

The Luncheon

2-COURSES + SIDE | AED 195

STARTERS

Burrata (V, D)

crushed beetroots, sancho pepper, grapefruit marmalade & Thai basil

Salmon gravlax (G, F, E, D, Mu, So)

miso mustard, trout roe & dill

Artichoke (V, G, Tn, N, So, D)

grilled green asparagus, pea miso & pistachios

Grilled prawn (3 pcs) (Sh, C, D, E)

lacto fermented red curry dressing & ginger aioli

Seabass ceviche (G, R, C, F, So)

ponzu strawberries, salted turnips, myoga & "tiger's milk" vinaigrette

Veal "steak tartare" (G, R, F, Tn, N, So, D, E)

truffle aioli, shiitake, pickled white onions, aged parmesan & toasted marcona almonds

Hamachi crudo (R, F)

radishes, ume kosho & fermented strawberry

MAINS

Salmon (F, D, Sh)

coriander stem, kohlrabi, fermented-cabbage butter sauce

Black angus beef striploin (C, D)

fermented kampot pepper cream sauce

Studio Frantzén Caesar salad (G, F, Tn, N, So, Se, D, E, Mu)

guinea fowl, miso togarashi, pine nuts & beef short ribs 'kakuni'

Wagyu beef burger (D, G, Mu, E)

crispy onion, pickled shiitake, Japanese mustard emulsion & cheddar cheese

Baby chicken (So, G, D)

miso beurre blanc & burnt hay oil

Roasted cauliflower & truffle (V, G, N, So, D)

hazelnuts, parmesan & galangal vinaigrette

UNLIMITED FOR 2 HOURS

**SIP ON CHAMPAGNE, RED AND WHITE WINES,
COCKTAILS, OR MOCKTAILS.**

AED 225

SIDES FROM THE FIREPLACE

Koshihikari rice with melted butter & chives (V, D)

French fries with Japanese seasoning & parmesan cheese (G, So, F, D)

Lettuce cup with yuzunette & crudités (V, C, Mu)


Braised mushrooms with macadamia nuts & leek (V, Tn, N, D)

Butter braised greens & shallots (V, D)

Grilled corn with truffle vinaigrette & brown butter (D, G, So)

Charred broccolini with sweet soy, mint & Thai basil (V, G, So)

Dishes indicated with (A) - Alcohol, (C) - Celery, (D) - Dairy, (E) - Egg, (F) - Fish, (G) - Gluten, (L) - Lupin, (Mu) - Mustard, (N) - Nuts, (R) - Raw, (Sh) - Shellfish, (Se) - Sesame, (So) - Soybean, (Su) - Sulphites, (V) - Vegetarian. Consumption of raw or undercooked meats, seafood or poultry products such as eggs may increase your risk of foodborne illness. Please notify your server if you have any known food allergies or intolerances. Our food is prepared in an environment where other allergen ingredients are handled.

 The Atlantis Atlas Project is our commitment to sustainability. We're supporting local farmers and the environment by responsibly sourcing ingredients that capture the very best of the UAE's fresh, local, and organic produce. Look for the Atlantis Atlas Project logo to choose a planet-friendly meal.

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



STUDIO FRANTZÉN

SOCIAL DINING & BAR