RAW

BELUGA CAVIAR 30/50 (F) (Mi) (G) (E) — **1950/2900**
Blinis, Chives, Sour Cream, Egg

OSCIETRA CAVIAR 30/50 (F) (Mi) (G) (E) — **800/1400**
Blinis, Chives, Sour Cream, Egg

2 PCS LOCALLY FARMED OYSTER DIBBA BAY #2 (Mo) — **50**
Mignonette Dressing, Lemon

2 PCS FRENCH OYSTER GILLARDEAU #2 (Mo) — **110**
Green Apple, Coriander, Shallot, Chili and Lime Dressing

RED PRAWNS CARPACCIO (Cr) (F) (Mi) — **195**
Stracciatella D.O.P, Oscietra Caviar, Cucumber Jelly, Green Apple

JAPANESE HAMACHI CARPACCIO (F) (So) — **100**
Orange Gazpacho, Confit Tomato, Seaweed, Balsamic Pearl

WILD SEA BASS CEVICHE (F) (Ce) (So) — **105**
Spicy Leche De Tigre, Mango Purée, Dill Oil, Crispy Squid Ink Tapioca

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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) — 280
Chef's Selection of Sashimi, Pickled Ginger, Wasabi

TEMARI SUSHI SELECTION 6 PCS (F) (Cr) (So) (G) — 80
Chef's Selection of Temari Sushi, Pickled Ginger, Wasabi

MERCURY GRAND PLATTER 24PCS (F) (Cr) (So) (Mi) (G) (Se) (E) — 550
Chef's Selection of Temari Sushi 8 Pcs, Maki 8 Pcs, Sashimi 8 Pcs, Wasabi, Pickled Ginger

SALMON CREAM CHEESE MAKI (F) (Mi) (So) (G) — 80
Marinated Scottish Salmon, Avocado, Cucumber, Cream Cheese

CRISPY TUNA MAKI (F) (Mo) (So) (G) (Se) — 100
Yellowfin Tuna, Shiso Leaves, Squid Ink Tuile, Spicy Mayonnaise

KINOKO MAKI (VG) (Mi) (So) (G) (Se) (E) — 65
Assorted Mushroom Tempura, Truffle Slices, Cream Cheese, Sesame Seed, Japanese Mayonnaise, Tempura Crunch

DRAGON MAKI (F) (So) (G) — 85
Barbecued Eel, Cucumber, Pickled Radish, Asparagus, Avocado

TEMPURA MAKI (Cr) (So) (G) — 100
Tempura King Prawn, Tempura Crunch, Avocado

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APPETIZER

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

PAN SEARED HOKKAIDO SCALLOP (Mo) (Mi) — **130**
Sweet Corn Mousseline, Miso Shallot Cream, Dill Oil

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) (G) (Se) — **95**
Homemade Guacamole, Lime

MEDITERRANEAN OCTOPUS (F) (Mo) — **110**
Baby Potatoes, Datterino Tomato, Red Piquillo, Anchovies, Taggiasca Olives, Parsley Purée

DUKKAH AVOCADO (N) (Se) — **80**
Almond Mayonnaise, Tomato Jam, Organic Cress

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) — **110**
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

KING CRAB GRATIN (Cr) (Mi) (E) **230**
Miso Hollandaise, Orange Tobikko, Pickled Ginger, Chives

SLOW-COOKED BLACK ANGUS BEEF CHEEK (Mi) (N) **190**
Mix Nuts, Black Truffle, Truffle Cream, Mexican Mole

BLACK ANGUS BEEF SLIDER (Mi) (G) (E) (3pcs) **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
FRENCH FRIES (So)	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

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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 "Crémeux"

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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