

# t a s t i n g   m e n u .

Designed by Executive Chef, Nick Mahlook

**Little Joe Beef Tartare Crisp**  
fermented chilli, egg yolk emulsion

**Yellowfin Tuna Tartare**  
spicy sambal, avocado,  
sunflower seed, potato wafer

**Ora King Salmon**  
verjuice, cucumber, horseradish

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**Pan Fried Scallops**  
pea, pancetta, smoked olive oil

**Steamed Baby Snapper Fillet**  
abalone, turnips, spring onion, miso sauce

**Roasted Hiramasa Kingfish**  
smoked mussels, mojama  
succulents, fried shallot

**Sher Wagyu Cube Roll**  
grilled leeks, parsley, almond sauce

**'Snickers Bar' Parfait**  
Valrhona chocolate,  
roasted peanuts, salted caramel

## 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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