Nathan Outlaw's Signature Tasting Menu

Oyster Ceviche, Avocado, Coriander & Chilli

Dryland's Estate Sauvignon Blanc 2015 Marlborough, New Zealand



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



King Crab, White Sturgeon Caviar, Chilled Asparagus Soup

Château Les Valentines Cuvée 8 Blanc 2014 Côtes de Provence, France



M. Chapoutier 'Le Meal' Hermitage Blanc 2012 Rhône Valley, France



Scallops Baked in the Shell, Seaweed Butter & Burnt Lime ^G

Künstler Hochheimer Herrnberg Riesling Trocken 2016 Rheingau, Germany



Trimbach 'Clos-St-Hune' Riesling 2009 Alsace, France

Turbot, Peas & Broccoli, Warm Tartare Sauce

Weszeli Terrafactum 'Schenkenbichl' Erste Lage Grüner Veltliner 2011 Kamptal, Austria



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



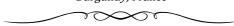
Fisherman's Stew of Lobster, Bass, Octopus, Mussels, Tomatoes & Leeks

Castello di Nipozzano Chianti Rúfina Riserva 2013 Tuscany, Italy



Domaine Perrot-Minot Chambolle-Musigny 'Les Charmes' Premier Cru 2014

Burgundy, France



Dark Chocolate & Cherry Torte, Cherry Sorbet G/A

M. Chapoutier Terra Vinya Banyuls 2014 Banyuls, France



Quinta do Vesuvio Vintage Port 1996 Douro Valley, Portugal

Tasting Menu AED 950

Tasting Menu with Wine Pairing AED 1,600



Tasting Menu with Coravin Wine Pairing AED 2,900

Available for the entire table only

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



"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

Caviar Starters

Served with Egg Yolk, Chives, Sour Cream, Shallots & Blinis ^G			Oak-Smoked Salmon, Horseradish Yoghurt, Fennel & Apple Salad	AED 165
	30g	50g	Oyster Ceviche, Avocado, Coriander & Chilli	AED 195
Giaveri Farm 'Baeri Heritage' Exclusive Caviar Selection Veneto, Italy	AED 500	AED 700	Duck Breast, Chicory Tart, Pink Grapefruit & Pistachio N/G/A	AED 185
Amstur Empress, White Sturgeon Organic Caviar NW Pacific	AED 1,200	AED 1,800	King Crab, White Sturgeon Caviar, Chilled Asparagus Soup	AED 250
			Lobster Risotto, Orange, Basil & Spring Onions	AED 275
Sturia Farm Oscietra Gold 'Grand Cru' Bordeaux, France	AED 1,200	AED 1,800	Scallops Baked in the Shell, Seaweed Butter & Burnt Lime ^G	AED 250
Kaviari Farm 'Burj Al Arab' Beluga Tradition Paris, France	AED 1,500	AED 2,400	Breaded Ticklemore, Asparagus & Truffle Dressing ^G	AED 160
Raw Oysters			Main Courses	
Served with Red Wine Shallot Vinegar & Lemon A			Roast Monkfish Tail on The Bone, Potted Shrimp Butter, Baked Celeriac	AED 375
	Six	Twelve	Turbot, Peas & Broccoli, Warm Tartare Sauce	AED 350
Kelly Galway Irish Oysters 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	AED 220	AED 440	Grilled Tiger Prawns, Asparagus & Roast Garlic, Parsley & Lemon Butter Sauce	AED 450
			Fisherman's Stew of Lobster, Bass, Octopus, Mussels, Tomatoes & Leeks	AED 375
creamy.			Ricotta Dumplings, Mushroom & Tarragon Broth ^G	AED 240
Cornish Porthilly Oysters 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.	AED 275	AED 510	John Stone's 21 Day Dry-Aged Irish Beef Fillet	AED 500
			Australian Stockyard Grade 8-9 Wagyu Beef Tenderloin	AED 625
			Both Served with Buttered Carrot, Roasted Onion & Peppered Bone Marrow, Red Wine & Thyme Sauce $^{\it A}$	
Sashimi & Shellfish on Ice				
Sashimi of Blue Fin Tuna, Hand-Dived Scallop & Scottish Salmon,		AED 300	Whole Fish For Two	
Wasabi, Pickled Ginger & Tosa Sauce G/A			Roasted Wild Cornish Turbot	AED 1,250
Whole Scottish Langoustines In The Shell, Olive Oil Mayonnaise & L	emon		Seaweed & Salt-Baked Sea Bass	AED 990
Three Langoustines		AED 395	Both Served with New Potatoes, Seasonal Vegetables, Warm Tartare Sauce & Porthil	
Six Langoustines		AED 760	Sauce	
King Crab Legs In The Shell, Truffle & Parmesan Mayonnaise AED 30		AED 300	Side Dishes	
'A Little Taste of Everything' – For those who can't decide!		AED 1,200	Seasonal Vegetables	AED 45 Each
Whole Lobster, Langoustine, Raw Scallop, King Crab, Raw Oyster, Oyster Ceviche, Shrimp			Minted New Potatoes	
			Baby Gem, Rocket & Watercress Salad, Herb Dressing	
			Marinated Tomato Salad ^A	