



APPETIZERS

ROASTED ARTICHOKE RAVIOLI

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

KAISO SEAWEED SALAD

JAPANESE BUCKWHEAT NOODLE, MIXED SEAWEED, ASIAN PEAR, UME DRESSING
55

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

BEEF ASPARAGUS NIKKU MAKI

BLACK ONYX STRIPLOIN, ASPARAGUS, JALAPENO PEPPER, JAPANESE PLUM SAUCE
58

WAGYU GYOZA

BEEF STRIPLOIN, SAUTED KIMCHEE, SPICY PONZU
65

WHITE ASPARAGUS ZUCCHINI BLOSSOM

JUMBO WHITE ASPARAGUS, IRANIAN SAFFRON MOUSSELINE,
PORCINI STUFFED ZUCCHINI BLOSSOM
65

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

HOKKAIDO SCALLOP

SEARED HOKKAIDO SCALLOPS, LEEK PISTACHIO SPRING ROLL, TRUFFLE YUZU SAVAYON
85

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

ALL PRICES EXCLUSIVE 10% MUNICIPALITY FEE



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

BARBECUE LAMB RIBS

HONEY BARBECUE GLAZE, VEGETABLE SALAD
145

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

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MAIN COURSE

7 SPICES DUCK BREAST

BLACK TRUMPET, CELERIAC PUREE, HOMEMADE CHUTNEY
155

BEEF SKIRT DONBURI

BLACK ANGUS SKIRT STEAK, 10 GRAINS MIXED ORGANIC WILD RICE, BRAISED SWISS CHARD
TEMPURA ORGANIC EGG
158

BLACK COD SAIYO YAKI

MISO MARINATED BLACK COD, SAUTEED ERINGII MUSHROOM, YUZU MISO SAUCE
169

BLACK ONYX STRIPLOIN "TAGLIATA"

AGED BALSAMIC, WILD ARUGULA, PARMESAN, TARRAGON EMULSION
175

GRILLED WHITE BASS

CHILEAN SEA BASS, GRILLED ZUCCHINI, CITRUS GREMOLATA
185

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



FRENCH CHEESE PLATTER

BRILLIAT SAVARIN, FOURME AMBERT TRADITION, ST. MAURE AOC TRADITION,
CAMEMBERT AOC XAVIER DAVID

69

DESSERT

TRIO DE SORBET FAIT MAISON

35

MANGO & FRAISE DE BOIS PARFAIT

MANGO, FRAISE DE BOIS, CARAMEL CREAM, PUFF PASTRY CRISP

45

MADAGASCAR VANILLA MACHA CUSTARD

MACHA CUSTARD, DARK CHOCOLATE ICE CREAM

55

MIXED BERRY PAVLOVA

MIXED BERRY, PASSION FRUIT, CRISP CRUST MERINGUE

58

HOT CHOCOLATE FONDANT

VANILLA ICE CREAM, CARAMEL FEUILLETINE

58

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