



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 ^G

Schloss Gobelsburg 'Renner' 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 2013
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 & Toasted Coconut Ice Cream Sandwich, Raspberry Sorbet ^G

 *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

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.

	30g	50g
Baeri Royal Caviar, Siberian Sturgeon <i>Briny and earthy flavours with a dried fruit finish.</i>	AED 750	AED 1,200
Kristal Gold Caviar, Amour Sturgeon <i>Rich and complex flavours with an almond finish. The preferred choice of top chefs.</i>	AED 1000	AED 1,555
Beluga Imperial Caviar, Beluga Sturgeon <i>Incredibly buttery, with delicate flavours and a pleasantly lingering taste.</i>	AED 2,000	AED 3,320

Served with Sour Cream & Buckwheat Blinis ^G

Oysters

	Six	Twelve
Loch Fyne Oysters <i>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.</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, South West England. The oysters are plump and firm with a slight nuttiness.</i>	AED 350	AED 685

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, Saffron & 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 & Choice of Two Side Dishes

Side Dishes

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

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