







B R E A K F A S T

Served daily from 9:00am to 12:00pm





TWO ORGANIC EGGS (D, E, G) 85

Two Organic Eggs Cooked to your liking
Green Asparagus, Roasted Potato with Thyme & Sea Salt
Choice of Chicken Sausage, Beef Sausage or Veal Bacon

BENEDICT ROYAL (D, E, F, G, R, SU) 210

Smoked Atlantic Salmon, Oscietra Caviar, Poached Organic Eggs,
Baby Spinach, Hollandaise Sauce

SHAKSHUKA (E, G, V) 90

Organic Egg, Roma Tomato, Bell Pepper & Red Onion,
Sweet Smoked Paprika, Pita Bread


EGG & AVOCADO (D, E, G, SO, SU, V) 110

Dark Rye Toast, Organic Sunny Side Up Egg, Avocado,
Truffle Labneh, Mizuna Leaves



ATLANTIS
ATLAS PROJECT

Atlantis Atlas Project is our commitment to reducing our impact on the environment and supporting local communities. We work with local farmers and partners to offer dishes containing organic and certified sustainable produce, across a range of fruits, vegetables, seafood and meat. Look for the Atlantis Atlas Project logo where the main ingredient highlights a planet-friendly meal.

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,  – Responsibly sourced

Consumption of raw or undercooked meats, seafood or poultry products such as eggs may increase your risk of food borne illness

All prices are in U.A.E Dirhams and inclusive of 7% Municipality fees and 10% Service charge and 5% VAT



BRIOCHE FRENCH TOAST (D, E, G, N, V) 100

Served with Canadian Maple Syrup,
Caramelized Pecan, Mixed Berries, Cinnamon Cream

BUTTERMILK PANCAKE (D, E, G, L, N, V) 100 

Ashta Cream, Mixed Berries, Pistachio, Local Honey, Rose


ACAI & BERRY BOWL (N, SE, V) 85

Banana, Peanut Butter, Mango, Dragon Fruit, Coconut Granola

HOME BAKED VIENNOISERIE (D, E, G, N, V) 40

Handcrafted Pastries by Our Bakery Team

SEASONAL FRUIT PLATTER (V) 95

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MAIN MENU

Served daily from 11:00am to 10:30pm



TO BEGIN



CAVIAR SELECTION (D, E, F, G, R, SU)

Golden Spheres with Sour Cream & Chives

Oscietra Prestige - Kaviari, France

30G	650
50G	950
125G	2150

Beluga Imperial - Kaviari, France

30G	1950
50G	2950
125G	6500



SIGNATURE SNACKS

FIRE ROASTED PEPPER HUMMUS (G, L, SE, SO, SU, V) 90


Sundried Tomato, Paprika, Grilled Pita

TRUFFLE POMME FRITES (D, E, MU, SO, SU, V) 140

Aged Parmesan, Truffle Aioli

TUNA TARTARE (E, F, G, MU, R, S, SE, SO, SU) 145

Wakame, Sesame, Trout Roe

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APPETIZERS & SALADS



ROASTED TOMATO SOUP (D, G, V) 90

Tomato Concasse, Candied Tomato, Basil Cress, Tomato Focaccia

WAGYU STEAK TARTARE (D, E, F, G, MU, R, SO) 170

24-Month Aged Parmesan, Egg Yolk, Black Truffle

SEARED YELLOWFIN TUNA SALAD (E, F, G, MU, R, SO, SU) 165

Quail Eggs, Baby Potatoes, French Beans,
Tonnato Dressing, Kalamata Olives

BURRATA DI BUFALA (D, G, N, MU, SU, V) 160

Heritage Tomatoes, White Balsamic, Almond, Sourdough

CAESAR ROYAL (D, E, F, G, MU, S, SO) 95


Baby Gem Lettuce, Soft Poached Quail Eggs, Shaved Black Truffle, Veal Bacon,
Parmigiano Reggiano, White Anchovies

Enhance With:

Seared Tiger Prawns (D, S) 125

Corn Fed Chicken Fillet (D) 65

Balik Style Salmon (F) 85

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BURGERS, SANDWICHES & PASTA



Served with a Choice of French Fries or Mixed Green Salad

DOUBLE CHEESEBURGER (D, E, F, G, MU, SO, SU) 180

Black Angus Patty, American Cheese, Potato Bun,
Boston Lettuce, Tomato, Onion, Gherkin

LOBSTER & CAVIAR ROLL (C, D, E, F, G, S, SO, SU) 175

Poached Maine Lobster, Avocado, Oscietra Caviar
Espelette Dressing, Toasted Brioche

AVOCADO FLATBREAD (D, G, V, SU) 150


Truffle Labneh, Burrata, Hass Avocado Mousse, Basil Cress

THE CLUB SANDWICH (D, E, G, MU, SO, SU) 130

Marinated Cornfed Chicken Breast, Turkey Ham, Smoked Tomato Marmalade,
Egg Mimosa, Emmenthal, Whole Grain Mustard Mayonnaise

SMOKED ATLANTIC SALMON TOAST (D, E, F, G, N, SO, SU) 140

Balik Style Smoked Salmon Loin, Dark Rye Toast,
Tzatziki, Radish, Finger Lime

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LOBSTER LINGUINE (C, D, F, G, S) 265 

Butter Poached Lobster, Semi Dried Cherry Tomatoes,
Basil Infused Lobster Bisque

TRUFFLE CAVATELLI (D, G, V) 165

Asparagus Purée, Wild Morels, Parmigiano Reggiano Sauce, Arugula, Truffle

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D E S S E R T S

Served daily from 12:00pm to 11:00pm





THE ROYAL TEAROOM VITRINE

Choose From Our Daily Selection



PÂTISSERIE (D, E, G, N)

Handcrafted Cakes by Chef Christophe Devoille and Our Pastry Team

95 AED Per Piece

VIENNOISERIE (D, E, G, N)

Handcrafted Pastries by Our Bakery Team

40 AED Per Piece

ARABIC SWEETS (D, G, N)

Handcrafted Delicacies by Our Arabic Pastry Chef


12 AED Per Piece

CHOCOLATE (D, G, N)

Homemade Bonbons & Pralines by Our Chocolatier

Small 10 AED Per Piece

Large 15 AED Per Piece

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