

Nathan Outlaw's Signature Tasting Menu

Oyster Ceviche, Avocado, Coriander & Chilli

*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 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 Rufina 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



"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
Giaveri Farm 'Baeri Heritage' Exclusive Caviar Selection <i>Veneto, Italy</i>	AED 500	AED 700
Amstur Empress, White Sturgeon Organic Caviar <i>NW Pacific</i>	AED 1,200	AED 1,800
Sturia Farm Oscietra Gold 'Grand Cru' <i>Bordeaux, France</i>	AED 1,200	AED 1,800
Kaviari Farm 'Burj Al Arab' Beluga Tradition <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 & Shellfish on Ice

Sashimi of Blue Fin Tuna, Hand-Dived Scallop & Scottish Salmon, Wasabi, Pickled Ginger & Tosa Sauce ^{G/A}	AED 300
Whole Scottish Langoustines In The Shell, Olive Oil Mayonnaise & Lemon	
Three Langoustines	AED 395
Six Langoustines	AED 760
King Crab Legs In The Shell, Truffle & Parmesan Mayonnaise	AED 300
'A Little Taste of Everything' – For those who can't decide! <i>Whole Lobster, Langoustine, Raw Scallop, King Crab, Raw Oyster, Oyster Ceviche, Shrimp</i>	AED 1,200

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Starters

Oak-Smoked Salmon, Horseradish Yoghurt, Fennel & Apple Salad	AED 165
Oyster Ceviche, Avocado, Coriander & Chilli	AED 195
Duck Breast, Chicory Tart, Pink Grapefruit & Pistachio ^{N/G/A}	AED 185
King Crab, White Sturgeon Caviar, Chilled Asparagus Soup	AED 250
Lobster Risotto, Orange, Basil & Spring Onions	AED 275
Scallops Baked in the Shell, Seaweed Butter & Burnt Lime ^G	AED 250
Breaded Ticklemore, Asparagus & Truffle Dressing ^G	AED 160

Main Courses

Roast Monkfish Tail on The Bone, Potted Shrimp Butter, Baked Celeriac	AED 375
Turbot, Peas & Broccoli, Warm Tartare Sauce	AED 350
Grilled Tiger Prawns, Asparagus & Roast Garlic, Parsley & Lemon Butter Sauce	AED 450
Fisherman's Stew of Lobster, Bass, Octopus, Mussels, Tomatoes & Leeks	AED 375
Ricotta Dumplings, Mushroom & Tarragon Broth ^G	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 Buttered Carrot, Roasted Onion & Peppered Bone Marrow, Red Wine & Thyme Sauce ^A</i>	AED 625

Whole Fish For Two

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

Side Dishes

Seasonal Vegetables	AED 45 Each
Minted New Potatoes	
Baby Gem, Rocket & Watercress Salad, Herb Dressing	
Marinated Tomato Salad ^A	

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