Artichoke Specials

- STARTERS -

Heart of Artichoke, Langoustine (GF) 175 AED

Piquillo Pepper Sauce, Parsley

- PASTA -

Linguine Artichokes, Clams (G) 170 AED

Tomato, Saffron, Parsley Croutons

Fregola Risotto Artichokes, Red Prawn Carpaccio (D) (G) 135 AED

Artichoke Cream, Lobster Bisque Sauce

- MAINS -

Crispy John Dory, artichokes salad (D) (G) 200 AED

John Dory Fillet, Tomato, Orange, Lemon, Grapefruit

Saffron Lamb Crepinette (D) (GF) 140 AED

Artichokes Barigoule, Parsnip Puree, Lamb Jus

- DESSERT -

Apricot, Passion Fruit, Rosemary (D) (G) (N) 75 AED

(GF) Gluten-Free (G) Gluten (V) Vegetarian (N) Nuts (D) Dairy

All prices are in AED, inclusive of 7% municipality fee, 10% service charge & 5% VAT

mercurylounge

DINNER MENU

(available from 6:00 PM to 1:00 AM)

Starter

Caviar Beluga 2500
50g Blinis and Condiments

Caviar Oscietra 1200
50g Blinis and Condiments

Oyster Le Gris #3 30/each
Condiments

Beef Carpaccio (G) 160
Crispy Parmesan, Homemade Mayonnaise, Black Truffle

Tuna "Spaghetti" (G) 115
Gazpacho, Lime, Croutons

Burrata & Pappa al Pomodoro (V) (G) 110
Basil Leaves

Artichoke Salad (V) (GF) 90
Raw and Cooked Artichoke, Lemon Dressing,
Rocket Leaves, Parmesan Flakes

Main Course

Australian Wagyu Beef Tomahawk (800 g) (GF) 850
Truffle Mashed Potatoes, Bernaise Sauce

Smoked Japanese Wagyu Tenderloin (G) (D) 550
Anna Potato, Carrot Puree, Black Truffle jus

Veal Milanese (G) 350
Veal Rib, Breadcrumbs, Crispy Potatoes,
Cherry Tomato Confit, Lemon

Wild Sea Bass "Parmigiana" (N) (G) 300
Baked Sea Bass, Tomato Sauce, Mozzarella, Fried Eggplant, Basil

Grilled Prawns (GF) 250

Australian Wagyu Tagliata (GF) 230
Rocket Salad, Cherry Tomatoes, Veal Jus, Parmesan Flakes

Lamb Rack (G) 140
Herbs Crust, Red Pepper Cream, Kale

Crispy Baby Chicken (GF) (N) 140
Spinach, Pine Nuts and Raisins, Mashed Potatoes,
Orange, Honey, Spicy Lemongrass Sauce

Pasta & Risotto

Lobster Spaghetti (G) 165
Cherry Tomatoes, Fresh Herbs

Seafood Risotto (GF) 165
Mussels, Clams, Calamari, Prawn, Seafood Sauce

Lasagna (G) 120
Homemade Pasta, Bolognese and Besciamella Sauce

Paccheri (V) (G) 85
Tomato Sauce

Folia

Tacos (N) (G) 90
Roasted Cauliflower, Mushroom Barbacoa, Guacamole, Pico de Gallo

Dukkah Avocado (N) 70
Greens, Lemon, Tahini, Radish, Tomato Jam

Beet Hummus (G) (N) 65
Pickles, Celery, Dill, Mint & Dukkah

Side Dish

Double Chickpeas Salad (GF) 50

Mashed Potatoes (GF) (V) 50

Grilled Vegetables (GF) 40

Mix Salad (GF) 40

Snack

French Cheese Platter 110
Mons Affinated Selection of 6

Wagyu Beef Sliders 85
Canadian Veal Bacon, Cheddar Cheese

Seafood Fritto Misto 85
Octopus, Calamari, Prawn, Tartare Sauce

French Fries (GF) (V) 50

Dessert

Chocolate Mousse (V) (N) 70
Baumkuchen Cake, Orange Dentelles, Coffee Spuma,
Pistachio-Vanilla Sauce

Cloud Cake (V) 70
Raspberry Sorbet, Chantilly Cream, Berries, Meringue

White Chocolate Panna Cotta (V) 60
Passionfruit Jelly

Strawberry Pistachio Cassata (V) (N) 60

Selection of Ice Cream & Sorbet (GF) (V) 60

Fruit Platter (GF) (V) 50

(G) Gluten (GF) Gluten-Free Signature Dish (V) Vegetarian (N) Nuts Plant-Based

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