

OYSTERS, CAVIAR & BITES

	Chilled crudités (V, C, D, E, Mu) yuzu ranch dressing 65	N25 Frantzén caviar (30gr) (R, G, F, D, E) blinis, crème fraîche & buddha's hand beurre noisette 695	
Oyster (R, Sh, Mo) 🍷 classic condiments 55	'Swedish oyster' (G, R, Sh, Mo, Mu) 🍷 kohlrabi broth, wasabi, ikura 55	Rockefeller oyster (Sh, Mo, D, E) 🍷 seaweed & aged cheese 55	Grilled oyster (G, Sh, Mo, F, So, D) 🍷 smoked butter, herring caviar & dirty seaweed oil 55

RAW
STARTERS

Hamachi crudo (R, F) radishes, ume kosho & fermented strawberry	105
Veal “steak tartare” (G, R, F, Tn, N, So, D, E) truffle aioli, shiitake, pickled white onions, aged parmesan & toasted marcona almonds	105
Seabass ceviche (G, R, C, F, So) 🍷 ponzu strawberries, salted turnips, myoga & “tiger´s milk” vinaigrette	95
Scandinavian sashimi (G, R, Sh, F, C, Mo, So, D, E) salmon, lobster, hamachi, scallop with ponzu, trout roe & horseradish emulsion	175

STARTERS

Artichoke (V, G, Tn, N, So, D) 🍷 grilled green asparagus, pea miso & pistachios	95/155
Grilled asparagus (V, D, N) lemongrass, coconut & coffee oil	95
Burrata (V, D) crushed beetroots, sancho pepper, grapefruit marmalade & Thai basil	105
Roasted cauliflower & truffle (V, G, N, So, D) hazelnuts, parmesan & galangal vinaigrette	105/165
Grilled tiger prawn (per pc) (Sh, C, D, E) lacto fermented red curry dressing & ginger aioli	45

MAINS
SALADS

Studio Frantzén Caesar salad (G, F, Tn, N, So, Se, D, E, Mu) guinea fowl, miso togarashi, pine nuts & beef short ribs ‘kakuni’ 165	Salmon tataki (G, R, F, So, S, M) 🍷 avocado, cabbage salad, spring-onion & ponzu 185	Cold poached lobster salad (Sh, C, E, Mu) spicy cocktail sauce, tomatoes, sea buckthorn & yuzu vinaigrette 215/435
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MAINS FROM
THE FIREPLACE

Salmon (C, F, D) 🍷 fingerlime & sea buckthorn kosho beurre blanc	195
Turbot ‘chef signature’ (F, D) 🍷 butter sauce, anchovy, caviar & dill	335
Baby chicken (G, F, So, Se, D, E) roasted chicken aioli, sesame, chili & miso	155
Black angus beef ribeye (300gr) (C, D) fermented kampot pepper cream sauce	395
Japanese Saroma A5 Wagyu beef (100gr) (G, F, So, D) oxtail ponzu	345
Veal minute “ma-la” (G, C, E, Mu) crispy shiso, cep aioli & Sichuan pepper oil	155
Lamb rack (G, C, So, D) grilled cucumber jus, wasabi & mint “raita”	225
Wagyu beef burger (D, G, Mu, E) crispy onion, pickled shiitake, Japanese mustard emulsion & cheddar cheese	145
Rock lobster (500gr/1kg) (Sh, C, D, E) coriander, curry & brown-butter hollandaise	595/1145
Côte de boeuf & smoked bone marrow (1.2kg) (G, F, So, D) tasty paste & oxtail ponzu	995
Celeriac BBQ (V, G, C, So) truffle & cabbage jus	175

SIDES FOR
THE FIREPLACE

Deep fried Hasselback potato with browned butter & cream cheese (V, D)	45
Braised mushrooms with macadamia nuts & leek (V, Tn, N, D) 🍷	65
Lettuce cup with yuzunette & crudités (V, C, Mu) 🍷	55
Red salad with pumpkin “hot sauce” & shiso (Sh, F)	55
Butter braised greens & shallots (V, D)	45
Koshihikari rice with melted butter & chives (V, D)	45
Charred broccolini with sweet soy, mint & Thai basil (V, G, So)	55
French fries with Japanese seasoning & parmesan cheese (G, So, F, D)	45
Deep fried brussels sprouts, chili & sesame (Sh, F, Se)	55

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.