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## CAVIAR SELECTION

Served with Blinis, Chives, Sour Cream, Egg Mimosa, Shallot

**BELUGA CAVIAR 30/50G** 1250/2500

(F) (Mi) (G) (E)

**OSCIETRA CAVIAR 30/50G** 425/500

(F) (Mi) (G) (E)

**SEVRUGA CASPIAN GOLD 50GR** 600

(F) (Mi) (G) (E)

**BELUGA CASPIAN GOLD 50GR** 1150

(F) (Mi) (G) (E)

**EXCLUSIVE ASTRAKHAN OSCIETRE CASPIAN GOLD 125GR** 2600

(F) (Mi) (G) (E)

**PRUNIER CAVIAR OSCIÉTRE HERITAGE 50G** 2200

(F) (Mi) (G) (E)

**PRUNIER CAVIAR ST JAMES 30G** 450

(F) (Mi) (G) (E)

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## OYSTERS SELECTION

Herbs Mignonette, Lemon Caviar, Coriander Oil

**2 PCS LOCALLY FARMED DIBBA BAY #2** 180

(Mo) (Su)

**2 PCS FRENCH OYSTER GILLARDEAU #2** 280

(Mo) (Su)

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## CEVICHE SELECTION

**NIKKEI TUNA TATAKI** 105

Bluefin Tuna, Pickled Shallots, Watercress, Chili Oil, Nikkei Sauce

(F) (So) (Su)

**SCALLOPS CEVICHE** 115

Hokkaido Scallops, Sweet Potato, Pineapple Leche de Tigre

(Mo) (So) (Ce) (Su)

### CHEF RECOMMENDS

**YELLOW TAIL CRUDO** 90

Hamachi Yellow Tail, Pickled Tomato, Avocado, Tomato Leche de Tigre

(F) (So) (Su)

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## SHARING SUSHI PLATTERS

**SASHIMI PLATTER 15PCS** 460

Chef's Selection of Sashimi, Pickled Ginger, Wasabi

(F) (Mo) (G) (Su)

**NIGIRI PLATTER 8PCS** 240

Chef's Selection of Nigiri, Pickled Ginger, Wasabi

(F) (Su)

**MERCURY GRAND PLATTER 24PCS** 680

Chef's Selection of Nigiri, Sashimi and Maki, Wasabi, Pickled Ginger

(F) (Cr) (Mi) (So) (G) (Se) (E)

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## APPETIZERS

### COLD

#### OCTOPUS "CARPACCIO" 125

Mediterranean Octopus, Pickled Heirloom Tomato, Watercress, Chalaka, Green Apple Gel  
(Mo) (So) (Su)

#### WAGYU BEEF TARTARE 200

Australian A5 Wagyu Beef Tenderloin Tartar, Egg Mimoso, Lotus Roots  
(E) (Mu) (Su)

#### POKE BOWL 80

Tempura Enoki Mushroom, Papaya Salad, Teriyaki Sauce, Nori Dust, Shichimi  
(VG) (So) (G)

#### ADD ON:

Bluefin Tuna Tartar (F) (E) 20

Tempura Prawn (Cr) (E) 25

Confit Scottish Salmon (F) (Su) 20

#### SPRING LEAVES AND VEGETABLE SALAD 95

Mesclun Leaves, Roasted Capsicum Hummus, Seasonal Vegetables, Cucumber Flower, Fennel Leaves, Cucumber Dressing, Crispy Black Quinoa  
🌿 (So) (Mu)

### HOT

#### LAMB OUZI FLAT BREAD 125

Slow Cooked Shredded Lamb Ouzi, Pomegranate Seeds, Raita  
(Mi) (So) (G)

#### 🌍 TRUFFLE FLAT BREAD 145

Stracciatella Cheese, San Marzano Sauce, Black Truffle, Heirloom Tomato Caviar, Rocket Leaves, Balsamic Pearls  
(VG) (Mi) (So) (G)

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## FROM LAND AND SEA

#### POTATO GNOCCHI 155

Plain, Sweet and Purple Potato Gnocchi, 24 Month Aged Parmigiano Reggiano, Sage Butter  
(VG) (Mi)

#### CHEF RECOMMENDS

#### GRILLED MEDITERRANEAN SEABASS 500GR 380

Butterfly Cut Whole Mediterranean Seabass, Potato Foam, Confit Artichoke, Chimichurri  
(F) (Mi) (Su)

#### WAGYU BEEF SHASLIK 250GR 320

Soy Cream Marinated Wagyu Beef Tenderloin, Rocket Salad, Warm Bulgur  
(Mi) (So)

#### 🌍 AUSTRALIAN A6/7 WAGYU BEEF TOMAHAWK + 1.2 KG 1280

Grilled Broccolini, Patatas Bravas, Beef Jus, Barbeque Sauce  
(Mi) (So) (Ce)

#### 🌍 MIXED SHELLFISH 880

Omani Lobster Tail and Tiger Prawns on Skewers, Miso Baked Oyster, Roasted Chilli and Garlic Butter, Roasted Tomato Orzo, Mesclun Salad  
(Cr) (Mo) (Mi) (So) (Ce) (Su)

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## SHARING BITES

### EDAMAME 65

Salted 🌱 (So) (Su)

Spiced (VG) (So) (G) (Se) (Su)

### GUACAMOLE 70

Avocado, Coriander, Red Onion, Lime,

Mixed Chips

(VG) (So) (Su)

### FRENCH FRIES 60

🌱 (So)

#### ADD ON:

- Fresh Black Truffle and 24 Month Aged

Parmigiano Reggiano (Mi) (E) 15

- Shredded Beef Tenderloin and

Cheddar Sauce (Mi) 35

### CHICKEN NACHOS 110

Pulled Corn Fed Chicken, Mole, Onion Pickled,

Sour Cream, Avocado and Jalapeño Cream,

Crunchy Lettuce, Corn Tortillas,

Green Banana Chips

(Mi) (So)

### DUCK BUN 120

Confit Duck Leg, Cucumber Kimchi, Hoisin

Sauce, Pickled Ginger Flower

(Mi) (So) (G) (Se) (N) (Su)

### BEEF SLIDERS 125

Black Angus Beef Patty, Provolone Cheese,

Capsicum and Caramelized Onion, French

Fries, Truffle Mayonnais

(Mi) (G) (N) (E)

### 🐟 SEABASS TARTAR 105

Mediterranean Seabass, Golgappa Puri,

Mixed Edible Flower, Mint Pulp Vinegar,

Cucumber Leche de Tigre

(F) (G) (E) (Su)

### KOREAN SPICY CHICKEN 105

Toasted Peanut, Spring Onion, Spicy Sauce

(Mi) (So) (G) (N)

#### CHEF RECOMMENDS

### SHRIMP TACOS 135

Sustainable Shrimp, Anticucho Marination,

Red Cabbage Coleslaw

(Cr) (So) (G) (E) (Su)

### CHICKEN PELMENI 90

Mushroom Cream, Truffle Chimichurri, Dill Oil

(Mi) (G) (Su)

### KEBAB DUMPLING 135

Hand Cut Black Angus Beef, Minced Lamb,

Red Capsicum, Cayenne Pepper, Smoked

Yogurt, Sumac Oil

(Mi) (G)

### FRIED BABY CALAMARI 115

Coriander, Lime, Tartar Sauce

(Mo) (Mi) (So) (G) (E) (Su)

### SEAFOOD ORZO 150

Mediterranean Octopus, Smoked Calamari,

Candy Tomato, Roasted Tomato Sauce,

Pesto

(Mo) (Mi) (Su)

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## SUSHI SELECTION

### SALMON ROLL 100

Scottish Salmon, Avocado Purée, Asparagus,

Mushroom Teriyaki

(F) (Mi) (So) (G)

### SPICY TUNA MAKI 120

Yellowfin Tuna Tartar, Shiso Leaves,

Cucumber, Wasabi Crumble

(F) (Mi) (So) (G)

### CEVICHE ROLL 110

Mediterranean Seabass, Cevichera Sauce,

Crab Stick, Roasted Capsicum, Crispy Potato

(F) (Cr) (So) (E) (Ce) (Su)

### WAGYU ROLL 195

Australian A5 Wagyu Beef Tenderloin,

Caramelized Onion, Cucumber,

Teriyaki Sauce

(So) (G) (Su)

### TEMPURA PRAWNS ROLL 125

Tenkatsu, Avocado, Spicy Mayonnaise

(Cr) (So) (G) (Se)

### GARDEN ROLL 90

Tofu, Roasted Capsicum, Avocado,

Herbs Crumble, Vegan Mayonnaise

🌱 (G)

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## CHEESE

### MERCURY CHEESE SELECTION 180

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

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## DESSERTS

### CHEESECAKE CRÈME BRÛLÉE 140

Earl Gray Tea Crème Brûlée, Shortbread Biscuit, Citrus Cheesecake  
(Mi) (G) (E)

### MERCURY SMOKY CHERRY CIGAR 120

Smokey 'Madong' Dark Chocolate Ice Cream, Vanilla Chantilly, Cherry Compote, Caramelized Cocoa Nib  
(Mi) (G) (N) (E)

### SIGNATURE TIRAMISU ICE CREAM 100

Mascarpone and Coffee Ice Cream, Crunchy Lady Finger, Coffee Sauce, Biscotti Chips  
(Mi) (G) (N) (E)

### PISTACHIO MOLTEN CAKE 110

Pistachio Cake, 'Dulcey' Chocolate Ganache, Pistachio Crumble, Pistachio Praliné  
(Mi) (G) (N) (E)

### FRUITY TACOS TRIO 90

Meringue Taco Shell, Citrus Sorbet, Raspberry Sorbet, Exotic Sorbet, Vanilla Chantilly  
(Mi) (E)

### FRUIT PLATTER 105

Seasonal Fresh Fruits

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