

NATHAN OUTLAW'S SIGNATURE TASTING MENU

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

Dryland's Estate Sauvignon Blanc 2015

Marlborough, New Zealand

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

Nanbu Bijin Junmai Ginjo Saké

Iwate Prefecture, Japan

CRISPY OYSTER & CAVIAR, CUCUMBER & OYSTER SAUCE ^G

Dr. Loosen Erdener Treppchen Riesling Kabinett 2013

Mosel, Germany

LOBSTER RISOTTO ORANGE, BASIL & SPRING ONIONS

Schloss Gobelsburg Grüner Veltliner 'Renner' 2013

Kamptal, Austria

TURBOT, CAULIFLOWER, WILD MUSHROOMS & TRUFFLE ^A

Castello di Nipozzano Chianti Rufina Riserva 2011

Tuscany, Italy

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

Sherry Emilio Lustau 'San Emilio' Pedro Ximenez

Jerez, Spain

AED 850

AED 1,440 WITH WINE PAIRING



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