

CARBONE

DUBAI



CARBONE DUBAI BRINGS THE GLAMOUR AND THEATER OF MID-CENTURY NEW YORK DINING TO ATLANTIS THE ROYAL.

A collaboration between Major Food Group and Atlantis The Royal, the restaurant delivers bold Italian-American classics with tuxedo-sharp service in a dining room designed to impress.

FAQS

Dinner: Monday - Sunday, 6pm - 11.30pm

Bar: Monday - Sunday, 6pm - 2am

Dress Code: Smart chic. Sportswear, open-toe shoes, and shorts for men are not permitted. UAE national dress is welcome until midnight.

Age Policy: Children of all ages are welcome for family seating until 9pm. From 9pm onwards, the dining room is reserved for guests aged 13 and above.

Smoking Policy: Smoking of cigarettes, e-cigarettes, and vapes is permitted in designated areas, including the bar and terrace.

WHO IS BEHIND THE VENUE?

MAJOR FOOD GROUP

Major Food Group is a globally renowned hospitality company founded in New York. Known for creating some of the world's most celebrated dining experiences, MFG blends bold concepts with meticulous attention to detail. Its portfolio includes award-winning restaurants across New York, Miami, Hong Kong and beyond, all defined by a flair for theatre, impeccable service and unforgettable food.

CHEF MARIO CARBONE

Mario Carbone is the acclaimed chef and co-founder of Major Food Group. Celebrated for redefining Italian-American cuisine, he has built an international reputation for elevating nostalgic classics with refined technique, contemporary style and an unmistakable sense of occasion.





HIGHLIGHTS

A striking bar serving signature cocktails and vintage classics

A breezy terrace overlooking the Dubai skyline

CARBONE Privato: A dedicated semi-private dining space draped in gold curtains

An iconic jellyfish aquarium that creates a one-of-a-kind backdrop

PRIVATE EVENTS

CARBONE Dubai provides a striking setting for private events, from intimate dinners to large-scale celebrations. Options range from hosting a dinner in the signature CARBONE Privato semi-private back room to exclusive full-venue buyouts, all elevated by Italian-American flavors, glamorous interiors and impeccable service.

Large party bookings for groups of nine or more are available with a pre-selected menu.

EXCLUSIVE HIRE CAPACITIES

- Seated Events: up to 240 guests
- Reception-style Gatherings: up to 500 guests
- CARBONE Privato: semi-private area seating up to 40 guests

SPECIAL REQUESTS

Specific requests, including cake or décor, may be shared in advance for review. Music requests cannot be accommodated. Guests may bring their own cake with prior notice; a cake-cutting fee applies and a waiver form must be completed in advance.

BOOKING POLICIES

Pre-payment: A 50% pre-payment deposit is required to confirm and secure all bookings and will be deducted from the final bill. Reservations are not confirmed until the deposit is received and availability may change.

Deposit Policy: The deposit is non-refundable. Bookings may be amended to a new date, subject to availability, provided the revised booking:

- Is made within 30 days of the original event
- Is scheduled on the same day/time of the week as the original event
- Excludes festive periods and public holidays

Group Bookings (20+ guests): Any changes to guest numbers must be communicated at least 48 hours in advance. Reductions made within 24 hours of the event will be charged at the originally confirmed number of guests.



LARGE GROUPS MENU

750 / person

ANTIPASTI

Choose three

House Chopped V, D, MU

Roasted Pepper & Mozarella V, D, SU

Beets Siciliana V, N, MU, SU

Tuna Calabrese R, F, SU

Caprese V, D, SU

Octopus Pizzaiolo SU

Caesar alla ZZ G, F, D, E, MU

Eggplant & Zucchini Scapece V, D, SU

UPGRADES

Caviar Service G, R, F, S

Oscietra Tin 50g: 1750 | Oscietra Tin 125g: 4150
(creme fraiche, sbalot, chive and zeppole)



Seafood Cocktail G, R, C, S, F, N, SE, D, E, MU, SU
140 / person
(chef's selection of oysters & crudos)

MACARONI

Choose two

Mafaldine Bolognese G, D, SU

Spicy Rigatoni G, V, D

Fusilli Pomodoro G, V, D

Fettuccine con Funghi G, V, C, D, E, SU

Tortellini Tartufo & Nero G, D, E, SU

Accompanied by Mario's Meatballs G, D, E

CARNI E PESCI

Choose two

Salmon Oreganata C, F

Bass Alison F

Jumbo Shrimp Scampi S, D

Whole Branzino F, N, D, SU

Veal Parmesan G, D, E, SU

Chicken Limone C, SU

Double Lamb Chops N, D, SU

Ribeye D

UPGRADES

Dover Piccata F, D, E, SU
190 / person

Lobster Fra Diavolo C, S, D, SU
175 / person

Wagyu Tomabawk D
450 / person



CONTORNI

Choose two

Artichoke Heart F, SU

Funghi Trifolati D, V

Steamed Asparagus V

Potatoes Louie



DOLCI

Choose two

Lemon Cheesecake G, V, N, D, E, SU

Chocolate & Hazelnut Cake G, V, N, D, E, SU

Carrot Cake G, V, N, D, E, SU

Should any guests in the party have dietary requirements or restrictions, please kindly inform us in advance, and the team will assist you accordingly.



CARBONE PRIVATO

Step into CARBONE Privato, where smaller gatherings unfold in an atmosphere full of vibrance and ease.

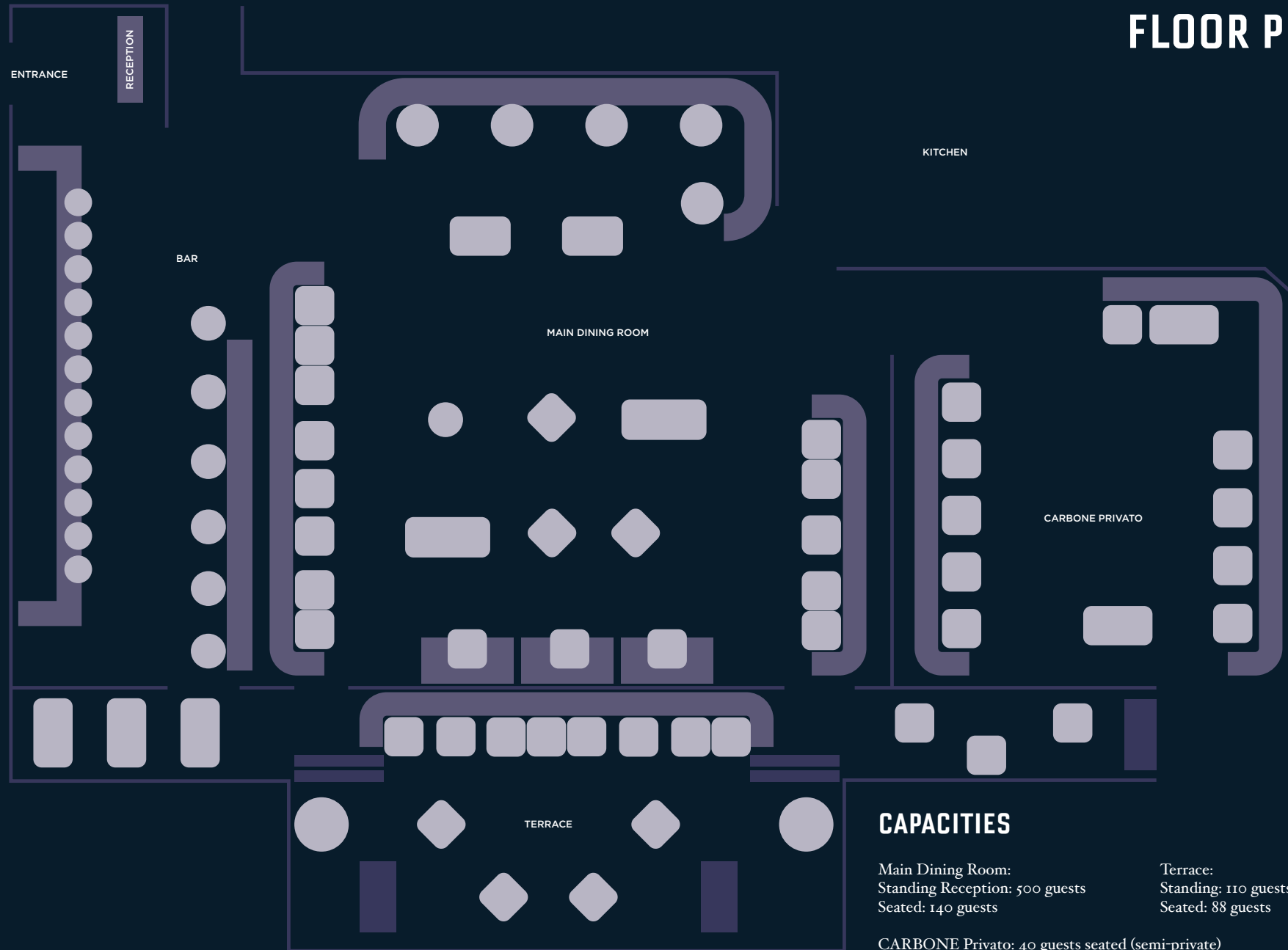
Every moment is heightened by bold flavors, glamorous design, and attentive service; the perfect stage for intimate gatherings and special celebrations.

Capacity: Up to 40 guests for private dining





FLOOR PLAN



CAPACITIES

Main Dining Room:
Standing Reception: 500 guests
Seated: 140 guests

Terrace:
Standing: 110 guests
Seated: 88 guests

CARBONE Privato: 40 guests seated (semi-private)

ATLANTIS
THE ROYAL
DUBAI

For reservations and inquiries:

F&B Events Team

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