



ocean to plate

THE ATLANTIC

MELBOURNE

DUBAI

two course menu * .

\$90.00 pp

individual guest selection from the following, finished with petit fours

Entrée

Tempura Soft Shell Crab

jalapeño, ponzu

Roasted Pork Belly

nashi pear coleslaw, pickled onions, mint

Asparagus, Broad Bean and Artichoke Salad

torn mozzarella, salsa agresto

Main

Olive Oil Confit Ora King Salmon

cucumber, wood ear mushroom, green tomato

Barramundi Fillet

wood fire grilled, garlic and oregano dressing

Clover Valley Lamb Backstrap

slow cooked shoulder, needle leeks, black garlic

To Finish

Petit Fours

* Please note, the 2 Course Menu is available for lunch dining only between September 1st – December 31st 2017

fisherman's notes

Showcasing The Atlantic's restaurant favourites, these menus have been hand selected by our Executive Chef. Any menu changes may incur a surcharge. Please note the attached menus are current at the date of receipt, but may change to product availability and seasonality.

The Atlantic requests all dietary requirements to be advised to the event team prior to your event in order to accommodate for your guests dietary needs.

three course menu .

\$110.00 pp

individual guest selection from the following, finished with petit fours

Entrée

Tempura Soft Shell Crab

jalapeño, ponzu

Pan Fried Scallops

butternut pumpkin, guanciale, sunflower seed dressing

Roasted Pork Belly

nashi pear coleslaw, pickled onions, mint

Asparagus, Broad Bean and Artichoke Salad

torn mozzarella, salsa agresto

Main

Olive Oil Confit Ora King Salmon

cucumber, wood ear mushroom, green tomato

Barramundi Fillet

wood fire grilled, garlic and oregano dressing

Roasted John Dory

fennel, asparagus, finger lime crème fraîche, pine nuts and rhubarb vinaigrette

300g Full Blood Black Angus Scotch Fillet Grain Fed

wood fire grilled, salsa verde, red wine jus

Dessert

Green Tea and Mango Panna cotta

crispy green tea sponge, Grand Marnier jelly, mango sorbet

Lemon Posset Tart

poached rhubarb, grapefruit, rhubarb sorbet

Cheese Platter

brioche, candied walnuts, pear and ginger chutney, muscatel, lavosh



@theatlanticrest

@theatlanticdubai

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additional items available .

in supplement of your chosen menu

Chilled Seafood Platter – served to start varies
please speak to our event team

Freshly Shucked Oysters Natural \$5 ea
minimum of 3 per person recommended Kilpatrick \$6 ea

Split Leader Prawns \$32 pp
chilli jam

Side Dishes – served to share with main course \$10pp
Chopped Cos Salad, avocado, radish, croutons & **Chips**, herb salt

Cheese Course – served prior to dessert \$20pp
chef's selection of cheese

celebration cakes .

The Atlantic has a variety of cakes available for your celebration which may be tailored or designed further upon request

Celebration Cake – served for dessert or to finish varies
please speak to our event team

Bring Your Own Cake \$20per adult | \$10 per child

a la carte menu.

The Atlantic's full a la carte menu is available for up to 9 guests within our Private Dining Rooms, as well as The Atlantic Main Dining Room. Please speak to our event team for our current menu.

tailor your own menu.

After something in particular? Our kitchen team are happy to provide a tailored experience and work with your budget to produce a menu based to suit your tastes and preferences. Please speak to our event team whom may assist you further.

beverages on consumption .

The Atlantic has a variety of wines available for your event, charged upon consumption. You may select from the full list on your arrival, or pre-select prior.

For parties of 18 and over, we do recommend a pre-selection of wines which will be served for your event. At any time, if a selected beverage is unavailable, our sommelier will replace with stock of equal value and same quality.

Please speak to our event team for a copy of our current wine list

beverages in a package .

The Atlantic has per person packages available inclusive of beer, wine and soft drinks, which will be served for your nominated duration by the hour. At any time, the stock may change, however we have provided a sample for you below.

Mother of Pearl Package

one heavy and one light beer
one sparkling wine
one white wine
one red wine
soft drink and juice

two hour \$50pp
three hour \$60pp
four hour \$70pp
five hour \$80pp

Beluga Package

one heavy and one light beer
two international beers
one sparkling wine
one white wine
one rosé wine
one red wine
soft drink and juice

two hour \$65pp
three hour \$75pp
four hour \$85pp
five hour \$95pp

Additional Unlimited Bottled Water \$11pp

San Pellegrino Sparkling & Acqua Panna Still