



*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

pickled daikon, chilli, kim chi

#### Roasted Pork Belly

grilled peach, almond skordalia

#### Heirloom Tomato Salad

buffalo ricotta, black olive, basil

### Main

#### Seared Ora King Salmon

cucumber, horseradish yoghurt, Iberico ham

#### Barramundi Fillet

wood fire grilled, garlic and oregano dressing

#### Clover Valley Lamb Backstrap

peas, roasted garlic, zucchini flower

### To Finish

#### Petit Fours

\* Please note, the 2 Course Menu is available for lunch dining only between September 1st – December 31st 2018

### fisherman's notes

Showcasing The Atlantic's restaurant favourites, these menus have been hand selected by our Executive Chef, Nick Mahlook. 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

pickled daikon, chilli, kim chi

#### Pan Fried Scallops

butternut pumpkin, guanciale, sunflower seed dressing

#### Roasted Pork Belly

grilled peach, almond skordalia

#### Heirloom Tomato Salad

buffalo ricotta, black olive, basil

### Main

#### Seared Ora King Salmon

cucumber, horseradish yoghurt, Iberico ham

#### Barramundi Fillet

wood fire grilled, garlic and oregano dressing

#### Pan Fried John Dory

fennel, finger lime crème fraîche, pine nuts, rhubarb

#### 300g Little Joe's Scotch Fillet Marble Score 4+ Pasture 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

#### Strawberry Parfait

hazelnut, vanilla mascarpone, basil, citrus sorbet

#### Cheese Platter

walnut and fruit loaf, candied walnuts, pear and ginger chutney, muscatel, lavosh



@theatlanticrest

@theatlanticdubai

#oceantoplate

## additional items available .

in supplement of your chosen menu

**Chilled Seafood Platter** – starting price      Add to Start \$40.00  
please speak to our event team              Add for Entrée \$77.50

**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  
**Bitter Leaf Salad**, olive oil, lemon & **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 for your options

**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

San Pellegrino Sparkling & Acqua Panna Still

\$11pp