
RAW

BELUGA CAVIAR 30/50 (F) (Mi) (G) (E) Blinis, Chives, Sour Cream, Egg	1950/2900
OSCIETRA CAVIAR 30/50 (F) (Mi) (G) (E) Blinis, Chives, Sour Cream, Egg	800/1400
2 PCS LOCALLY FARMED OYSTER DIBBA BAY #2 (Mo) Mignonette Dressing, Lemon	50
2 PCS FRENCH OYSTER GILLARDEAU #2 (Mo) Green Apple, Coriander, Shallot, Chili and Lime Dressing	110
RED PRAWNS CARPACCIO (Cr) (F) (Mi) Stracciatella D.O.P, Oscietra Caviar, Cucumber Jelly, Green Apple	195
JAPANESE HAMACHI CARPACCIO (F) (So) Orange Gazpacho, Confit Tomato, Seaweed, Balsamic Pearl	100
WILD SEA BASS CEVICHE (F) (Ce) (So) Spicy Leche De Tigre, Mango Purée, Dill Oil, Crispy Squid Ink Tapioca	105

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(Ce) Celery, (Cr) Crustaceans, (E) Egg, (F) Fish, (G) Gluten, (Mi) Milk, (Mu) Mustard, (Mo) Mollusks, (L) Lupine, (N) Tree Nuts, (Pn) Peanuts, (Se) Sesame, (So) Soybeans, (VG) Vegetarian,  Vegan

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ASIAN SELECTIONS

SASHIMI SELECTIONS 2PCS PER PORTION (F) (So) (G)

Salmon	45
Bluefin Tuna	70
Red Snapper	55
Yellowtail	60

SASHIMI PLATTER 12PCS (F) (So) (G)

Chef's Selection of Sashimi, Pickled Ginger, Wasabi	280
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NIGIRI SUSHI SELECTION 6 PCS (F) (Cr) (So) (G)

Chef's Selection of Nigiri Sushi, Pickled Ginger, Wasabi	80
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MERCURY GRAND PLATTER 24PCS (F) (Cr) (So) (Mi) (G) (Se) (E)

Chef's Selection of Temari Sushi 8 Pcs, Maki 8 Pcs, Sashimi 8 Pcs, Wasabi, Pickled Ginger	550
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SALMON CREAM CHEESE MAKI (F) (Mi) (So) (G)

Marinated Scottish Salmon, Avocado, Cucumber, Cream Cheese	80
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CRISPY TUNA MAKI (F) (Mo) (So) (G) (Se)

Yellowfin Tuna, Shiso Leaves, Squid Ink Tuile, Spicy Mayonnaise	100
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KINOKO MAKI (VG) (Mi) (So) (G) (Se) (E)

Assorted Mushroom Tempura, Truffle Slices, Cream Cheese, Sesame Seed, Japanese Mayonnaise, Tempura Crunch	65
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DRAGON MAKI (F) (So) (G)

Barbecued Eel, Cucumber, Pickled Radish, Asparagus, Avocado	85
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TEMPURA MAKI (Cr) (So) (G)

Tempura King Prawn, Tempura Crunch, Avocado	100
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APPETIZER

COLD

TOMATO AND FIG SALAD (Vg) (Mi)	45
Heirloom Tomato, Figs, Raspberry Dressing, Goat Cheese Cream	
DUKKAH AVOCADO (N) (Se) 	80
Almond Mayonnaise, Tomato Jam, Organic Cress	
MIXED GREEN SALAD (Mu) 	100
Tomato, Cucumber, Mixed Lettuce, Avocado, Lemon Dressing	

HOT


EDAMAME (So)	50
Salted  or Spiced (G) (Se)	
CRISPY CALAMARI (Mo) (So) (G)	90
Tartare Sauce, Lemon Wedge	
VITELLO TONNATO (Mi) (E)	120
Slow-Cooked Milk-Fed Veal Loin, Tonnato Sauce, Capers, Cornichons, Frisée Lettuce, Wild Arugula	
BBQ CHICKEN POPCORN (So) (G) (E) (Ce)	95
Tomato Dipping, Lime	
HOMEMADE CHARCOAL AND SMOKED CAPSICUM HUMMUS (G) (Se)	75
Sautéed Black Angus Beef Striploin, Giardiniera, Pita Bread	
TEMPURA EBI PRAWNS 4 PCS (Cr) (So) (G) (Se)	95
Homemade Guacamole, Lime	
MEDITERRANEAN OCTOPUS (F) (Mo)	110
Baby Potatoes, Datterino Tomato, Red Piquillo, Anchovies, Taggiasca Olives, Parsley Purée	
CRISPY RICE AND SRIRACHA SALMON TARTAR (F) (So) (G) (Se)	85
Scottish Salmon, Crispy Sushi Rice, Sesame Ponzu, Avocado Cream, Chives	
ALASKAN BLACK COD (F) (So) (G)	110
Harrisa Miso Marinated Black Cod Fillet served on Skewers, Lime	

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PASTA

SPAGHETTI ALLE VONGOLE (Mo) (G)	195
Italian Verace Clams, Red Chili, Fresh Parsley	
PENNE AL CAVIALE (F) (G) (Mi)	800
Oscietra Caviar 30gr, Fresh Cream, Chives	
SAFFRON LOBSTER RISOTTO (Cr) (Mi) (Ce)	220
Canadian Lobster Medallion, Salicornia, Lobster Reduction, Tomato Jam	
SEASONAL MUSHROOM & BLACK TRUFFLE RISOTTO (G) 	160
Lion's Mane Mushrooms, Risotto Aquerello, Mushroom Jus, Basil Tuile	

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FROM SEA & LAND

PRAWNS ACQUA PAZZA (Cr) (Ce)	120
Garlic Oil, Red Chili, Taggiasca Olives, Capers, Parsley Purée, Basil	
GRILLED MIX SEAFOOD (F) (Cr) (Mi)	700
Alaskan King Crab, Canadian Lobster, Octopus, King Prawns, Squid, Sautéed Vegetables, Lemon Butter Sauce	
LINE CAUGHT WILD SEA BASS FILLET (F) (Mi) (G)	185
Confit Tomatoes, Salicornia, Basil Oil	
CORN-FED CHICKEN BREAST (Mi) (G) (Ce)	100
Asparagus & Baby Carrot Glazed, Carrot Purée, Wild Mushroom, Chicken Jus	
SLOW-COOKED BLACK ANGUS BEEF CHEEK (Mi) (N)	190
Mix Nuts, Black Truffle, Truffle Cream, Mexican Mole	
BLACK ANGUS BEEF SLIDER 3PCS (Mi) (G) (E)	165
Potato Bun, Dry Aged Cheddar Cheese, Barbeque Sauce, Crispy Bacon, Mercury's Dressing	
AUSTRALIAN WAGYU BEEF TENDERLOIN MB 5/6 + (Mi) (Ce) (180gr)	350
Orange Glazed Baby Carrots, Veal Jus	
AUSTRALIAN WAGYU BEEF TOMAHAWK AA - MB 6/7 + (Mi) (Ce) (E)	1,250
Béarnaise, Choice of 4 Side Dishes	

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SIDES

SAUTÉED WILD MUSHROOM (VG) (Mi)	60
SEASONAL STEAMED VEGETABLES 	60
BRAISED LEEKS, SPICY VINAIGRETTE 	60
POMME DAUPHINE (VG) (Mi) (G) (So)	60
TRUFFLE MASHED POTATOES (VG) (Mi)	60
MIXED GREEN LETTUCE, WHITE TOMATO MARSHMALLOW, LEMON OLIVE OIL DRESSING	60
FRENCH FRIES (So) 	60
FRESHLY SHAVED TRUFFLE FRENCH FRIES (VG) (Mi) (So)	135

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CHEESE

MERCURY CHEESE SELECTION (Mi) (G) (Mu) (N)	180
Goat Cheese, Parmesan, Brie, Comté, St. Nectaire Dry Fruits, Grape Must Mustard	

DESSERT

CHEESECAKE CRÈME BRULÉE (Mi) (G) (E)	140
Shortbread Biscuit, Traditional “Madagascar” Vanilla Cheesecake, Caramel and Sea Salt Crème Brulée	
CHOCOLATE CIGAR (Mi) (G) (N) (E) (F)	120
Chocolate Biscuit, Piedmont Hazelnut Ice Cream, Gianduja “Crèmeux”	
TIRAMISU COCKTAIL (Mi) (G) (N) (E) (F)	80
Savoiardi Biscuit, Espresso Coffee, Mascarpone Cream, Coffee Chantilly	
“JUG” MILK CAKE (Mi) (G) (So) (E)	70
Sponge Cake Soak in Three Milks, Rose Flower Whipped Cream, Fresh Berries, Milk Foam	
DULCEY AND PISTACHIO ICE CREAM (Mi) (G) (N) (E)	100
Dulcey Chocolate Ice Cream, Salted Caramelized Iranian Pistachio, Crispy Brioche	
SEASONAL FRUITS SLICE 🌿	100

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