

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

THREE COURSE LUNCH AED 450

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

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

STARTER

CURED SALMON, SAFFRON KOHLRABI, HORSERADISH YOGURT

LIGHTLY PICKLED OYSTERS, JALAPEÑO & GHERKINS

SEA BREAM, CHICORY MARMALADE TART, PINK GRAPEFRUIT & PISTACHIO ^{N/G/A}

CURED BEEF FILLET, CAPER & LEMON DRESSING

ROASTED ROOT VEGETABLE TERRINE, SAGE MAYONNAISE ^V

LOBSTER RISOTTO, ORANGE, BASIL & SPRING ONIONS

SUPPLEMENT AED 50

MAIN COURSE

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

TOOTHFISH, RED PEPPERS, OLIVES & TARRAGON, PORTHILLY CRAB SAUCE

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

COURGETTES WITH DILL

MINTED NEW POTATOES

BABY GEM SALAD

MARINATED TOMATO SALAD ^A

AED 30 EACH

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



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