



ocean to plate

THE ATLANTIC

MELBOURNE

DUBAI

two course menu .

\$90.00 pp

individual guest selection from the following, finished with petit fours

Entrée

Atlantic Prawn Cocktail

rockmelon, apple, soft boiled quail egg

Tempura Soft Shell Crab

jalapeño, ponzu

Crispy Skin Berkshire Pork Belly

balsamic caramelised endive, honey spiced confit mandarins, citrus gel, micro chervil

Main

Olive Oil Confit Ora King Salmon

marinated with Jamaican pepper and grapefruit, ragout of pumpkin, green beans, zucchini, tomato, grilled octopus, grapefruit, tarragon and Jamaican pepper emulsion

Barramundi Fillet

wood fire grilled served with lemon

Braised Wagyu Beef Cheek

ragout of autumn mushrooms, baby onions braised in Port wine, celeriac puree, sauce bordelaise

To Finish

Petit Fours

**Please note, the 2 Course Menu is unavailable from September 1st – December 31st 2017 for dinner reservations*

fisherman's notes

Showcasing The Atlantic's restaurant favourites, these menus have been hand selected by Executive Chef, Donovan Cooke. 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

Atlantic Prawn Cocktail

rockmelon, apple, soft boiled quail egg

Tempura Soft Shell Crab

jalapeño, ponzu

Pan Fried Scallops

confit mushrooms, Cassoulet of white beans, saffron, chorizo

Crispy Skin Berkshire Pork Belly

balsamic caramelised endive, honey spiced confit mandarins, citrus gel, micro chervil

Main

Olive Oil Confit Ora King Salmon

marinated with Jamaican pepper and grapefruit, ragout of pumpkin, green beans, zucchini, tomato, grilled octopus, grapefruit, tarragon and Jamaican pepper emulsion

Grilled Dory Fillets

Cassoulet of white beans, confit chicken, baby carrots, spinach, white bean purée, rosemary, jus gras

Barramundi Fillet

wood fire grilled served with lemon

300g Wood Fire Grilled Full Blood Black Angus Scotch Fillet Grain Fed

Dessert

Strawberry Cassonade

mint jelly, confit strawberries, compressed watermelon, watermelon sorbet

Cinnamon Panna cotta

mandarin 'three ways', meringue, Moscato sorbet

Cheese Platter

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



@theatlanticrest

@theatlanticdubai

#oceantoplate

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 \$4.50ea
minimum of 3 per person recommended Kilpatrick \$5.50ea

Sauces with Beef Course \$3-5ea
Beurre café de Paris or Bordelaise

Side Dishes – served to share with main course \$10pp
Radicchio Salad & Russet Burbank Chips

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 \$20pp

a la carte menu.

Donovan Cooke'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 Executive Chef, Donovan Cooke Upon will 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