



A Big Hi from Dubai

Stratospheric dining is the new buzz word and the opening of At.mosphere at the Burj Khalifa (January 2011) takes guests to that level. We are talking about the highest bar lounge & restaurant in the world located in the tallest tower in the world. But the facilities offer far more than a great view. By Stefan Breg.

The Burj Khalifa will be known to you; it's 828 m above sea level, a glistening, 160 floor tribute to man's quest for retail, commercial and residential space. You may also recall last year's spectacular fireworks for the official launch.

Located on the 122nd floor, At.mosphere is owned and operated by developer EMAAR through its association with Armani hotel which houses the restaurant. They are the developer credited with creating Dubai's Business Bay district which is home to the Burj Khalifa and one of the world's largest malls: Dubai Mall.

At.mosphere is located two levels below the observation deck known as 'At the Top' although this deck is not strictly at the top but, who's counting when you're in the tallest tower in the world.

At.mosphere was designed by Adam Tihany who has been associated with One & Only and Mandarin hotels as well as other leading hospitality design projects. It features mahogany walls and ceilings, Adam Tihany furnishings with café au lait limestone and hand-tufted carpets, topped off with a stunning beverage display and cellar.

There are two dining choices – lounge & grill and the kitchen is led by Executive Chef Dwayne Cheer (33 years old) with over 13 years of international experience working in Michelin star restaurants.

The menu starts off with highlights such as Chestnut & Pheasant Soup, Air Dried Wagyu Beef and Aged Parmesan. Mains include Salt Bush Lamb, Japanese Kobe, Maine Lobster and 22 hour slow-cooked

■■■ At.mosphere: Concept ■■■

Bar & Lounge

A panoramic lounge, offering the ultimate laid-back lifestyle. Premium beverages served in an immaculate design. The lounge is chic with a relaxed formality, allowing a sense of an urbane yet reposed lifestyle.

Overall: 120 seats

F&B Offerings: Light meals with a special emphasis on the afternoon tea. Extensive selection of cocktails – champagne and wines served by the glass. Great selection of whiskeys, cognacs etc.

Min. spend: AED200/person all day

Restaurant

Fine dining restaurant which carries an ample selection of quality cuisine and ingredients. The concept is concentrated on grills and meat. The restaurant décor is modern with a contemporary style utilizing wood as one of the main features in design.

Overall: 80 seats

Food concept: modern, eclectic and European.

The cuisine is based on exceptional ingredients from all over the world, based on unique grilling techniques using the 'jospier oven', a spanish old fashion high temperature charcoal oven.

Min. spend: AED300 for Lunch & AED450 for dinner/person

www.atmosphereburjkhalifa.com



Uwe Faust



Beef Ribs. Desserts feature Gianduja and 120 Sphere (chocolate mousse). The kitchen showcases a Jospier grill, a BBQ oven designed in Spain and fuelled by charcoal with temperatures reaching 700 degrees Celsius. At.mosphere can also take credit for offering the highest of High Tea.

Uwe Faust, Director of Culinary (Armani Hotel & The Address, Dubai/EMAAR) and Dwayne Cheer: "We have one of the most beautiful kitchens in the world – we have a view all the way down Sheikh Zayed Road and we can see the ocean. You can be deep frying chips and looking at The Worlds Islands – it's crazy."

The Burj's safety regulations also stipulate that the kitchen runs on electricity rather than gas. Based in Dubai, TSSC (Technical Supplies & Services Company) supplied the foodservice equipment. Also very proud of their machines and equipment in this unique project are two German companies, MKN and Meiko.

The menu was designed purely in keeping with the seasons. It's all about the grill – but it's not a steakhouse. Uwe Faust: "We want people to come and eat the food, and look at the food, and have to come back because they forgot to look at the view. It's not molecular, it's not crazy, it's simple food done well, seasoned well and cooked simply. We are not here to change the world, just cook."

The name 'At.mosphere' refers to the height of the restaurant's location (442 m); it is stationed so high on top the Burj Khalifa that it is, metaphorically, in atmosphere.

EMAAR are delighted with the success of At.mosphere and there's interest in taking the concept outside of Dubai – probably with the hotels in their hospitality division. ■