Al Mahara Signature Tasting Menu

Hand-dived Raw Scallops, Herb Mayonnaise, Apple Tartare Dressing
  *Künstler Hochheimer Herrenberg Riesling Trocken 2016*
  Rheingau, Germany
  *Trimbach Riesling 'Clos St. Hune' 2012*
  Alsace, France

Crispy Oysters & Caviar, Oyster & Cucumber Sauce
  *Schloss Gobelsburg 'Rennert' Grüner Veltliner 2016*
  Kamptal, Austria
  *'Y' by Château d'Yquem 2012*
  Bordeaux, France

King Crab Risotto, Orange, Basil & Spring Onion
  *Domaine J.A. Ferret Pouilly-Fuissé 2016*
  Mâconnais, Burgundy, France
  *Domaine Faiveley Bienvenues-Bâtard-Montrachet Grand Cru 2014*
  Burgundy, France

Wild Turbot, Seaweed Mashed Potato, Porthilly Crab Sauce & Samphire
  *Château des Jacques 'Moulin-à-Vent' 2014*
  Beaujolais, Burgundy, France
  *Domaine Jacques Prieur Clos de Vougeot Grand Cru 2012*
  Burgundy, France

Dark Chocolate & Hazelnut Torte, Cocoa Shortbread & Orange Marmalade
  *Graham’s Tawny Port 10 years*
  Douro Valley, Portugal
  *Graham’s Single Harvest Tawny Port 1972*
  Douro Valley, Portugal

Tasting Menu AED 995 per person
Tasting Menu with Wine Pairing AED 1,745 per person
Tasting Menu with Coravin Wine Pairing AED 2,945 per person

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 in UAE dirhams and inclusive of 7% municipality fees, 10% service charge and 5% value added tax.
Caviar

Kaviari is a family-run business based in the heart of Paris, with over 40 years of experience. Mindful of ensuring the sustainability of the age-old art of caviar production, Kaviari work with top fish farms all over the world to offer a finely chosen selection of the most prestigious caviar available.

<table>
<thead>
<tr>
<th>Caviar</th>
<th>30g</th>
<th>50g</th>
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<tbody>
<tr>
<td>Baeri Royal Caviar, Siberian Sturgeon</td>
<td>AED 750</td>
<td>AED 1,200</td>
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<tr>
<td>Kristal Gold Caviar, Amour Sturgeon</td>
<td>AED 1,000</td>
<td>AED 1,555</td>
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<tr>
<td>Beluga Imperial Caviar, Beluga Sturgeon</td>
<td>AED 2,000</td>
<td>AED 3,320</td>
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Briny and earthy flavours with a dried fruit finish.
Rich and complex flavours with an almond finish. The preferred choice of top chefs
Incredibly buttery, with delicate flavours and a pleasantly lingering taste.

Served with Sour Cream & Buckwheat Blinis G

Oysters

<table>
<thead>
<tr>
<th>Loquay Oysters</th>
<th>Six</th>
<th>Twelve</th>
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<tbody>
<tr>
<td>Loch Fyne Oysters</td>
<td>AED 265</td>
<td>AED 510</td>
</tr>
<tr>
<td>Tia Maraa Oysters</td>
<td>AED 350</td>
<td>AED 685</td>
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Loch Fyne is located in the West of Scotland, where they have been growing oysters for more than thirty years. The oysters have a sweet and slightly woody taste with a soft creamy texture.

Specially selected by the famous Gillardeau family. The oysters are grown in the South West of Ireland. The oysters have a nutty taste with a light creamy finish and an incredible meatiness.

Served with Red Wine Shallot Vinegar & Lemon A

A Little Taste of Everything

For those who can’t decide!
Served in the shell, either hot, or chilled on ice G

Whole Lobster
Langoustines
Hand-dived Scallops
King Crab Legs
Red Prawns
Loch Fyne Oysters

AED 1,515

Starters

Oak-smoked Salmon, Horseradish Yoghurt, Beetroot & Dill Chutney AED 195
Hand-dived Raw Scallops, Herb Mayonnaise, Apple Tartare Dressing AED 275
Crispy Oysters & Caviar, Oyster & Cucumber Sauce G AED 260
Tuna Ceviche, Citrus, Fennel, Radish & Chilli AED 200
Lobster Cocktail, Baby Gem & Truffle Salad G/A AED 295
Cornish Red Gurnard Fish Soup, Brown Shrimp, Sea Herb Oil AED 220
King Crab Risotto, Orange, Basil & Spring Onion AED 240
Langoustines in the Shell, Safron & Olive Butter, Burnt Lemon AED 440
Breaded Ticklemore Goats Cheese, Asparagus & Truffle Dressing G/V AED 195

Main Courses

Tandoori Monkfish Steak, Cauliflower Pickle, Cumin & Apple Sauce AED 350
Baked Halibut, Hazelnut Crust, Broccoli, Red Wine & Mushroom Dressing N/A AED 320
Breaded Cod, Butternut Squash, Lettuce & Warm Tartare Sauce G AED 300
Wild Turbot, Seaweed Mashed Potato, Porthilly Crab Sauce & Samphire AED 370
Char-grilled Tiger Prawns, Asparagus & Roast Garlic, Parsley & Lemon Butter Sauce AED 465
Chilli King Crab in the Shell, Coconut Rice, Spring Onion & Burnt Lime A AED 420
Roasted Beef Fillet, Béarnaise Butter, Onion, Carrot, Red Wine & Thyme Sauce A AED 550
Salt-baked Whole Line Caught Sea Bass AED 980
Roasted Whole Wild Turbot AED 1,180

Both Whole Fish served with Warm Tartare Sauce, Porthilly Crab Sauce, Rosemary Potatoes & Seasonal Vegetables.