



ocean to plate

THE ATLANTIC

DUBAI
MELBOURNE

o n i c e .

The Atlantic Seafood Platter*

king crab leg, whole prawn, hotate scallop, freshly shucked oyster, mussel, abalone, sea snail

Served with condiments of:
Thai dressing, cucumber salsa, cocktail sauce, garlic aioli, red wine vinegar

Platter for Two 549
Platter for Four 1089

Add Lobster Half 199 Whole 299

Fresh Oysters* MP
ask your waiter for selection
minimum of three pieces per region

King Crab Leg* Half kg 499 One Kg 995

Prawns* Half kg 199 One Kg 395
cocktail sauce, lemon

t a s t e s .

Kingfish Ceviche* 49
citrus fruit, pickled ginger, shaved fennel salad

Marinated Ocean Trout (a)(n) 59
eggplant caviar, roasted hazelnut

Tuna Carpaccio 55
black olive oil, confit tomato, lemon, caper

Marinated Baby Beet* (v) 39
orange, endive, goat curd, coriander

Split Leader Prawn* 39
garlic aioli

Scallop Skewer 89
bbq corn salsa

Garlic Prawn* (6pc/12pc/18pc) 69/135/205
garlic chip, olive oil, parsley

Tempura Soft Shell Crab* (6pc/12pc/18pc) 99/195/295
jalapeno, ponzu, coriander, spring onion

Crispy Calamari* (n) 59
harissa, cucumber, dukkah

Warm Oysters (3pc) 39
tempura: spiced mango salsa
baked: parsley crumb, parmesan, mustard
poached: cos lettuce, truffle, oyster nage

s t a r t e r .

Chilled Tomato Gazpacho 69
king crab, avocado, cucumber

Baked Scottish Scallop (a) 119
zucchini, pepper, confit tomato, basil

Crab Raviolo (a) 69
aromatic vegetable, sauce jacqueline

The Atlantic Caesar Salad 69
cos lettuce, garlic croutons, slow cooked egg, spanish anchovy, shaved parmesan

Burrata & Heirloom Tomato Salad (v) 79
basil, balsamic

Beef Tartare Starter 99 Main 195
watercress, horseradish, toasted sourdough

p a s t a & r i s o t t o .

Moreton Bay Bug Spaghetini* 79/155
olive oil, garlic, chili, parsley

Pea & Mint Risotto (v) 69/135
spring pea, parmesan

m a i n .

Mediterranean Seabass baked in Salt Crust (1.5kg) 599
fennel, olive, confit tomato, sauce vierge

The Atlantic Fish & Chips* 109
tartar sauce

Olive Oil Confit Norwegian Salmon* 159
heirloom vegetable, herb jus

Pan Roasted Cod 149
mussel, clam, vegetable a la grecque

Black Bream "En Papillote" 129
confit tomato, basil, fennel, black olive

Australian Rack of Lamb 229
herb crust, grilled mediterranean vegetable, black olive, marjoram jus

Slow Roasted Corn Fed Chicken 119
asparagus, king oyster mushroom, jus gras

Tarte Fine of King Oyster Mushroom (v) 89
eggplant purée, herb salad, truffle dressing

f i s h e r m a n ' s n o t e s

(*Dishes are featured at The Atlantic Melbourne, Crown Entertainment Complex, Australia.

(v) Vegetarian (n) Nuts (a) Alcohol
All prices are in AED and are inclusive of 10% municipality fees. Dishes are prepared in a kitchen that handles nuts, shellfish and dairy.

f r o m t h e m a r k e t t o t h e g r i l l .

Mediterranean Seabass (700g) 229
garlic, chili olive oil

North Sea Dover Sole (500g) 299
brown butter, caper, lemon, parsley

Grilled Boston Lobster (a) 329
sauce choron

Catch of the Day MP
ask your waiter for selection

Full Blood Black Angus Beef Tenderloin (250g) 259

Full Blood Black Angus Beef Ribeye (300g) 299

Sauce options :
Beurre café de Paris, Bordelaise (a), Béarnaise (a)

All dishes from the grill come with a choice of one side

s i d e s .

Grilled Asparagus (v) 39
shaved parmesan, extra virgin olive oil

Sauteed Green Bean (v) 29
garlic, shallot

Mixed Leaf Salad* (v) 29
house vinaigrette

Rocket Salad (v)(n) 39
white peach, walnut, parmesan, balsamic

Butter Lettuce & Avocado (v) 39
soft boiled egg, breadcrumb, mustard aioli dressing

Fat Chips (v) 29
smoked paprika salt

Thrice Cooked Potato* (v) 29
rosemary, garlic, sea salt

Gratin Dauphinoise (v) 39
parmesan, nutmeg

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