

CLOUD 22

ATLANTIS THE ROYAL

DUBAI

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

Burrata *(G)(N)(D)(SU)*

Truffled Local Burrata, Panzanella Salad, Tomato Pesto, 15yo Balsamic, Basil

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 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.

OF THE PRICES

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

LA CARTE

RAW BAR

Gillardeau Oysters (#4) <i>(R)(SU)(S)</i>	330 (6) 650 (12)
Amalfi Lemon & Balsamic Sauce, Tabasco	
Yellowfin Tuna Tartare <i>(R)(F)(G)(D)(SU)(E)</i>	155
Avocado, Pickled Shallots, Radish, Trout Roe	
Wagyu Beef Carpaccio <i>(R)(G)(D)(E)(M)</i>	195
A5 Wagyu Tenderloin, Basil, Shaved Parmesan, Egg Yolk Jam, Truffle, Sourdough	
Seabass Crudo <i>(R)(G)(SO)(M)(F)(SU)(D)</i>	175
Raw Seabass, Yoghurt Mustard Dressing, Grapefruit, Rice Crisps	
Cloud 22 Signature Caviar <i>(F)(R)</i>	
— Oscietra 5* 1000 (30g) 1,750 (50g)	
— Royal Beluga 4,150 (50g)	
— All Classic Caviar is served with Crème Fraîche, Capers, Chives & Blinis (G, D)	
Cloud 22 Seafood Tower	2400
Half Dozen Gillardeau Oyster (R, S) Hokkaido Scallops (R, S, F, SO, SU) King Crab (S, E, MU) 30gr Oscietra Caviar, (F, R, G, S) Prawn Cocktail (D, S, E, MU) Yellowfin Tuna Tartare (R, F)	

SALADS

■ Burrata <i>(G)(N)(D)(SU)</i>	155
Truffled Local Burrata, Panzanella Salad, Tomato Pesto, 15yo Balsamic, Basil	
North Sea Crab & Baby Gems <i>(S)(G)(N)(D)(SU)(M)</i>	175
Alaskan King Crab, Shaved Fennel, Pepper Aioli, Baby Gems	
■ Caesar Salad <i>(G)(D)(E)(SU)</i>	95
Baby Lettuce, Capers, Parmesan, Quail Eggs, Pomegranate	
■ Green Salad <i>(SU)</i>	85
Chicory, Gem Hearts, Avocado, Cucumber, Citrus Vinaigrette	

■ VEGETARIAN

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LA CARTE

SNACKS

	Crispy Calamari <i>(S)(N)(G)</i> Smoked Paprika, Pepper Pesto Dip, Coriander	145
	Fried Chicken Wings <i>(G)(D)(E)(SU)(C)(M)</i> Fried Stuffed Chicken Wings, Wild Mushroom — add on Oscietra Caviar (F, R) 195	145
■	“Cloud 22” Pizza <i>(G)(D)</i> San Marzano Tomatoes, Zucchini, Burrata, Basil, Truffle	195
	Wagyu Beef Sliders <i>(G)(D)(E)(M)(SU)</i> Provolone, Bell Pepper Jam, Pesto Aioli	145
	Caviar Toast <i>(R)(G)(F)(D)(E)</i> Brioche, Whipped Cod Roe, Oscietra Caviar	135
	Steamed Scampi Bun <i>(G)(S)(SU)(D)(E)(M)</i> Scampi Patty, Pickled Cucumber, Tartare Sauce, Iceberg	125
■	Mediterranean Dips <i>(G)(N)(D)(SU)</i> Olive Tapenade - Romesco Sauce - Tzatziki & Rosemary Focaccia	95
■	“Cloud 22” Truffle Fried Potatoes <i>(D)(E)(M)(SU)</i> Crispy Potatoes, Truffle, Roasted Garlic Aioli, Spicy Tomato Sauce	85
	Smoked Salmon Flatbread <i>(R)(G)(F)(D)</i> Locally Smoked Salmon & Cream Cheese Flatbread, Oscietra Caviar, 24K Gold	595

Ice creams and sorbet products manufactured in facility that process other flavors which may contain dairy, soybeans, nuts, gluten, eggs and may contain traces of all above-

LARGE PLATES

	Australian Beef Short Ribs <i>(G)(D)(M)(E)</i> 22hr Slow Cooked Short Rib, Veal Jus, Herb Aioli, Chives	375
	Baked Seabass <i>(G)(F)(D)(SU)(M)(N)</i> Pepper Purée, Tomatoes, Courgette, Herb Veloute, Almond	245

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LA CARTE

LARGE PLATES • CONTINUED

Lamb Chops <i>(D)(SU)</i> Salsa Verde, Pickled Jalapeño, Cucumber & Mint Yoghurt	225
Tiger Prawns <i>(S)(N)(G)(D)(SU)(E)(M)</i> Grilled Tiger Prawns, Romesco, Coriander, Pineapple Salsa	295
Char-Grilled Chicken <i>(D)(SU)</i> Marinated Chicken, Citrus Chili Sauce, Pickled Chili & Cool Yoghurt	165
Grilled Octopus <i>(G)(S)(SU)(N)</i> Octopus, Smoked Red Pepper Purée, Almonds	165
Lobster Tortelloni <i>(G)(D)(E)(S)(C)</i> Squid Ink Striped Boston Lobster Tortelloni, Zucchini, Basil, Parmesan Cream	245
Truffle Spaghetti Chitarra <i>(D)(E)(G)</i> Fresh Spaghetti Chitarra, Whipped Comte Cheese, Black Truffle	175
Agnolotti Pasta <i>(G)(E)(D)(C)</i> Slow-Cooked Veal Cheeks, Ricotta, Mushroom, Truffle	195

DESSERTS

Tiramisù <i>(N)(G)(D)(E)</i> Tiramisù, Mascarpone, Cocoa Powder	85
Chocolate Zuccotto <i>(N)(G)(D)(E)</i> Tuscan Chocolate Cake, Ricotta Cheese	85
 Lemon Affogato <i>(N)(G)</i> Crunchy Almonds & Amalfi Lemon Sorbet	85
Ricotta Cheesecake <i>(G)(D)(N)(E)</i> Raspberry Marmalade & Sorbet	85
Sharing Platter Of Locally Grown & Tropical Fruits 'Pure Harvest' Berries, Melon Sorbet	195

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BEVERAGE

SIGNATURE COCKTAILS

Above The Cloud	130
floral spicy	
Tanqueray Gin, Mancino Secco, Blue Curacao, Citrus, Ginger Water	
Mediterranean Spritz	130
Savoury Citrus	
Malfy Limone, Vermouth, Kalamata Syrup, Mallorcan Tonic Water	
Sunset Bliss	130
fruity sour	
Casamigos Blanco, Peach, Vanilla, Citrus, Foamee	
Golden Hour (D)	130
fruity tangy	
Plantation Pineapple Rum, Verjus, Pineapple, Yopol, Vanilla	
Yuzu Margarita	130
citrus fruity	
Casamigos Blanco Tequila, Italicus Bergamot Liqueur, Yuzu Purée	
Mirage (D)	130
fruity silky	
Old Tom Raspberry, Coconut Syrup, Passion Fruit, Raspberry, Citrus, Whey	
Blush	130
Fruity Carbonated	
Casamigos Blanco Tequila, Vermouth, Strawberry soda, Italicus, Citrus	
Yellow Horizon	130
fruity Carbonated	
Zacapa 23 Rum, Pandan, Citrus, Homemade Banana Soda	
Riviera	130
fruity frozen	
Tanqueray Gin, Peach Liqueur, Apple, Peach	

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BEVERAGE

CELEBRATION PACKAGES

The Signature	5500
– Whispering Angel (150cl), Côtes De Provence, France – Ketel One (75cl), Netherlands, 40% or Tanqueray No. Ten (75cl), Scotland, 47.3% – Don Julio, Reposado (75cl), Jalisco, 38% – 10 x Redbull – Fresh Juices – Mixers	
The Elite	14000
– Whispering Angel (300cl), Côtes De Provence, France – Cîroc (1.75L), France, 40% – Don Julio 1942 (75cl), Jalisco, 40% – 10 x Redbull – Fresh Juices – Mixers	
The Iconic	30000
– Whispering Angel (600cl), Côtes De Provence, France – 2 x Cîroc (1.75L), France, 40% – 2 x Don Julio 1942 (75cl), Jalisco, 40% – 10 x Redbull – Fresh Juices – Mixers	

GIN & TONIC PAIRINGS

Arbiki Nàdar, Scotland, 43%	200
Elderflower tonic, fresh basil, lemon peel, juniper berries	
Gin Mare, Spain, 42.7%	160
Mallorcan tonic, orange peel, olive, cardamom seeds	
Monkey 47, Germany, 40%	260
Mediterranean tonic, fresh mint, grapefruit wedge, dehydrated cranberries	
Roku, Japan, 43%	160
Elderflower tonic, fresh rosemary, raspberry, juniper berries	

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GIN & TONIC PAIRINGS · CONTINUED

Tanqueray No. Ten, Scotland, 47.3%	160
Indian tonic, fresh rosemary, flamed grapefruit, star anise	
The Botanist, Scotland, 42%.	160
Natural light tonic, fresh basil, lemon peel, juniper berries	

NON-ALCOHOLIC SPIRITS

30 ML

Lyre's American Malt, Australia, 0%	50
Lyre's NA Gin, Australia, 0%	50
Lyre's Dark Cane, Australia, 0%	50
Lyre's Amaretti, Australia, 0%	50

NON-ALCOHOLIC WINES

BTL

Wild Idol, White, Germany, 0%	600
Wild Idol, Rosé, Germany, 0%	600

NON-ALCOHOLIC BEER

330 ML

Biere Des Amis, Belgian Blonde, 0% (G)	65
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NON-ALCOHOLIC COCKTAILS

Watermelon Fizz	90
sweet sour spicy	
Watermelon, Verjus, Ginger, Watermelon Redbull	
Cloud Delight	90
fresh tangy	
Lychee Sorbet, Verjus, Pear	

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NON-ALCOHOLIC COCKTAILS • CONTINUED

Whirlwind sweet fruity Apple, Apricot, tonka, Vanilla	90
Raspberry Sgroppino fruity refreshing Lyre's Apéritif Rosso, Elderflower Cordial, Raspberry Sorbet	90
Cloud Lemonade Citrus refreshing kumquat & Orange Cordial, Toinc Water	90

SOFT DRINKS

Pepsi Regular Zero	30
Franklins & Sons Lemonade	30
Franklins & Sons Tonic	35
Franklins & Sons Mallorcan Tonic	35
Franklins & Sons Ginger Beer	35
Franklins & Sons Ginger Ale	35
Red Bull Regular Sugarfree Watermelon	40

FRESH JUICES

Orange	40
Pink Grapefruit	40
Green Apple	40
Pineapple	40

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FRESH JUICES • CONTINUED

Watermelon	40
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COFFEE

Americano	40
Cappuccino (D)	45
Caffe Latte (D)	45
Espresso	40

COLD BREW

Cold Brew	65
Cold Brew & Tonic	65
Nitro Coffee	65

TEA

Avantcha Tea Selection	45
— Ginger Breeze • Chamomile	
— Jasmine • Earl Grey • Peach & Pear	
— English Breakfast • Mint	

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