





## CHRISTOPHE DEVOILLE

EXECUTIVE PASTRY CHEF, ATLANTIS THE ROYAL  
2024 PASTRY CHEF OF THE YEAR AT GAULT&MILLAU

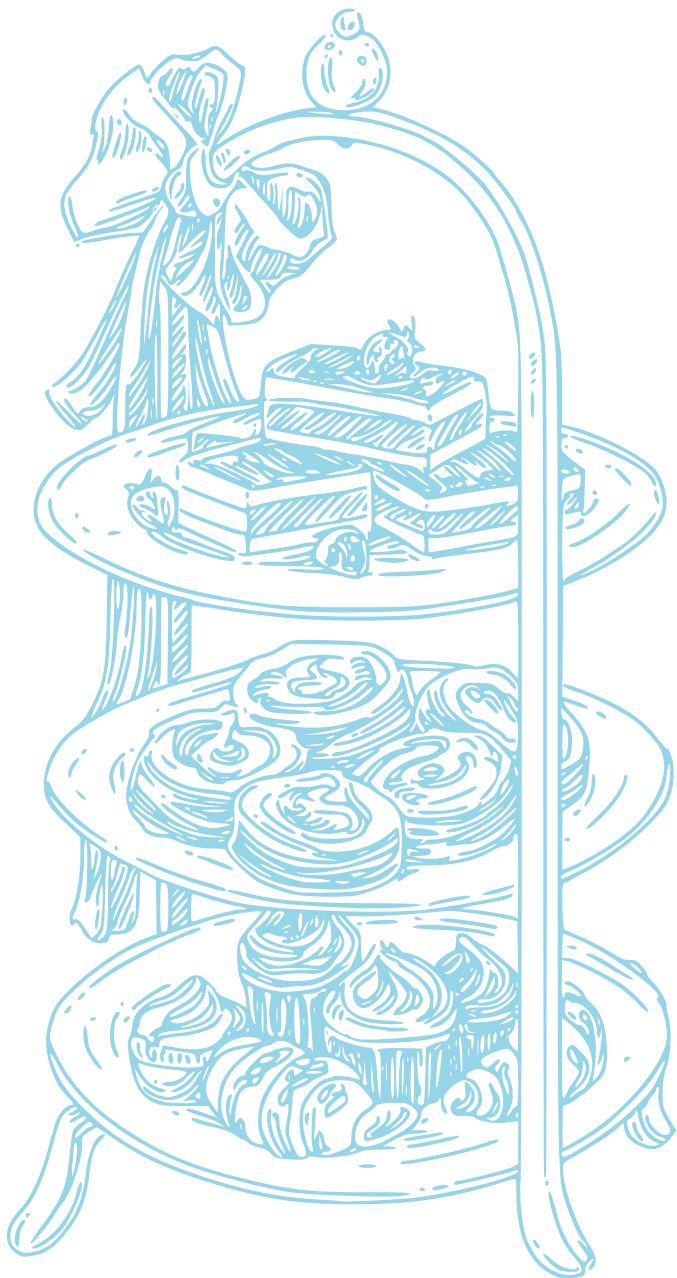
Christophe Devoille is the Executive Pastry Chef at Atlantis the Royal.

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.

# INTRODUCTION



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, artisanal cheeses, mouthwatering cakes and more.

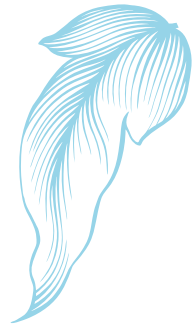
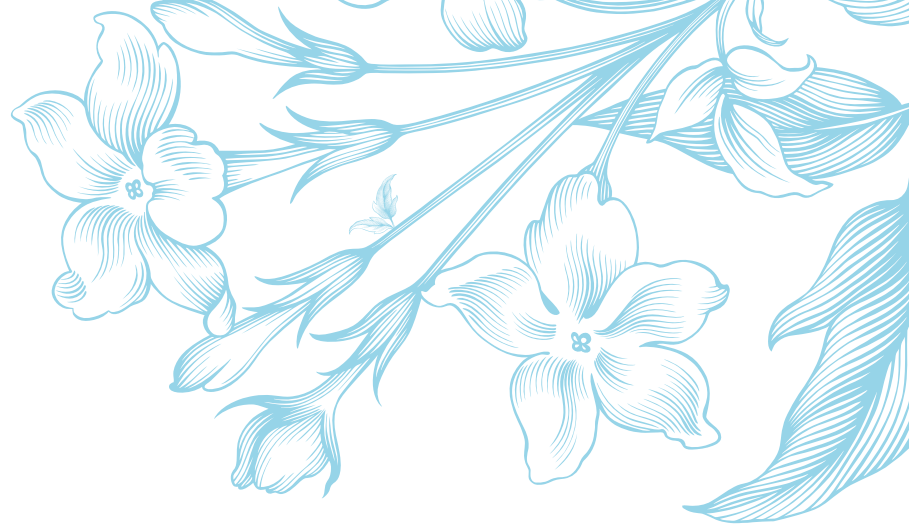
Let the Royal Tearoom experience begin.



## THE EMPEROR, THE POT & THE WIND

Emperor Shen Nung's discovery of tea is steeped in legend. It is said that one day, while boiling water, wind blew leaves from a nearby wild tree into his pot.

Shen Nung tried the brew and was immediately captivated by its delicate flavor and refreshing effect. He named the brew "Cha".



THE  
**ROYAL  
TEAROOM**  
TEA SELECTION

## WHITE TEA

### SAPPHIRE JASMINE TEA

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

### ROSE WHITE

Elegant combination of Pai Mu Tan white tea, fragrant rose petals and rose buds

### YUNNAN - WILD TEA BUDS

Unprocessed, sun-dried tea buds with a sweet and subtle citrusy finish

## GREEN TEA

### MATCHA CEREMONIAL GRADE - YAME

Nutty and velvety matcha from Yame, Fukuoka - with delicate notes of white chocolate

### JASMINE PHOENIX PEARLS TEA

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

### ORGANIC JAPANESE SENCHA

Sweet and aromatic medium steamed first flush sencha from Kagoshima prefecture

### MOROCCAN MINT

Traditional blend of green gunpowder and Moroccan nana mint leaves

### TROPICAL GREEN

Sweet strawberries and tropical pineapple combined with the finest green tea

## OO LONG TEA

### ORGANIC WUYI OOLONG

Amber infusion with cacao aromas and smooth caramel-plum flavour

### MILK OOLONG

High Mountain Oolong infused with sweet creamy notes of French vanilla

## BLACK & PU'ERH TEA

### 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 GOLDEN YUNNAN

Chinese handmade Yunnan Mao Feng leaves that present subtle sweet honey notes

### WILD STRAWBERRY

Notes of strawberry, sweet vanilla, elderberry, and a touch of malt

### VANILLA EXCELSIOR

Finest Himalaya black tea enhanced with Madagascar bourbon vanilla

### 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

### RIPE PU'ERH PEARLS

A rich, earthy infusion with sticky plum and nutmeg aromas

## HERBAL INFUSION

### LAVENDER TRANQUILITY

Relax and unwind with this aromatic blend of Mediterranean herbs

### ORGANIC GINGER BREEZE

Calming, yet bursting with zest, mix of organic lemongrass and ginger

### ROOIBOS VANILLA EARL GREY

Organic Rooibos mixed with lavender blossoms, vanilla, and jasmine petals

### RUSH HOUR BERRY

A combination of flavorful garden and forest berries

### PRICKLY CACTUS FIG TEA

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

## COFFEE

ESPRESSO

MACCHIATO

AMERICANO

CAPPUCCINO

LATTE

FLAT WHITE

CORTADO

SPANISH LATTE

TURKISH COFFEE

ARABIC COFFEE

FRENCH PRESS

## SPECIALTY HOT CHOCOLATE

### SIGNATURE ROYAL HOT CHOCOLATE BY CHRISTOPHE DEVOILLE

Single origin Madagascar chocolate  
with crème fraîche

### VEGAN HOT CHOCOLATE

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



## NON-ALCOHOLIC SPARKLING WINE

WILD IDOL, WHITE,  
RHEINGHAU, GERMANY  
Bottle **650**

WILD IDOL, ROSÉ,  
RHEINGHAU, GERMANY  
Bottle **650**

## CHAMPAGNE AND SPARKLING WINE

MOËT & CHANDON, BRUT, IMPÉRIAL,  
CHAMPAGNE, ÉPERNAY, FRANCE  
Glass **120** | Bottle **695**

LAURENT-PERRIER, CUVÉE ROSÉ,  
MARNE, FRANCE  
Glass **250** | Bottle **1,455**

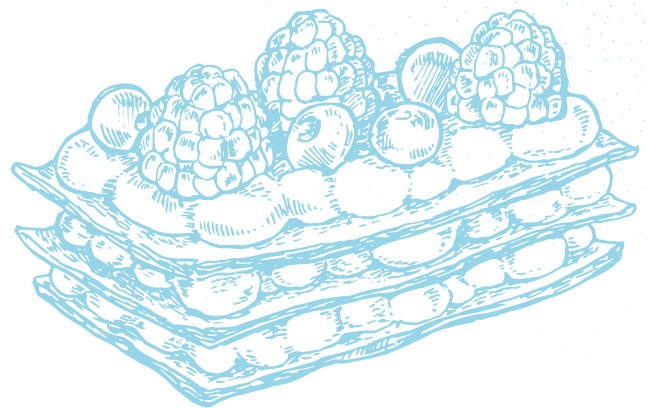
BOLLINGER, SPECIAL CUVÉE,  
MARNE, FRANCE  
Bottle **1,235**

SOFFIO, PROSECCO, MILLESIMATO,  
EXTRA DRY, VENETO, ITALY  
Glass **60** | Bottle **350**



# THE KING OF CHEFS & THE CHEF OF KINGS

Perhaps the greatest patissier of them all was Marie-Antoine Carême (1783 - 1833). Known as "the king of chefs and the chef of kings", the world's first celebrity chef both developed and mastered many crucial baking techniques, including how to create the perfect vol-au-vent and mille-feuille.



# THE ROYAL TEAROOM

SIGNATURE AFTERNOON TEA

AED 560

## SAVOURIES

### TRUFFLED EGG MIMOSA (G,V)

Organic egg, black truffle, chive

### ENGLISH CUCUMBER (G,V)

Cream cheese, yuzu, lemon balm

### WAGYU COPPA (G)

Smoked cheddar, horseradish, mustard cress

### SMOKED ATLANTIC SALMON (G)

Fromage blanc, dill, trout roe

### MAINE LOBSTER ROLL (G,S)

Espelette, Oscietra caviar, samphire

## PASTRIES

### DARK CHOCOLATE & ARABICA COFFEE (G,N)

Dark chocolate moelleux, chocolate breton, coffee praline, infused whipped ganache

### RASPBERRY TART, COCONUT & LOCAL SIDR HONEY FROM THE FARM (G,N)

Raspberry marmalade, coconut crunch, vanilla breton, Sidr honey

### VANILLA, CARAMEL & HAZELNUT (G,N)

Vanilla supreme, chocolate breton, hazelnuts, mascarpone

### IRANIAN PISTACHIO (G,N)

Pistachio praline, soft caramel, pistachio mascarpone

### LEMON POUND CAKE, MARMALADE & CREAM CHEESE (G,N)

Citrus pound cake, lemon-yuzu marmalade, cream cheese, granola

## SCONES & PRESERVES

### CLASSIC & ORANGE (G,N)

Clotted cream, orange and saffron marmalade, raspberry and rose petal jam



 - Responsibly sourced

Dishes indicated with V - Vegetarian, N - contain Nuts, G - contain Gluten, S - contain Shellfish, Gluten Free items are available upon advance request

