

NATHAN OUTLAW'S SIGNATURE TASTING MENU

SERVED TOGETHER:

CITRUS CURED BRILL, ANCHOVY, SMOKED ALMONDS & BASIL ^N

SEARED RAW YELLOW FIN TUNA, PICKLED GINGER CARROTS, ONION & CHILLI ^A

CRISPY OYSTER & CAVIAR, CUCUMBER & OYSTER SAUCE ^G

LOBSTER RISOTTO ORANGE, BASIL & SPRING ONIONS

TURBOT, CAULIFLOWER, WILD MUSHROOMS & TRUFFLE ^A

STICKY TOFFEE PUDDING, CLOTTED CREAM AND STUFFED DATES ^{G/V}

AED 850

For the entire table only

Wine Pairing is Available Upon Request



"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

FOUR COURSE DINNER AED 650

STARTER

LIGHTLY PICKLED OYSTERS, JALAPEÑO & GHERKINS

SEARED RAW YELLOW FIN TUNA, PICKLED GINGER CARROTS, ONIONS & CHILLI ^A

CITRUS CURED BRILL, ANCHOVY, SMOKED ALMONDS & BASIL ^N

CURED BEEF FILLET, CAPER & LEMON DRESSING

ROASTED ROOT VEGETABLE TERRINE, SAGE MAYONNAISE

INTERMEDIATE

CRISPY OYSTERS & CAVIAR, CUCUMBER & OYSTER SAUCE ^G

HAND DIVED SCALLOPS, HAZELNUT BUTTER & WATERCRESS CREAM ^N

LOBSTER RISOTTO, ORANGE, BASIL & SPRING ONIONS

LAMB SCRUMPET, HAZELNUTS, RED CABBAGE KETCHUP ^{N/G/A}

CRISPY HEN EGG, ASPARAGUS, ENGLISH MUSTARD DRESSING ^{G/A/V}

MAIN COURSE

BAKED COD, CARPET SHELL CLAMS, GREEN SAUCE BUTTER ^G

TURBOT, CAULIFLOWER, WILD MUSHROOMS & TRUFFLE ^A

DOVER SOLE & OYSTERS, ASPARAGUS, SEAWEED BUTTER SAUCE

DUCK BREAST, SHALLOTS, PARSNIP, PICKLED WALNUT & THYME SAUCE ^{N/G/A}

CELERIAC RISOTTO, TRUFFLE & LEEK ^V

SIDE DISHES

AED 30 EACH

COURGETTES WITH DILL; MINTED NEW POTATOES; BABY GEM SALAD;

MARINATED TOMATO SALAD ^A

DESSERT

STRAWBERRY & CHAMPAGNE SORBET, STRAWBERRY & VANILLA CREAM ^A

STICKY TOFFEE PUDDING, CLOTTED CREAM & STUFFED DATES ^{G/V}

DARK CHOCOLATE & CHERRY TRIFLE, KIRSCH & SUGARED WALNUTS ^{N/G/A}

RASPBERRY & ALMOND SPONGE, ALMOND CREAM, YOGURT ^{N/G/V}

SELECTION OF BRITISH CHEESE FIG & APPLE CHUTNEY; PICKLED CELERY;

TREACLE BREAD CRACKERS; WALNUT & RAISIN BREAD ^{N/G/A}

SUPPLEMENT AED 50



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



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