



APPETIZERS

ROASTED ARTICHOKE RAVIOLI

ROASTED PURPLE ARTICHIOKE, BEETROOT PUREE, RICOTTA, SOY EMULSION
48

SCALLOPS AND BEETROOT SALAD

HOKKAIDO SCALLOPS, BEETROOT, KUROGOMA SPONGE, MUSTARD DRESSING
85

ATELIER M SALAD

RED ENDIVES, PALM HEART, CHERRY TOMATOES, FIOR DI LATTE MOZZARELLA
SMOKED DUCK, POACHED EGG
58

ROCK SHRIMPS

TEMPURA BATTER, SRIRACHA YUZU MAYONNAISE
58

MEDITERANEAN OCTOPUS

GRILLED OCTOPUS, ROASTED FINGERLING POTATOES, BLACK LEMON CONFIT, HARISSA
58

WAGYU GYOZA

BEEF STRIPLOIN, SAUTED KIMCHEE, SPICY PONZU
65

JUMBO ASPARAGUS

JUMBO GREEN ASPARAGUS, WILD MUSHROOM CONFIT, GOAT CHEESE CURD
55

TUNA TARTARE

HAWAIIAN TUNA, AVOCADO, TRUFFLE JUS
68

TIGER SHRIMP SALAD

POACHED SHRIMP, AVOCADO, CRISPY SHALLOTS, TRUFFLE VINAIGRETTE
69

BURRATA

ORGANIC TOMATOES, 10 YEAR AGED BALSAMIC, SESAME GRISSINI
75

HOMEMADE VEGETABLE DUMPLINGS

VEGAN DUMPLINGS, VEGETABLE JUS, KABOCHA PUREE, ASPARAGUS
48

ALL PRICES EXCLUSIVE 10% MUNICIPALITY FEE



PIZZA

MARGHERITA

MOZZARELLA, TOMATO, BASIL

48

BUFFALO

BUFFALO MOZZARELLA, CHERRY TOMATOES, BASIL PESTO

68

SEAFOOD

SHRIMP, SCALLOP, CUTTLE FISH, BLUE CRAB, JALAPENO

78

ATELIER M GOURMET PIZZA

ORGANIC TOMATOES, DUCK HAM, SMOKED MOZZARELLA

78

TRUFFLE

BLACK TRUFFLE, FONTINA, PETITE HERB SALAD

88



MAIN COURSE

ROASTED EGGPLANT

SMOKED BUFFALO MOZZARELLA, BASIL PESTO, TOMATO FONDUE
75

SHREDDED BEEF BOLOGNESE

BRAISED BRISKET, BUCATINI, PARMESAN
85

PORCINI RISOTTO

PORCINI MUSHROOM, PARMESAN, BEURRE DE NORMANDIE
89

IRANIAN SAFFRON TAGLIATELLE

HOME MADE IRANIAN SAFFRON TAGLIATELLE, CARAMELIZED SPRING SHALLOT,
ROASTED CHERVIL ROOT, PARMESAN - (ADD TRUFFLE 60 AED)
95

ORGANIC SALMON

SOY-HONEY GLAZED SALMON, CELERIAC AND SESAME PUREE, YUZU FROTH
135

ROASTED LAMB RACK

CANADIAN LAMB RACK, PISTACHIO CRUMBLE, GREEN HERB RISOTTO
158

ROASTED CORN FED BABY CHICKEN

SMOKED PAPRIKA, POMMERY MUSTARD, ROASTED PEPPERS
145

ROASTED LAMB SHANK

SALTED BUSH LAMB, CRISPY SAFFRON RISOTTO, LAMB JUS
145

LOBSTER LINGUINI

CANADIAN LOBSTER (400G), BASIL LOBSTER BROTH, PICHOLINE OLIVES
155

ALL PRICES EXCLUSIVE 10% MUNICIPALITY FEE



MAIN COURSE

DUCK CONFIT

DUCK LEG CONFIT, BOURBON MUSTARD, GREEN BEAN

135

BLACK COD SAIYO YAKI

MISO MARINATED BLACK COD, SAUTEED ERINGII MUSHROOM, YUZU MISO SAUCE

169

GRILLED WHITE BASS

CHILEAN SEA BASS, GRILLED ZUCCHINI, CITRUS GREMOLATA

185

BLACK ONYX STRIPLOIN "TAGLIATA"

AGED BALSAMIC, WILD ARUGULA, PARMESAN, TARRAGON EMULSION

175

BEEF SKIRT DONBURI

BLACK ANGUS SKIRT STEAK, 10 GRAINS MIXED ORGANIC WILD RICE, BRAISED SWISS CHARD
TEMPURA ORGANIC EGG

189

BLACK ONYX RIB EYE

GLAZED BABY CARROTS, MASHED POTATOES, BLACK TRUFFLE SAUCE

199

SIDES

DRESSED LEAVES
30

BABY SPINACH
35

GREEN BEANS
35

CREAMY POTATO PUREE
35

SOY HONEY GLAZED SWEET POTATO
35

TRIPLE COOKED FRIES, ROSEMARY SALT
35

GARLIC BROCCOLINI
40

DESSERT

TRIO DE SORBET FAIT MAISON

35

MANGO & FRAISE DE BOIS PARFAIT

MANGO, FRAISE DE BOIS, Caramel cream, Puff Pastry Crisp

45

TEMPURA ICE CREAM

CRUNCH CARAMEL VANILLA ICE CREAM, MATCHA SPONGE, DANGO SKEWER

58

MIXED BERRY PAVLOVA

MIXED BERRY, PASSION FRUIT, CRISP CRUST MERINGUE

58

HOT CHOCOLATE FONDANT

VANILLA ICE CREAM, CARAMEL FEUILLETINE

58

PEACH CLAFOUTIS

ALMOND CRÈME PATSSIERE, MASCARPONE ICE CREAM, PEACH COULIS

58