

t a s t i n g m e n u .

Designed by Executive Chef, Nick Mahlook

Nibbles & Snacks chef's daily selection

Asparagus and Stracciatella Salad
black garlic, bonito flakes,
extra virgin olive oil

Steamed King George Whiting
caramelised cauliflower, olive tapenade,
fried capers

Sher Wagyu Cube Roll
potato & Jerusalem artichoke gratin,
lyonnaise onion puree, salt bush

'Snickers Bar' Parfait
Valrhona chocolate, roasted peanuts,

fisherman's notes

This menu is designed for the whole table to enjoy, minimum two guests, Sunday to Thursday. The Atlantic requests all dietary requirements to be advised to their waiter prior to ordering to ensure we shall accommodate for your dietary needs. Please note, all credit card payments incur a processing fee of 1.32% (Visa & MasterCard) or 1.76% (American Express).



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