







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 Potatoes 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, SU, V) 90

Organic Fried Egg, Cherry Tomato, Sweet Pepper,
Smoked Paprika, Pita Bread

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

Dark Rye Toast, Organic Poached Egg, Avocado, Candied-Tomatoes,
Truffle Labneh, Chervil



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 Pecans, Mixed Berries, Cinnamon Cream

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

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

AÇAÍ & 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

Beluga Imperial – Kaviari, France

30g – 1950

50g – 2950

APPETIZERS & SALADS



ROASTED TOMATO SOUP (D, E, G, V) 90

Tomato Concassé, Candied-Tomato, Micro Chervil, Tomato Brioche

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

24-Month-Aged Parmesan, Egg Yolk, Black Truffle

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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, Almonds, Sourdough Bread

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



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

NORWEGIAN SALMON FLATBREAD (D, E, F, G, SU) 150

Dill Cream Cheese, Stracciatella, Trout Roe, Herb Emulsion, Cucamelon

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

Marinated Corn-Fed Chicken Breast, Turkey Ham, Smoked Tomato Marmalade,
Egg Mimosa, Emmental, Whole-Grain Mustard Mayonnaise

WAGYU COPPA TOAST (D, E, G, SU) 140

Horseradish Cream, Rocket Leaves, Pickled Onion, Gold Leaf

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P A S T A



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

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

LEMON RICOTTA TORTELLI (D, E, G, SU, V) 165

Datterino Tomatoes, Parmesan Spinach Sauce, Crispy Oregano

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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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