

D[★]INNER

— ATLANTIS THE ROYAL —

BY HESTON BLUMENTHAL



ATLANTIS THE ROYAL • PALM JUMEIRAH • DUBAI

A KISMET MENU • ATLANTIS THE ROYAL

LA CARTE

LA CARTE

Meat Fruit (c.1500)	AED 155
Mandarin, chicken liver parfait & grilled bread	
Hay Smoked Salmon (c.1730)	AED 130
Gentleman's relish & pickled lemon salad	
Salamagundy (c.1723)	AED 140
Smoked confit chicken, salsify, marrowbone, horseradish cream & pickled walnuts	
Rice & Flesh (c.1390)	AED 145
Saffron, beef cheek & red wine	
The Truffle (c.1500)	AED 190
Truffle, mushroom parfait & grilled bread	
Fruментy Grilled Octopus (c.1390)	AED 215
Smoked sea broth, spelt, pickled dulse & lovage	
Black Truffle	AED 150
White Truffle	AED 240 / 480
White Chocolate & Caviar (c.1999)	AED 100
Caviar Supplement	AED 200
Caviar	
Roasted chicken skin, grilled onion emulsion & perfectly imperfect triple cooked chips	
— Kristal AED 1300	
— Beluga AED 4500	
Venison & Pickled Cherries (c.1846)	AED 370
Brasised & grilled red cabbage & pickled cherries	
Cod In Cider (c.1940)	AED 320
Chard, onions, mussels & smoked artichokes	

(A) Alcohol · (C) Celery · (D) Dairy · (E) Egg · (F) Fish · (G) Gluten · (L) Lupin · (MU) Mustard
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LA CARTE

LA CARTE · CONTINUED

Chicken Cooked with Lettuces (c.1672) Grilled onion emulsion, spiced celeriac sauce & oyster leaf	AED 320
Roast Halibut & Green Sauce (c.1440) Braised chicory, parsley, pepper, onion & eucalyptus	AED 295
Roast Cauliflower (c.1661) Smoked brown butter, truffle & macrows	AED 225
Wagyu Ribeye (c.1830) Mushroom ketchup & triple cooked chips	AED 465
Fillet Of Wagyu Beef (c.1830) Mushroom ketchup & triple cooked chips	AED 475
Prime Rib of Beef for 2 (c.1830) Mushroom ketchup, triple cooked chips & side salad	AED 1200
<i>Sides</i>	
Buttered Bay Carrots	AED 55
Savoy Cabbage, Beef Pancetta & Onions	AED 55
Mixed Leaf Salad	AED 55
Green Beans and Mustard	AED 55
Triple Cooked Chips	AED 75
Truffled Mash	AED 200
Tipsy Cake (c.1858) Spit roast pineapple	AED 130
Brown Bread Ice Cream (c.1808) Salted butter caramel, pear & malted yeast syrup	AED 85

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Raspberry Tart (c.1800) Marzipan cake, lovage, arlette and raspberry sorbet	AED 110
Bohemian Cake (c.1648) Chocolate, almond & cherry	AED 125
British Cheese Tomato & plum chutney, pear & blackberry pate de fruit & seeded crackers	AED 105
Nitrogen Ice Cream Trolley (c.1901)	AED 100

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SOURCES

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Meat Fruit

c.13th–15th century

Hay Smoked Salmon

1730 The Complete Practical Cook by Charles Carter

Salamagundy

1723 The Cook's and Confectioner's Dictionary by John Nott

Rice & Flesh

1390 The Forme of Cury The Master Cooks of King Richard II

The Truffle

c.13th–15th century

Frumenty Grilled Octopus

1390 The Forme of Cury The Master Cooks of King Richard II

White Chocolate & Caviar

1999 The Fat Duck, Bray Heston Blumenthal

Venison & Pickled Cherries

1846 The Modern Cook by Charles Francatelli

Cod In Cider

1940 The Good Cook in Wartime by Ambrose Heath

Chicken Cooked with Lettuces

1672 The Queene Like Closet or Rich Cabinet

Roast Halibut & Green Sauce

1440 by Elias Ashmole

Roast Cauliflower

1661 The Whole Body of Cookery Dissected by William Rabisha

Wagyu Ribeye, Fillet Of Wagyu Beef & Prime Rib of Beef for 2

1830 The Cook and Housewife's Manual by Mistress Meg Dodds

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SOURCES

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Tipsy Cake
1858 The English Cookery Book by J.H. Walsh

Brown Bread Ice Cream
1808 A New System of Domestic Cookery by Maria Eliza Rundell

Raspberry Tart
1800 The Complete Confectioner by Hannah Glasse and Maria Wilson

Bohemian Cake
1648 Hesperides by Robert Herrick

Nitrogen Ice Cream Trolley
1901 Article in The Table by Mrs. Agness Bertha Marshall

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BEVERAGE

CHAMPAGNE AND SPARKLING WINE

125 ML

2015 Moët & Chandon, Grand Vintage, Épernay	AED 245
MV Nyetimber Classic Cuvee, West Sussex, England	AED 215
N.V. Ruinart, Brut Rosé, Reims	AED 200
2013 Dom Perignon, Brut, Épernay	AED 630

COCKTAILS

Bloody Mary (c.1921) Celeriac, horseradish & tomato	AED 85
Cherry Drop (c.1657) Cherry, chocolate bourbon & dry vermouth	AED 85
Grapefruit Bucks Fizz (c.1921) Orange, grapefruit & champagne	AED 180
Fennel Negroni (c.1919) Campari, vermouth, gin, fennel seeds	AED 90

BEER

330 ML

Asahi, Japan	AED 43
Brewdog Dead Pony, Scotland	AED 50

CLASSIC COCKTAILS

Margarita Classic Tequila, triple sec & lime	AED 75
French Martini Vodka, Chambord & pineapple	AED 75

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BEVERAGE

CLASSIC COCKTAILS • CONTINUED

Daiquiri	AED 75
Rum, citrus juice	
Cosmopolitan	AED 85
Vodka, orange liqueur, cranberry juice	
Whiskey Sour	AED 80
Bourbon, egg white, lemon juice	
Amaretto Sour	AED 80
Amaretto liqueur, lemon juice, bitter	
Espresso Martini	AED 85
Vodka, espresso & coffee liqueur	
Negroni	AED 80
Gin, vermouth & campari	
Old Fashioned	AED 80
Bourbon, Angostura bitter	

GIN TONIC SELECTION

Beefeater	AED 40
Notes of: Sevil orange peel, almond, coriander seed	
– Mix with 'Light refreshing tonic'	
Bombay Sapphire	AED 40
Notes of: Cassia Bark, coriander, angelica, lemon peel	
– Mix with 'Premium Indian tonic'	
Gin Mare	AED 60
Notes of: Arbequina olives, rosemary, thyme, basil, orange, lemon	
– Mix with 'Mediterranean tonic'	
Hendricks	AED 55
Notes of: Rose, cucumber	
– Mix with 'Light refreshing tonic'	

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GIN TONIC SELECTION • CONTINUED

Monkey 47	AED 95
Notes of: Lime, lemon, acacia, sage, cloves, lavender, jasmine, nutmeg – Mix with 'Light refreshing tonic'	
Nikka Coffey	AED 65
Notes of: Yuzu, kabosu, amanatsu, shequasar – Mix with 'Premium Indian tonic'	
Roku	AED 55
Notes of: Sacura flower, sakura leaf, yuzu leaf, sencha tea, Gyokuro tea, sancho pepper – Mix with 'Light refreshing tonic'	
The Botanist	AED 60
Notes of: Apple mint, chamomile, cinnamon, elderflowers – Mix with 'Light refreshing tonic'	

NON-ALCOHOLIC

Regent's Punch (c.1845)	AED 50
Green tea, pineapple shrub, verjus, oak	
Peter Piper's Pickled Lemon Lemonade (c.1833)	AED 50
Lemon juice, lemon brine, lemon sugar, soda	

ALAIN MILLIAT JUICES

Apple, Cranberry, Orange, Peach Nectar	AED 38
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SOFT DRINKS

Coca-Cola, Coca Cola Zero, Coca-Cola Light, Fanta Orange, Sprite	AED 29
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FRANKLIN & SONS

Soda Water, Indian Tonic Water, Ginger Beer	AED 32
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BEVERAGE

BOTTLED WATER

500ML/1LITRE

Acqua Panna	AED 25/AED 35
San Pelligrino	AED 25/AED 35

SWEET AND FORTIFIED WINES

90ML

2022 La Spinetta, Moscato d'Asti, 'Bricco Quaglia' Piedmont, Italy	AED 45
2017 Mas de Lavail, 'Expression' Maury, France	AED 60
M.V. Graham's 10 Year Old Tawny Douro Valley, Portugal	AED 75
2016 Chateau D'Armajan Les Ormes Sauternes, France	AED 75

TEA

Jasmine Silver Needle (Fujian, China) Fragrant, light, floral	AED 40
Yunnan – Bai Ya Wild Tea Buds (Yunnan, China) Sweet, apricot, citrus	AED 40
Organic Japanese Gyokuro (Kagoshima, Japan) Grass, complex, umami	AED 40
Snow Sprout Xue Ya (Hunan, China) Savoury, un-ripened fruits, floral	AED 40
Tie Guan Yin (Fujian, China) Sweet, soft	AED 40
Kuki Hojicha (Japan) Woody, brown sugar caramel	AED 55

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TEA • CONTINUED

Golden Pu-erh (Yunnan, China)

AED 40

Light, mellow, sweet

Organic Pu-erh Cake (Yunnan, China)

AED 40

Woody, honey, pear

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LORA MENU

(150ml)

LORA

WHITE

Sauvignon blanc, verjus & apricot

AED 65

SPARKLING

Chardonnay & earl grey

AED 65

SPARKLING ROSE

Merlot, rose & hibiscus

AED 65

RED FRUIT

Merlot, pomegranate, pink pepper & cranberry

AED 65

BOTRYTIS

Sauvignon blanc, honey, saffron & orange peel

AED 65

The earliest recorded alcohol free drinks from grapes are the roman drinks called Lora and Posca. Lora was made from pressing the leftover grape pomace from wine making and salt. This was then let down with water and was seen as good for the whole family. Posca was a mixture of vinegar and water, often with herbal infusions for flavour. In the 16th and 17th century cordials and waters began to appear in British medicinal and cookery books such as The Widowes Treasure (1588), The Whole Body of Cookery (1661) and Accomplished ladies Delight (1675) which featured an artificial claret.

These were all flavoured with ingredients such as rose, violet, honey, liquorice and mint. For this menu we have taken inspiration from the above to develop a selection of LORA. These are designed to pair with food by taking cues from wine taste and aroma descriptors.

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