

Nathan Outlaw's Signature Tasting Menu

Lightly Pickled Oysters, Jalapeño, Gherkins & Coriander

*Dryland's Estate Sauvignon Blanc 2015
Marlborough, New Zealand*



*Domaine Francois Raveneau 'Montée de Tonnerre' Chablis Premier Cru 2011
Burgundy, France*

King Crab, White Sturgeon Caviar, Chilled Red Pepper & Tomato Soup

*Künstler Hochheimer Herrnberg Riesling Trocken 2016
Rheingau, Germany*



*Trimbach 'Clos-St-Hune' Riesling 2011
Alsace, France*

Hand-dived Scallops in the Shell, Orange & Rosemary Butter ^G

*Château Les Valentines Grande Cuvée No 8 Blanc 2015
Côtes de Provence, France*



*Michel Chapoutier Ermitage Blanc 'Le Meal' 2012
Rhône Valley, France*

Wild Cornish Turbot, Peas & Broccoli, Warm Tartare Sauce

*Domaine J.A. Ferret Pouilly-Fuissé 2015
Burgundy, France*



*Domaine Faiveley Bienvenues-Bâtard-Montrachet Grand Cru 2013
Burgundy, France*

Red Mullet, Fennel & Saffron, Porthilly Crab Sauce ^A

*Marqués de Murrieta 'Capellania' Blanco 2010
Rioja, Spain*

Or

*Paul Cluver Seven Flags Pinot Noir 2013
Elgin, South Africa*



*Domaine Perrot-Minot Chambolle-Musigny Premier Cru 'Les Charmes' 2012
Burgundy, France*

Dark Chocolate & Hazelnut Torte, Cocoa Shortbread & Orange Marmalade ^{G/N}

*Graham's Tawny Port 10 years
Douro Valley, Portugal*



*Blandy's Madeira Colheita Malmsey 1996
Madeira, Portugal*

Tasting Menu AED 950

Tasting Menu with Wine Pairing AED 1,650



Tasting Menu with Coravin Wine Pairing AED 2,900

Available for the entire table only



"It gives me great pleasure to bring my style of cooking to Burj Al Arab. Simple, delicious and sustainable seafood is what I believe in and with the support of my long-standing head chef Pete Biggs, we have created a menu that we are proud and excited to cook."

Nathan Outlaw at Al Mahara is inspired by the best possible produce that we can get our hands on, given respect and served by our professional and approachable service team"

Best Fishes,

Nathan Outlaw

Please inform your server of all allergies and dietary requirements. Should you require further information regarding the dishes and drinks on our menus, we would be delighted to offer our assistance.

G - Gluten / N - Nuts / V - Vegetarian / A - Alcohol

All prices are inclusive of 10% Service Charge and 10% Municipality Fees

Caviar

Served with Egg Yolk, Chives, Sour Cream, Shallots & Blinis ^G

	30g	50g
Sturia Farm, Baeri Classic Caviar <i>Bordeaux, France</i>	AED 640	AED 1000
Amstur Empress, White Sturgeon Organic Caviar <i>NW Pacific, Canada</i>	AED 1,200	AED 1,800
Kaviari Farm, Beluga Imperial Caviar <i>Paris, France</i>	AED 1,500	AED 2,400

Raw Oysters

Served with Red Wine Shallot Vinegar & Lemon ^A

	Six	Twelve
Kelly Galway Irish Oysters <i>For over 50 years the Kelly family have been hand-harvesting Pacific oysters from a small inlet in Galway Bay on the West Coast of Ireland. Aged for up to 36 months, they are plump, mild and creamy.</i>	AED 220	AED 440
Cornish Porthilly Oysters <i>These Pacific oysters are farmed by the Marshall family on Porthilly farm located on the Camel Estuary in North Cornwall, SW England. The oysters are plump and firm with a slight nuttiness.</i>	AED 275	AED 510

Sashimi

Sashimi of Blue Fin Tuna, Hand-dived Scallop & Scottish Salmon, Wasabi, Pickled Ginger & Tosa Sauce ^{G/A}	AED 500
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Shellfish

Served in the Shell, either Hot or Chilled on Ice

Whole Scottish Langoustines, Olive Oil Mayonnaise & Lemon	
Three Langoustines	AED 395
Six Langoustines	AED 760
King Crab Legs, Truffle & Parmesan Mayonnaise	AED 350
'A Little Taste of Everything' – For those who can't decide! <i>Whole Lobster, Scottish Langoustines, Hand-dived Scallops, King Crab Legs, Deep Scarlet Shrimps & Kelly Oysters</i>	AED 1,400

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Starters

Oak-smoked Salmon, Horseradish Yoghurt, Cucumber & Dill Chutney	AED 165
Lightly Pickled Oysters, Jalapeño, Gherkins & Coriander	AED 195
Duck Breast, Chicory Tart, Pink Grapefruit & Pistachio ^{G/N/A}	AED 185
King Crab, White Sturgeon Caviar, Chilled Red Pepper & Tomato Soup	AED 250
Lobster & Truffle Risotto, Seaweed & Leeks	AED 275
Hand-dived Scallops in the Shell, Orange & Rosemary Butter ^G	AED 250
Breaded Ticklemore Goat's Cheese, Asparagus & Truffle Dressing ^{G/V}	AED 170

Main Courses

Bream, Potted Shrimp Butter, Baked Celeriac & Samphire	AED 325
Wild Cornish Turbot, Peas & Broccoli, Warm Tartare Sauce	AED 350
Grilled Tiger Prawns, Asparagus & Roast Garlic, Parsley & Lemon Butter Sauce	AED 450
Red Mullet, Fennel & Saffron, Porthilly Crab Sauce ^A	AED 350
Ricotta & Parmesan Dumplings, Pickled Mushrooms, Cauliflower & Pine Nuts ^{G/N/V}	AED 240
John Stone's 21 Day Dry-aged Irish Beef Fillet	AED 500
Australian Stockyard Grade 8-9 Wagyu Beef Tenderloin <i>Both Served with Roasted Onion & Carrot, Béarnaise Butter, Red Wine & Thyme Sauce</i> ^A	AED 625

Whole Fish For Two

Roasted Wild Cornish Turbot	AED 1,250
Seaweed & Salt-baked Line Caught Cornish Sea Bass <i>Both Served with New Potatoes, Seasonal Vegetables, Warm Tartare Sauce & Porthilly Crab Sauce</i>	AED 990

Side Dishes

Seasonal Vegetables	AED 45 Each
Minted New Potatoes	
Baby Gem, Rocket & Watercress Salad, Herb Dressing	
Fennel, Apple, Grape & Smoked Almond Salad ^N	
Marinated Heirloom Tomatoes ^A	

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