

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

Designed by Executive Chef, Nick Mahlook

Tastes of the Ocean
chef's daily selection

Spiced Cauliflower
beetroot, hazelnut, fried haloumi

Roasted Pork Belly
quince, apple, burnt onion, mustard vinaigrette

Pan Fried John Dory
mussels, diamond clams, rouille, potatoes

Roasted Lamb Backstrap
peas, roasted garlic, zucchini flower

'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).



@theatlanticrest @nickmahlook #oceantoplate