugel Riesling, Alsace, France 840
- 186 - Pascal Jolivet, Sancerre, France 950
- 187 - Drouhin-Vaudon, Chablis, France 810
- 188 - Au Pied du Mont Chauve, Chassagne-Montrachet, En Pimont, France 1,950

ROSÉ WINE (SU) glass/bottle

- 189 - Chateau d'Esclans, Whispering Angel, Provence, France 90/375
- 190 - Minuty, M de Minuty, Provence, France 410
- 191 - Domaine Ott, By Ott, Provence, France 660

RED WINE (SU) glass/bottle

- 192 - Birdman, Merlot, Chile 240
- 193 - Le Fou, Pinot Noir, Languedoc, France 70/300
- 194 - Backhouse, Cabernet Sauvignon, California, United States 80/330
- 195 - Catena, Cabernet Sauvignon, Alamos, Argentina 380
- 196 - Matua, Pinot Noir, New Zealand 500
- 197 - Boekenhoutskloof, The Chocolate Block, South Africa 850
- 198 - Descendientes de J. Palacios, Pétalos, Bierzo, Spain 820
- 199 - Meerlust, Rubicon, South Africa 1,250
- 200 - Frank Phélan, Saint-Estéphe, France 1,250
- 201 - Bouchard Père et Fils, Pommard, France 1,800
- 202 - Château Talbot, Saint-Julien, France 3,050

All wines contain sulphites and some wines may contain traces of eggs present throughout their wine making process. For more details please contact a staff member.
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