



A R I A N A ' S P E R S I A N K I T C H E N

ATLANTIS THE ROYAL

DUBAI

Award-winning Iranian-American TV chef Ariana Bundy is on a mission to bring Persian cuisine to a wider audience. Her first restaurant, Ariana's Persian Kitchen, presents an authentic yet modernised Persian culinary experience. Chef Ariana brings to life the untold stories of Iran through plentiful and beautifully presented dishes. A subtle interplay of textures, spices, aromas and flavours is presented with charming and generous hospitality.



MICHELIN GUIDE RECOMMENDED 2025

Savour every moment of your Iranian Journey

ATLANTIS THE ROYAL • PALM JUMEIRAH • DUBAI

A KISMET MENU • ATLANTIS THE ROYAL

HOW TO READ THIS MENU

Every mark and figure below appears beside a dish only when it applies.

DIETARY MARKS

 Vegetarian

THE LINE BENEATH A DISH

KASHK E BADEMJOON *(D)(N)*

Creamy Eggplant with Cured Whey, Fried Mint, Garlic Chips, Walnuts, and Crispy Onions

Please notify your server if you have any known food allergies or intolerances. Our beverages are prepared in an environment where other allergen ingredients are handled

THE ALLERGENS THIS MENU DECLARES

(A) Alcohol

(C) Celery

(D) Dairy

(E) Egg

(F) Fish

(G) Gluten

(L) Lupin

(MU) Mustard

(N) Nuts

(R) Raw

(S) Shellfish

(SE) Sesame

(SO) Soybean

(SU) Sulphites

OF THE KITCHEN

Consumption of raw or undercooked meats, seafood or poultry products such as eggs may increase your risk of food borne illness. Gluten free items are available upon request.

OF THE PRICES

All prices are in U.A.E Dirham's and inclusive of 7% municipality fees and 10% service charge and 5% VAT.

CHEF ARIANA'S FAVOURITES SET MENU

FOR TWO GUESTS AND ABOVE

PER PERSON

370

STARTERS

- SABZI KHORDAN
Medley of Persian Herbs
- WATERMELON CHERRIES & "LIGHVAN" CHEESE (D)(G)(N)
Iranian Watermelon, Cherries, Iranian Feta Cheese, Pomegranate, Candied Pistachios, Rocket, and Lavash Chips
- MAST O KHIAR (D)(N)
Creamy Yoghurt, Cucumber, Raisins, Activated Walnuts, Mint, Tarragon, Spring Onions and Rose Petals
- THE ORIGINAL SAMBUSEH (C)(D)(G)(N)
Aromatic Ground Lamb, Candied Orange Peel, Raisins, Herbs, Filo Pastry, Pistachios, and a Citrus Rose Water Dip
- KASHK E BADEMJOOON (D)(N)
Creamy Eggplant with Cured Whey, Fried Mint, Garlic Chips, Walnuts, and Crispy Onions
- TARANCINI (C)(D)(E)
Hybrid of Tahchin and Arancini, Saffron, Yoghurt Rice Balls Stuffed with Shredded Chicken, and a Tangy Barberry Sauce

MAINS & SIDES

- FESENJOOON (N)
Duck Confit, Rich Pomegranate and Walnut Stew, Finished with 24K Gold Leaf
- JOOJEH KABAB (D)(G)
Corn-fed Chicken Kabab with Saffron, Butter, and Lemon
- KABAB KOOBIDEH (D)(G)
Iranian National Dish of Chargrilled Ground Lamb, Saffron, and Butter
— (Vegetarian Alternative Available Upon Request)

■ VEGETARIAN

(A) Alcohol · (C) Celery · (D) Dairy · (E) Egg · (F) Fish · (G) Gluten · (L) Lupin · (MU) Mustard
(N) Nuts · (R) Raw · (S) Shellfish · (SE) Sesame · (SO) Soybean · (SU) Sulphites

Consumption of raw or undercooked meats, seafood or poultry products such as eggs may increase your risk of food borne illness.

Gluten free items are available upon request.

All prices are in U.A.E Dirham's and inclusive of 7% municipality fees and 10% service charge and 5% VAT.

CHEF ARIANA'S FAVOURITES SET MENU

MAINS & SIDES · CONTINUED

- **TORSHIS**
Pickled Garlic, Pickled Eggplant with Nigella Seeds, Date and Orange Pickles
- **24K GOLD JEWELLED RICE** *(D)(N)*
Iranian Rice with Barberries, Pistachios, Almonds, Orange Peel, Cinnamon, and Saffron

DESSERTS

- **BAGHLAVA QAZVINI** *(D)(E)(G)(N)*
Sticky Nut-Filled Parcels with Fragrant Spices and Syrup
- **WILD ORCHID ICE CREAM** *(D)(E)(G)(N)*
"Bastani Sonati", Saffron, Frozen Clotted Cream, Wafer, Rose Water, and Pistachios

■ VEGETARIAN

(A) Alcohol · (C) Celery · (D) Dairy · (E) Egg · (F) Fish · (G) Gluten · (L) Lupin · (MU) Mustard
(N) Nuts · (R) Raw · (S) Shellfish · (SE) Sesame · (SO) Soybean · (SU) Sulphites

Consumption of raw or undercooked meats, seafood or poultry products such as eggs may increase your risk of food borne illness.

Gluten free items are available upon request.

All prices are in U.A.E Dirham's and inclusive of 7% municipality fees and 10% service charge and 5% VAT.

TASTE OF PERSIA SET MENU

PER PERSON

190

A CHOICE OF ONE STARTER

SALAD OLIVIEH *(D)(E)*

Creamy Russian Inspired Potatoes, Chicken, Eggs, Mayo, Mustard, Tarragon, Persian Pickles

■ SALAD SHIRAZI

Trio of Tomatoes, Persian Cucumbers, Shallots, Mint, Verjus Dressing

■ MAST O KHIAR *(D)(N)*

Creamy Yoghurt, Cucumber, Raisins, Activated Walnuts, Mint, Tarragon, Spring Onion, Rose Petals

■ QUEEN POURANI DIP *(N)*

Roasted Beets, Yoghurt, Pistachios, Chives

THE ORIGINAL SAMBUSEH *(E)(N)(G)*

Aromatic Ground Lamb, Candied Orange Peel, Raisins, Herbs, Filo, Pistachios, Citrus Rose Water Dip

■ KASHK E BADEMJJOON *(D)(N)*

Creamy Eggplant, Cured Whey, Fried Mint, Fried Garlic, Walnuts, Crispy Onions

■ MIRZA GHASSEMI *(E)(D)*

Smokey Eggplant Dip, Garlic, Tangy Tomatoes, Eggs, Saffron, Roasted Garlic, Butter

A CHOICE OF ONE MAIN COURSE

GHEYMEH BADEMJJOON *(D)*

Eggplant, Braised Lamb Shank Cubes, Split Peas, Dried Shirazi Lime, Matchstick Fries, Tangy Tomato Saffron Sauce

GHORMEH SABZI *(D)*

Tender Lamb Cubes, 4 Herbs Stew, Smokey Dried Shirazi Lime, Red Kidney Beans, Dry Lime

■ VEGETARIAN

(A) Alcohol · (C) Celery · (D) Dairy · (E) Egg · (F) Fish · (G) Gluten · (L) Lupin · (MU) Mustard
(N) Nuts · (R) Raw · (S) Shellfish · (SE) Sesame · (SO) Soybean · (SU) Sulphites

Consumption of raw or undercooked meats, seafood or poultry products such as eggs may increase your risk of food borne illness.

Gluten free items are available upon request.

All prices are in U.A.E Dirham's and inclusive of 7% municipality fees and 10% service charge and 5% VAT.

TASTE OF PERSIA SET MENU

A CHOICE OF ONE MAIN COURSE • CONTINUED

JOOJEH KABAB *(D)(G)*

Cornfed Chicken Kabab, Saffron, Butter, Lemon

KABAB KOOBIDEH *(D)(G)*

Iranian National Dish of Chargrilled Ground Lamb, Saffron, Butter

PLAIN OR SAFFRON RICE

VEGETERIAN OPTIONS

▣ KABAB “IMPOSSIBLE” KOOBIDEH *(G)*

Plant-Based Ground Kabab Koobideh, Saffron

▣ WOODFIRE GRILLED VEGETABLES *(G)*

Seasonal Veggies, Saffron, Fresh Herb Sauce

A CHOICE OF ONE DESSERT

▣ BAGHLAVA GHAZVINI *(D)(G)(N)*

Sticky Nut Filled Parcels, Spices, Sweet Fragrant Syrup

▣ NOON KHAMEI *(G)(D)*

Pâte à Choux, Rose Crème Diplomat, Iranian Candy Floss

▣ FALOODEH

‘Iced’ Vermicelli, Lime, Rose Water, Sour Cherry Sorbet

▣ VEGETARIAN

(A) Alcohol • (C) Celery • (D) Dairy • (E) Egg • (F) Fish • (G) Gluten • (L) Lupin • (MU) Mustard
(N) Nuts • (R) Raw • (S) Shellfish • (SE) Sesame • (SO) Soybean • (SU) Sulphites

Consumption of raw or undercooked meats, seafood or poultry products such as eggs may increase your risk of food borne illness.

Gluten free items are available upon request.

All prices are in U.A.E Dirham's and inclusive of 7% municipality fees and 10% service charge and 5% VAT.

LA CARTE

IRANIAN CAVIAR SELECTION

ROYAL BELUGA CAVIAR 30g (D)(G)(S)	1950
IMPERIAL CAVIAR 30g (D)(G)(S)	950
OSETRA CAVIAR 30g (D)(G)(S)	850
ROYAL BAERII CAVIAR 30g (D)(G)(S)	650
VEGAN CAVIAR 30g (D)(G)(S)	195

Served with Butter, Lemon, and Saffron Crackers

COLD MAZZEH

█ "LIGHVAN" FETA BOARD (D)(N)	80
Whipped Lighvan Cheese, Fresh Herb Medley, Sprouted Walnuts, Rose Powder, and Nigella Seeds	
█ MAST O KHIAR (D)(N)	65
Creamy Yoghurt, Cucumber, Raisins, Activated Walnuts, Mint, Tarragon, Spring Onions, and Rose Petals	
█ QUEEN POURANI DIP (D)(N)	55
Roasted Beets, Yoghurt, Pistachios, and Chives	
█ SABZIJAT CRUDITÉS (D)	60
Crisp Seasonal Vegetables Served with Mast o Musir	

HOT MAZZEH

BANDARI CALAMARI (C)(D)(G)(S)	85
Tamarind, Chilli, and Fenugreek Dip	
THE ORIGINAL SAMBUSEH (C)(D)(G)(N)	75
Aromatic Ground Lamb, Candied Orange Peel, Raisins, Herbs, Filo Pastry, Pistachios, and a Citrus Rose Water Dip	
█ KASHK E BADEMJOON (D)(N)	70
Creamy Eggplant with Cured Whey, Fried Mint, Garlic Chips, Walnuts, and Crispy Onions	

█ VEGETARIAN

(A) Alcohol · (C) Celery · (D) Dairy · (E) Egg · (F) Fish · (G) Gluten · (L) Lupin · (MU) Mustard
(N) Nuts · (R) Raw · (S) Shellfish · (SE) Sesame · (SO) Soybean · (SU) Sulphites

Consumption of raw or undercooked meats, seafood or poultry products such as eggs may increase your risk of food borne illness.

Gluten free items are available upon request.

All prices are in U.A.E Dirham's and inclusive of 7% municipality fees and 10% service charge and 5% VAT.

LA CARTE

HOT MAZZEH • CONTINUED

TARANCINI *(C)(D)(E)* 85
Hybrid of Tahchin and Arancini, Saffron, Yoghurt Rice Balls Stuffed with Shredded Chicken, and a Tangy Barberry Sauce

■ MIRZA GHASSEMI *(D)(E)* 60
Smoky Eggplant Dip with Garlic, Tangy Tomatoes, Eggs, Saffron and Butter

SALADS

CYRUS *(D)(E)(F)(G)* 120
Crisp Iceberg Wedge with Smoked Sturgeon, Mahyawa, Citrus, Green Apple, and Parmesan
— Optional: Caviar Sauce - 130 AED

OLIVIEH *(D)(E)(MU)* 55
Creamy Russian-Inspired Potatoes with Chicken, Eggs, Mayonnaise, Mustard, Tarragon, and Persian Pickled Cucumber

■ SHIRAZI 65
Trio of Tomatoes with Persian Cucumbers, Shallots, Mint, and Verjus Dressing

■ WATERMELON CHERRIES & “LIGHVAN” CHEESE *(D)(G)(N)* 100
Iranian Watermelon, Cherries, Iranian Feta Cheese, Pomegranate, Candied Pistachios, Rocket, and Lavash Chips

SOUPS

MOM'S BORSCHT *(C)(D)* 90
Comforting Beetroot and Root Vegetable Soup with Bone Broth, Saffron, Lemon, Crème Fraîche, and Dill

■ PISTACHIO *(N)* 70
Pistachios, Potatoes, Leek, Cumin, and Pistachio Oil

MAINS

FILLET TORSH *(D)(N)* 325
Beef Tenderloin, Walnuts, Pomegranate Molasses, Hogweed, and Saffron Potato Purée

■ VEGETARIAN

(A) Alcohol • (C) Celery • (D) Dairy • (E) Egg • (F) Fish • (G) Gluten • (L) Lupin • (MU) Mustard
(N) Nuts • (R) Raw • (S) Shellfish • (SE) Sesame • (SO) Soybean • (SU) Sulphites

Consumption of raw or undercooked meats, seafood or poultry products such as eggs may increase your risk of food borne illness.

Gluten free items are available upon request.

All prices are in U.A.E Dirham's and inclusive of 7% municipality fees and 10% service charge and 5% VAT.

LA CARTE

MAINS • CONTINUED

ROSEWATER SEA BREAM <i>(C)(D)(F)(G)</i>	195
Deep-Fried Sea Bream with Rose Water, Preserved Lemon and Saffron Sauce, Rose Petals, and Grilled Vegetables	
GHORMEH SABZI <i>(C)</i>	150
Tender Lamb Shank Cubes, Four Herbs Stew, Smoky Dried Shirazi Lime and Red Kidney Beans	
GHEYMEH BADEMJOON <i>(C)(D)</i>	130
Braised Lamb Shank Cubes, Eggplant, Split Peas, Dried Shirazi Lime, Matchstick Fries, and Tangy Tomato Saffron Sauce	
GHALIYEH MEYGOO <i>(D)(S)</i>	210
Khaliji Prawns in a Spicy Chilli, Fenugreek and Tamarind Stew	
FESENJOON <i>(N)</i>	165
Duck Confit, Rich Pomegranate and Walnut Stew, Finished with 24K Gold Leaf	
ADAS POLO BA MAHICHEH <i>(C)(D)</i>	220
Tender Lamb Shank Layered with Persian Rice, Puy Lentils, Cinnamon, Bam Dates, Crispy Onions, and Saffron	

GRILLS & KABABS

LOBSTER KABAB <i>(D)(G)(S)</i>	390
Charred Local Lobster Marinated in Saffron Yoghurt and Warm Spices — Optional: Caviar Sauce - 130 AED	
MAYGOO KABAB <i>(D)(G)(S)</i>	270
Tiger Prawns with Ginger, Garlic, Tomato, Yoghurt, Saffron, and Coriander Powder	
LAMB CHOPS (SHISHLIK) <i>(D)(G)</i>	295
Tender Chargrilled Lamb Chops, and Charred Onions	
KABAB BARG <i>(D)(G)</i>	295
Thinly Sliced Beef Fillet Marinated with Onion Juice, Saffron, and Butter	
JOOJEH KABAB <i>(D)(G)</i>	170
Corn-fed Chicken Kabab with Saffron, Butter, and Lemon	

VEGETARIAN

(A) Alcohol • (C) Celery • (D) Dairy • (E) Egg • (F) Fish • (G) Gluten • (L) Lupin • (MU) Mustard
(N) Nuts • (R) Raw • (S) Shellfish • (SE) Sesame • (SO) Soybean • (SU) Sulphites

Consumption of raw or undercooked meats, seafood or poultry products such as eggs may increase your risk of food borne illness.

Gluten free items are available upon request.

All prices are in U.A.E Dirham's and inclusive of 7% municipality fees and 10% service charge and 5% VAT.

LA CARTE

GRILLS & KABABS · CONTINUED

	KABAB KOOBIDEH <i>(D)(G)</i>	170
	Iranian National Dish of Chargrilled Ground Lamb, Saffron, and Butter	
	WAGYU KABAB <i>(D)(G)</i>	390
	Wagyu Beef with Onion, Garlic, Saffron, and Olive Oil	
■	KABAB “IMPOSSIBLE” KOOBIDEH <i>(G)(SO)</i>	160
	Plant-Based Ground Kabab Koobideh with Saffron	
	JOOJEH MASTI <i>(D)(G)</i>	170
	Corn-fed Chicken Breast with Yoghurt, Onion, Mint, Lemon Juice, and Olive Oil	
■	GRILLED VEGETABLES <i>(C)</i>	95
	Seasonal Vegetables with Saffron, and Fresh Herb Sauce	

RICE

	ADAS POLO <i>(D)</i>	85
	Fragrant Persian Rice Layered with Puy Lentils, Cinnamon, Crispy Onion, Bam Dates, and Saffron	
■	TAHDIG	55
	Crispy Saffron Rice Cake	
■	24K GOLD JEWELLED RICE <i>(D)(N)</i>	70
	Iranian Rice with Barberries, Pistachios, Almonds, Orange Peel, Cinnamon, and Saffron	
■	SAFFRON RICE <i>(D)</i>	55
	Iranian Hashemi Rice with Saffron	

SIDES

	CAVIAR SAUCE <i>(D)(S)</i>	130
	Osetra Caviar, Organic Mayonnaise, Dried Persian-Style Shallots, and Lemon Zest	
■	SABZI KHORDAN	55
	Medley of Persian Herbs	

■ VEGETARIAN

(A) Alcohol · (C) Celery · (D) Dairy · (E) Egg · (F) Fish · (G) Gluten · (L) Lupin · (MU) Mustard
(N) Nuts · (R) Raw · (S) Shellfish · (SE) Sesame · (SO) Soybean · (SU) Sulphites

Consumption of raw or undercooked meats, seafood or poultry products such as eggs may increase your risk of food borne illness.

Gluten free items are available upon request.

All prices are in U.A.E Dirham's and inclusive of 7% municipality fees and 10% service charge and 5% VAT.

LA CARTE

SIDES • CONTINUED

- | | | |
|---|--|----|
| ■ | TORSHIS | 45 |
| | Pickled Garlic, Pickled Eggplant with Nigella Seeds, Date and Orange Pickles | |
| ■ | YOGHURT <i>(D)</i> | 40 |
| | Organic Yoghurt | |

■ VEGETARIAN

(A) Alcohol • (C) Celery • (D) Dairy • (E) Egg • (F) Fish • (G) Gluten • (L) Lupin • (MU) Mustard
(N) Nuts • (R) Raw • (S) Shellfish • (SE) Sesame • (SO) Soybean • (SU) Sulphites

Consumption of raw or undercooked meats, seafood or poultry products such as eggs may increase your risk of food borne illness.

Gluten free items are available upon request.

All prices are in U.A.E Dirham's and inclusive of 7% municipality fees and 10% service charge and 5% VAT.

DESSERTS

DESSERTS

	PERSIAN MOCHI ICE CREAM <i>(D)(N)</i>	60
	Saffron Ice Cream wrapped in soft, chewy Mochi, finished with Pistachios	
■	FALOODEH	60
	Vermicelli Granita with Lime, Rose Water, and Sour Cherry Sorbet	
■	WILD ORCHID ICE CREAM <i>(E)(G)(N)(D)</i>	65
	"Bastani Sonati", Saffron, Frozen Clotted Cream, Wafer, Rose Water, and Pistachios	
	ROSE WATER FRUIT JELLY <i>(D)</i>	70
	Fresh Fruit Jelly Topped with Cream and Pomegranate Sorbet	
■	BAGHLAVA QAZVINI <i>(E)(D)(G)(N)</i>	70
	Sticky Nut-filled Parcels with Fragrant Spices and Syrup	
■	NOON KHAMEI <i>(E)(G)(D)</i>	60
	Pâte à Choux with Rose Crème Diplomat and Iranian Candy Floss	
■	SEASONAL FRUIT SALAD	70
	Selection of Seasonal Fruits	
<i>BASTANI "ICE CREAMS"</i>		
	Damavand "Iranian Yoghurt and Honey" <i>(D)</i>	35
■	Pistachio <i>(D)(N)</i>	35
■	Persian Nougat and Caramel Brittle <i>(D)(N)</i>	40
■	Pomegranate Rose Sorbet	40

HOT BEVERAGES

	IRANIAN LOOSE LEAF TEA	45
	Lahijan Tea	

■ VEGETARIAN

(A) Alcohol · (C) Celery · (D) Dairy · (E) Egg · (F) Fish · (G) Gluten · (L) Lupin · (MU) Mustard
(N) Nuts · (R) Raw · (S) Shellfish · (SE) Sesame · (SO) Soybean · (SU) Sulphites

Consumption of raw or undercooked meats, seafood or poultry products such as eggs may increase your risk of food borne illness.

Gluten free items are available upon request.

All prices are in U.A.E Dirham's and inclusive of 7% municipality fees and 10% service charge and 5% VAT.

DESSERTS

TEA

Rose White	40
Peach & Pear	40
Organic Spring Mao Feng	40
Jasmine Mao Jian	40
Assam English Breakfast	40
Majestic Earl Grey	40
Organic Chamomile Cooler	40
Organic Mint Duo	40
Rooibos Vanilla Earl Grey	40
Rush Hour Berry	40

COFFEE

Espresso	40
Double Espresso	42
Macchiato	40
Americano	40
Latte	40
Cappuccino	40
Flat White	40

VEGETARIAN

(A) Alcohol · (C) Celery · (D) Dairy · (E) Egg · (F) Fish · (G) Gluten · (L) Lupin · (MU) Mustard
(N) Nuts · (R) Raw · (S) Shellfish · (SE) Sesame · (SO) Soybean · (SU) Sulphites

Consumption of raw or undercooked meats, seafood or poultry products such as eggs may increase your risk of food borne illness.

Gluten free items are available upon request.

All prices are in U.A.E Dirham's and inclusive of 7% municipality fees and 10% service charge and 5% VAT.

DESSERTS

DESSERT & FORTIFIED WINE

BTL / GL

2022 Donnafugata, Kabir, Moscato Di Pantelleria, Sicily, Italy	750 / 175
NV Warre's, Warrior, Reserve, Port Porto, Portugal	740 / 90
2016 Château D'Armajan Des Ormes, Sémillon, Sauternes, France	710
NV Warrer's, Otima 20 Year Old Tawny, Portugal, Porto	1450

LIQUEUR

30ML

Absinthe	90
Amaretto Disaronno	70
Aperol	50
Arak Massaya	70
Campari	55
Drambuie	75
Fernet Branca	75
Jägermeister	75
Kahlúa	70
Limoncello Del Sole	75

LIQUEUR

60ML

Baileys Irish Cream (D)	85
Choya Umesu	120

VEGETARIAN

(A) Alcohol · (C) Celery · (D) Dairy · (E) Egg · (F) Fish · (G) Gluten · (L) Lupin · (MU) Mustard
(N) Nuts · (R) Raw · (S) Shellfish · (SE) Sesame · (SO) Soybean · (SU) Sulphites

Consumption of raw or undercooked meats, seafood or poultry products such as eggs may increase your risk of food borne illness.

Gluten free items are available upon request.

All prices are in U.A.E Dirham's and inclusive of 7% municipality fees and 10% service charge and 5% VAT.

DESSERTS

LIQUEUR • CONTINUED

Lillet Blanc

130

 VEGETARIAN

(A) Alcohol • (C) Celery • (D) Dairy • (E) Egg • (F) Fish • (G) Gluten • (L) Lupin • (MU) Mustard
(N) Nuts • (R) Raw • (S) Shellfish • (SE) Sesame • (SO) Soybean • (SU) Sulphites

Consumption of raw or undercooked meats, seafood or poultry products such as eggs may increase your risk of food borne illness.

Gluten free items are available upon request.

All prices are in U.A.E Dirham's and inclusive of 7% municipality fees and 10% service charge and 5% VAT.