



# Nathan Outlaw's Signature Tasting Menu


Hand-dived Raw Scallops, Herb Mayonnaise, Apple Tartare Dressing

*Künstler Hochheimer Herrnberg Riesling Trocken 2016*  
Rheingau, Germany  
 *Trimbach Riesling 'Clos St. Hune' 2012*  
Alsace, France


Crispy Oysters & Caviar, Oyster & Cucumber Sauce <sup>G</sup>

*Schloss Gobelsburg 'Renner' Grüner Veltliner 2016*  
Kamptal, Austria  
 *'Y' by Château d'Yquem 2012*  
Bordeaux, France


King Crab Risotto, Orange, Basil & Spring Onion

 *Trimbach 'Cuvée Particulière' Pinot Gris 2012*  
Alsace, France  
*Domaine Faiveley Bienvenues-Bâtard-Montrachet Grand Cru 2013*  
Burgundy, France

Wild Turbot, Seaweed Mashed Potato, Porthilly Crab Sauce & Samphire


 *Domaine des Perdrix Pinot Noir 2015*  
Burgundy, France  
*Domaine Jacques Prieur Clos de Vougeot Grand Cru 2012*  
Burgundy, France

Dark Chocolate & Toasted Coconut Ice Cream Sandwich, Raspberry Sorbet <sup>G</sup>

 *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



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

## Caviar

*Served with Egg Yolk, Chives, Sour Cream, Shallots & Blinis <sup>G</sup>*

	30g	50g
Störrom Farm, Siberian Baeri Reserve <i>Estuario Del La Plata, Uruguay</i>	AED 680	AED 1,070
Sturia Farm, Oscietra Gold 'Grand Cru' <i>Bordeaux, France</i>	AED 1,360	AED 2,140
Kaviari House, Beluga Imperial Caviar <i>Paris, France</i>	AED 2,150	AED 3,320

## Oysters

*Served with Red Wine Shallot Vinegar & Lemon <sup>A</sup>*

	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 265	AED 510
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 350	AED 685

## A Little Taste of Everything

For those who can't decide!  
*Served in the shell, either hot, or chilled on ice <sup>G</sup>*

Whole Lobster  
Langoustines  
Hand-dived Scallops  
King Crab Legs  
Red Prawns  
Kelly 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 <sup>G</sup>	AED 260
Tuna Ceviche, Citrus, Fennel, Radish & Chilli	AED 200
Lobster Cocktail, Baby Gem & Truffle Salad <sup>G/A</sup>	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, Saffron & Olive Butter, Burnt Lemon	AED 440
Breaded Ticklemore Goats Cheese, Asparagus & Truffle Dressing <sup>G/V</sup>	AED 195

## Main Courses

Tandoori Monkfish Steak, Cauliflower Pickle, Cumin & Apple Sauce	AED 350
Baked Halibut, Hazelnut Crust, Broccoli, Red Wine & Mushroom Dressing <sup>N/A</sup>	AED 320
Breaded Cod, Butternut Squash, Lettuce & Warm Tartare Sauce <sup>G</sup>	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 <sup>A</sup>	AED 420
Roasted Beef Fillet, Béarnaise Butter, Onion, Carrot, Red Wine & Thyme Sauce <sup>A</sup>	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 & Choice of Two Side Dishes*

## Side Dishes

Bok Choy, Chilli & Cashew Nuts <sup>N</sup>	AED 44 Each
Minted New Potatoes	
Baby Lettuce, Rocket & Watercress Salad, Herb Dressing	
Fennel, Apple, Grape & Smoked Almond Salad <sup>N</sup>	
Marinated Heirloom Tomatoes <sup>A</sup>	

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