



DINNER MENU
(AVAILABLE FROM 6:00 PM TO 1:30 AM)



CRUDI

Caviar Beluga 50g (D) (G)	2500
Blinis and Condiments	
Caviar Oscietra 50g (D) (G)	1200
Blinis and Condiments	
Oysters (GF)	Market Price
Daily Selection	
Carpaccio Di Manzo (D) (G) 	170
Beef Tenderloin, Crispy Parmesan, Homemade Mayonnaise, Black Truffle	
Tartare Di Tonno (G)	140
Citrus, Avocado, Croutons	
Cappesante Marinate (GF) (N) 	170
Cured Hokkaido Scallops, Truffle Vinaigrette, Hazelnuts	

ANTIPASTI

Italian Antipasto Board (D) (G) 	250
Sliced Cured Cold Cuts & Cheese Platter	
Burrata & Heirloom Tomatoes (D) (G) (V)	110
Basil Pesto, Taggiasca Olives, Ciabatta Bread	
Bresaola, Melone e Ricotta (D) (GF)	125
Cured Beef, Ricotta Cheese, Honeydew Melon, Truffle Honey, Arugula, Parmesan	
Avocado Salad (GF) (PB)	90
Avocado Slice, Datterino Tomatoes, Mix lettuce, Frisee Salad, Rocket Salad, Cucumber	
Baccala' Mantecato (D) (GF) 	110
Cod Fish Mousse, Crispy Polenta, Crustaceans Sauce	
Grilled Octopus (GF)	120
Caponata, Peppers Salsa, Gremolata	
Artichokes "Giudia" (GF) (D) 	90
Fried Artichokes, Salmoriglio Sauce, Rocket Salad, Parmesan	
Fritto Di Calamari (G)	95
Fried Calamari, Tartar Sauce	

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



PASTA & RISOTTO

Lobster Spaghetti (G) 	220
Cherry Tomatoes, Fresh Herbs	
Pan Seared Hokkaido Scallop Fregola (GF)	170
Sardinian Pasta, Scallops, "Scoglio" Seafood Sauce, Avruga Caviar, Chili Oil	
Lasagna (G) (D)	120
Homemade Pasta, Bolognese and Bechamel Sauce	
Black Truffle Gnocchi (G) (D) (V) 	160
Potato and Ricotta Gnocchi filled with Fontina Cheese, Butter Parmesan, Black Truffle	
Seafood Risotto (GF) 	195
Mussels, Clams, Calamari, Prawns, Scoglio Sauce, Black Garlic, Chili Oil	
Truffle Mushroom Risotto (D) (GF) 	180
Morel Mushrooms, Veal Jus	

MAIN COURSE

Melanzane Alla Parmigiana (G) (V) (D)	85
Eggplant, Mozzarella, Basil	
Grilled Gamberoni (GF)	250
Grilled Prawns, Garlic, Chili, Parsley	
Sea Bream (GF)	150
Artichoke, Baby Fennel, Taggiasche Olives, Datterini Tomatoes	
Tagliata Di Manzo (GF) (D) 	250
Australian Wagyu Beef, Rocket Salad, Cherry Tomatoes, Veal Jus, Parmesan Flakes	
Truffle Veal Rossini (GF) (D) 	250
Veal Tenderloin, Mashed Potatoes, Foie Gras, Croutons, Black Truffle	

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 Signature Dish



TO SHARE

Piccatina al Limone (G) (D) 	240
Corn Fed Chicken Scallopine, Polenta, Spinach, Mushrooms, Lemon & Sage Sauce	
Australian Wagyu Beef Tomahawk (800g) (GF) (D) 	850
Truffle Mashed Potatoes, Béarnaise Sauce	
Chef Andrea's Veal Milanese (D) (G) 	350
Veal Rib, Breadcrumbs, Crispy Potatoes, Cherry Tomato Confit, Lemon	
Bistecca Alla Fiorentina (1kg) (D) (GF) 	1100
Wagyu Beef T-Bone Steak, Truffle Potato, Grilled Vegetables, Rosemary Sauce, Dijon Mustard	
Branzino in Crosta Di Sale (G) 	650
Salt-Crusted Sea Bass, Seasonal Vegetables, Salmoriglio Sauce	
Rigatoni Al Ragu (D) (G) 	160
Wagyu Beef & Tomato Ragu, Parmesan Cheese	

SIDES

Parmesan Fries, Truffle Mayonnaise (GF) (V) (D)	60
Mashed Potatoes (GF) (V)	50
Grilled Vegetables (GF) (PB)	50
Mix Lettuce Salad (GF) (PB)	50

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 Signature Dish



DESSERTS

Nicolas Lambert's Tiramisu (G) (D)	70
Savoirdi Bisquit, Coffee Syrup, Mascarpone Cream, Cocoa Powder	
<i>Sommelier Pairing: M.Chapoutier, Bila-Haut, Banyuls, France</i>	100
Chocolate, Gianduja and Vanilla (D) (G) (N)	90
Chocolate Biscuit, Gianduja Cream, Vanilla Ice Cream	
<i>Sommelier Pairing: Midnight Kiss Champagne Cocktail</i>	160
<i>Hennessy VS, Crème de Cacao, Amaretto, Taittinger Brut</i>	
Semifreddo (GF) (N) (D)	70
Pistachio Chantilly, Raspberry Sorbet, Crispy Meringue	
<i>Sommelier Pairing: Raspberry Brulée Cocktail</i>	80
<i>Baileys, Chambord, Raspberry Purée, Caramel, Cream</i>	
Almond Panna Cotta & Apricot (D) (N)	70
Almond Panna Cotta, Apricot Marmalade, Almond Crispy	
<i>Sommelier Pairing: Planeta, Passito di Noto, Sicilia, D.O.C., Italy</i>	120
Fruit Platter (PB)	90

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mercurylounge

la Siciliana

BEVERAGE MENU



BITES

Caviar Beluga 50g (D) (G)	2,500
Blinis and Condiments	
Caviar Oscietra 50g (D) (G)	1,200
Blinis and Condiments	
Oysters (G)	Market Price
Daily Selection	
Italian Antipasto Board (To Share) (G) (D)	250
Sliced Cured Cold Cuts & Cheese Platter	
Italian Cheese Platter (D) (G)	120
Wagyu Beef Sliders (D) (G)	85
Canadian Veal Bacon, Cheddar Cheese	
Parmesan Fries (GF) (V) (D)	60
Truffle Mayonnaise	
Fritto Di Calamari	95
Fried Calamari, Crispy Prawns, Citrus Mayonnaise Emulsion	
Avocado Salad (GF) (PB)	90
Avocado Slice, Datterino Tomatoes, Mix lettuce, Frisee Salad, Rocket Salad, Cucumber	

BRUSCHETTA

Basil, Pesto, Vegetables & Mozzarella (G) (V)	85
Truffle & Taleggio Cheese (D) (G) (V)	140
Bresaola & Ricotta (D) (G)	85

SNACK

Marinated Olives (PB)	75
Parmesan (D) (V)	60



SWEET

Nicolas Lambert's Tiramisu (G) (D)	70
Savoardi Bisquit, Coffee Syrup, Mascarpone Cream, Cocoa Powder	
<i>Sommelier Pairing: M.Chapoutier, Bila-Haut, Banyuls, France</i>	100
Chocolate, Gianduja and Vanilla (D) (G) (N)	90
Chocolate Biscuit, Gianduja Cream, Vanilla Ice Cream	
<i>Sommelier Pairing: Midnight Kiss Champagne Cocktail</i>	160
<i>Hennessy VS, Crème de Cacao, Amaretto, Taittinger Brut</i>	
Semifreddo (D) (GF) (N)	70
Pistachio Chantilly, Raspberry Sorbet, Crispy Meringue	
<i>Sommelier Pairing: Raspberry Brûlée Cocktail</i>	80
<i>Baileys, Chambord, Raspberry Purée, Caramel, Cream</i>	
Almond Panna Cotta & Apricot (D) (N)	70
Almond Panna Cotta, Apricot Marmalade, Almond Crispy	
<i>Sommelier Pairing: Planeta, Passito di Noto, Sicilia, D.O.C., Italy</i>	120
Fruit Platter (GF)	90

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WINES BY THE GLASS

	GLS	BTL
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BUBBLES (125ML)

Organic Prosecco DOC, Alberto Nani, Veneto, Italy	80	455
NV, Taittinger Brut Réserve, Reims, France	155	850
NV, Taittinger Prestige Rosé Cuvee, Reims, France	185	1,220
NV, Ruinart Blanc de Blancs, Reims, France	375	2,250

WHITE (150ML)

Pinot Grigio, Argento, Mendoza, Argentina	65	310
Sauvignon Blanc, Baby Doll, Marlborough, NZ	85	425
Gavi Di Gavi, Cossetti, Piedmont, Italy	90	450
Chablis Domaine Laroche, Burgundy, France	110	550
Sauvignon Blanc, Stoneleigh, Marlborough, NZ	195	980

ROSE' (150ML)

Cuvée Henri Fabre, Côtes de Provence, France	85	425
Château d'Esclans, Whispering Angel, Côtes De Provence, France	120	580



WINES BY THE GLASS

	GLS	BTL
RED (150ML)		
Shiraz, Hardys, Nottage Hill, Australia	75	350
Chianti Ruffino, Tuscany, Italy	80	385
Santa Julia, Malbec, Reserva, Mendoza, Argentina	95	425
Château Eglise d'Armens, Saint-Émilion, Bordeaux, France	95	480
Pinot Noir, Villard, Casablanca Valley, Chile	115	610
Le Difese, Tenuta San Guido, Tuscany, Italy	150	750

EXCEPTIONAL WINES BY THE GLASS



RED (150ML)		
Guidalberto, Tenuta San Guido, Tuscany, Italy	195	980
Brunello di Montalcino DOCG, Gaja, Pieve di Santa Restituta, Tuscany, Italy	295	1,850
Luce Della Vite "Luce", Tuscany IGT, Italy	495	3,150



CHAMPAGNE

NV, Laurent-Perrier Brut	1,200
NV, Veuve Clicquot Yellow Label Brut	1,250
NV, Ruinart Blanc de Blancs	2,250
2012, Dom Pérignon Brut	3,445
2013, Louis Roederer Cristal Brut	3,950
NV, Armand de Brignac Gold Brut	7,580
2008, Salon Cuvée 'S' Le Mesnil Blanc de Blancs	12,800
2002, Dom Perignon P2 Plenitude Brut	12,800
1993, Dom Perignon P3 Plenitude Brut	29,500

CHAMPAGNE ROSÉ

NV, Veuve Clicquot Rosé	1,550
NV, Billecart-Salmon Rosé	1,900
NV, Ruinart Brut Rosé	1,950
NV, Laurent-Perrier Rosé	2,550
2006, Dom Pérignon Rosé	12,500
NV, Armand de Brignac Rosé	12,500
2012, Louis Roederer Cristal Rosé	12,900

CHAMPAGNE (LARGE FORMAT)

NV, Veuve Clicquot Yellow Label Brut 1.5L	2,650
NV, Veuve Clicquot Rose 1.5L	3,600
NV, Moët & Chandon Imperial Brut 3L	7,050
2008, Dom Pérignon Brut 1.5L	10,550
2006, Louis Roederer Cristal Brut 1.5L	15,000



WHITE WINE

BTL

Riesling, Art Series, Leeuwin Estate, Australia	730
Pascal Jolivet, Sancerre, Loire Valley, France	790
Pazo de Señorans, Albariño, Spain	980
Sauvignon Blanc, Stoneleigh, Marlborough, NZ	980
Pouilly-Fumé, Ladoucette, Loire, France	1,430
Gaja, Vistamare, Ca'Marcanda, Tuscany, Italy	1,750
Chassagne-Montrachet 1er Cru "Morgeot", Domaine Blain-Gagnard, Burgundy, France	2,100
Chardonnay, Leeuwin Estate, Art Series, Margaret River, Australia	2,225
Pouilly-Fumé Ladoucette, 'Baron de L', Loire, France	2,950
Gaja, Alteni di Brassica, Langhe DOP, Italy	3,150

ROSÉ WINE

Château d'Esclans, Whispering Angel, Côtes De Provence, France	580
Château Minuty Rose et Or, Côtes De Provence, France	730
Domaine Ott, Château de Selle, Rosè Coeur de Grain, Provence, France	1,420



RED WINE

BTL

Kaiken Ultra, Malbec Mendoza, Argentina	690
Alvaro Palacios, La Montesa, Rioja, Spain	690
Le Difese, Tenuta San Guido, Toscana IGT, Italy	750
Meerlust Merlot, Stellenbosch, South Africa	980
Gaja, Promis Ca' Marcanda, Tuscany, Italy	1,350
Bouchard Père & Fils, Pommard, Côte de Beaune, Burgundy, France	1,700
Speri, St. Urbano Amarone, Veneto, Italy	1,750
Château Pauillac, 5ème Cru Classé Bordeaux, France	2,250
Pauillac de Latour, Bordeaux, France	2,550
Luce della Vite, Marchesi de Frescobaldi, Tuscany, Italy	3,150
Antinori, Tignanello, 2017, Tuscany, Italy	2,950
Sassicaia, Tenuta San Guido, Bolgheri, 2013, Tuscany, Italy	5,950
Ornellaia Bolgheri DOC Superiore, 2016, Tuscany, Italy	6,600
Antinori, Solaia, Tenuta Tignanello, 2013, Tuscany, Italy	6,950
Château Cos d' Estournel, Saint Estephe 2ème Cru Classé, Bordeaux, France	8,800
Opus One, 2015, Napa Valley, USA	9,850
Masseto, 2013, Tuscany IGT, Italy	18,900



SWEET WINE (90ML)

	GLS	BTL
Bila-Haut Banyuls M.Chapoutier, France	100	630
Planeta, Passito Di Noto, Moscato Bianco, Sicily, Italy	120	765
Tokaji, 6 Puttonyos, Hungary		1,940

FORTIFIED WINE (90ML)

NV Fine Tawny Port	60	
20YO Taylor's Tawny Port	190	2100

BEER

Asahi	65
Corona	65
Heineken	65
Peroni	65



SIGNATURE COCKTAILS

Portami Con Te /Bring Me With You/ Cardamon & Star Anise Infused Pisco, Citrus, Limoncello, Amaretto	85
Mi ami? /Do You Love Me?/ Tanqueray London Dry Gin, Peach Liqueur, Pineapple, Citrus, Cranberry Bitters	85
Amalfitana /A Coast in Italy/ El Jimador Tequila, Pomegranate, Passion Fruit Homemade Syrup, Fresh Sage, Lime	85
L'appuntamento /The Appointment/ Johnnie Walker Black Label, Almond Vanila Citrus Homemade Liqueur, Grappa Nonino	90
Arcobaleno /Rainbow/ Tanqueray London Dry Gin, Clarified Milk Punch, Strawberry Syrup	85
Vento d'estate /Summer Wind/ Bacardi Carta Blanca Rum, Passion Fruit, Cloves, Pineapple, Egg, Citrus, Port Wine	85
Fragole e Vino /Strawberries and Wine/ Tanqueray London Dry Gin, Apricot, Strawberry & Rosè Wine Homemade Syrup, Citrus, Prosecco	85
Dolce Segreto /Sweet Secret/ Coffee Infused El Jimador Tequila, Campari, Martini Rosso, Orange Liqueur	90
La Siciliana /The Sicilian/ Kettle One Vodka, Chambord Berries Liqueur, Raspberry & Mint Homemade Syrup, Citrus, Soda Water	85



VODKA	30ML	BTL
Ketel One	60	895
Russian Standard Platinum	65	1,050
Belvedere 1L	80	2,200
Grey Goose 1L	80	2,450
Cîroc	90	2,150
Cîroc Pink Grapefruit	100	2,400
Stolichnaya Elite	90	1,950
Beluga Noble	90	2,150
Beluga Gold Line	230	4,900

VODKA (LARGE FORMAT)

Belvedere 1.75L	3,200
Beluga Noble 1.5L	3,200
Cîroc 1.75L	3,900
Grey Goose 1.5L	3,200
Grey Goose 4.5L	10,500



GIN	30ML	BTL
Tanqueray London Dry	60	1,050
Gordon's	60	1,050
Bombay Sapphire	60	1,050
Plymouth	65	1,100
Tanqueray No.10	70	1,250
The Botanist	70	1,250
Hendrick's	70	1,350
Gin Mare	70	1,350
Beefeater 24	70	1,350
Roku Gin	85	1,650
Oxley	95	1,850
Monkey 47	105	1,550



RUM & CACHAÇA

	30ML	BTL
Bacardi Carta Blanca	60	950
Sailor Jerry	55	1,150
Sagatiba Pura	60	1,150
Bacardi Gold	65	1,200
Bacardi 8 YO	70	1,250
Havana Club 7 YO	75	1,350
Zacapa 23YO	130	2,950
Zacapa XO Gran Reserva Especial	145	3,200



WHISKY (BLENDED)

	30ML	BTL
Monkey Shoulder	70	1,400
J.W. Black Label 1L	70	1,550
J.W. Double Black	90	1,680
J.W. Gold Reserve	140	3,100
J.W. Platinum Label	190	4,200
J.W. Blue Label 1L	280	6,200
J.W. King George V	750	15,600
Chivas Regal 12YO	75	1,600
Chivas Regal Gold Signature 18YO	150	3,300
Chivas Regal Ultis	330	6,950
Chivas Regal 25 YO	450	9,650

SINGLE MALT (HIGHLANDS)

Talisker 10YO	70	1,450
Talisker Storm	90	1,850
Glenmorangie 12YO	100	1,950
Glenmorangie 14YO	110	2,150
Highland Park 18YO	160	3550
Macallan 12YO	100	1,950
Macallan 18YO	210	4,250
Macallan Rare Cask	280	5,400
Macallan 25YO Sherry Oak	1,850	38,500
Macallan 30YO Sherry Oak	5,650	118,000
Oban 14YO	180	4,100
Dalmore Cigar Malt	185	3,450
Dalmore King Alexander III	330	6,950



SINGLE MALT (SPEYSIDE)

	30ML	BTL
Glenfiddich 12YO	75	1,550
Glenfiddich 18YO	130	2,700
Glenfiddich 21YO	170	3,700
Glenlivet 12YO	80	1,450
Glenlivet 18YO	140	2,700
Balvenie 12YO	85	1,750
Balvenie 14YO	110	2,200

SINGLE MALT (ISLAY)

Laphroaig 10YO	70	1,450
Lagavulin 16YO	190	3,950

AMERICAN & IRISH

Jameson	60	1,150
Bulleit	70	1,575
Jack Daniel's	70	1,250
Woodford Reserve Distiller's Select	70	1,300
Maker's Mark	70	1,575
Jack Daniel's Sinatra Select	185	4,750

JAPANESE WHISKY

Nikka from the Barrel	90	1,550
Nikka Yoichi	100	1,950
Hibiki Harmony	130	2,460
Yamazaki 12YO	225	4,950



TEQUILA

	30ML	BTL
El Jimador Blanco / Reposado	55	950
Patrón XO Café	70	1,350
Patrón Silver	75	1,450
Patrón Reposado	90	1,850
Patrón Añejo	100	2,050
Casamigos Añejo	95	2,050
Don Julio Blanco	95	2,050
Don Julio Reposado	100	2,150
Don Julio Añejo	135	2,450
Don Julio 1942	405	8,260
Padre Azul Blanco	180	4,150
Padre Azul Reposado	185	4,250
Padre Azul Añejo	190	4,300
Clase Azul Plata	305	5,800
Clase Azul Reposado	335	6,200
Clase Azul Añejo	1035	18,000
Clase Azul Extra Añejo	4250	97,500

MEZCAL

Se Busca Joven Xiaman	65	1,300
Mezcal Artesanal	320	7,600
Clase Azul Mezcal	590	14,000



COGNAC & BRANDY

	30ML	BTL
Nonino Grappa Chardonnay	65	1,550
Nonino Grappa Moscato	65	1,550
Hennessy V.S.O.P	80	1,850
Hennessy X.O	240	5,100
Hennessy Paradis	1080	23,200
Rémy Martin Louis XIII	2650	42,000



APERITIF

30ML

Aperol	60
Campari	60
Cynar	60
Martini Bianco	60
Martini Rosso	60
Martini Extra Dry	60
Pimm's N°1	60

DIGESTIF

Benedectine	55
Limoncello	60
Fernet Branca	65
Branca Menta	70
Amaretto Disaronno	55
Frangelico	65
Grand Marnier	70
Green Chartreuse	90
Jägermeister	60
Sambuca	60
Baileys	60
Absinthe 69	60



NON-ALCOHOLIC

MOCKTAILS

GATTO DI BASILIO	60
<i>Pineapple juice, Lemon Juice, Basil Leaves, Sugar Syrup</i>	
ALBERO DI PESCHE	60
<i>Jasmine Tea, Lemon Juice, Peach Syrup</i>	
TOCCO DI CANNELLA	60
<i>Lemon Juice, Cinnamon & Mint Syrup, Orange Juice</i>	
I NOSTRI LAMPONI	60
<i>Green Tea, Lemon Juice, Raspberry, Honey</i>	

	GLS	BTL
Pearl's Non Alcoholic Sparkling, Burgundy, France	130	670

SOFT DRINKS	45
RED BULL	50

WATER	SMALL	LARGE
Acqua Panna	35	55
San Pellegrino	35	55

HOT BEVERAGE SELECTION

Espresso	40
Cappuccino / Latte / Americano	50
Tea selection	45



CIGAR



menu

HOYO de MONTERREY

EPICURE No.1	280
EPICURE ESPECIAL	285

ROMEO Y JULIETA

# 2	155
CHURCHILL	390

TRINIDAD

REYES	185
TOPES	410

PARTAGAS

SERIES P#2	315
SERIES D#4	215

RAMON ALLONES

SPECIALLY SELECTED	200
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COHIBA

EXQUISITOS	255
SIGLO # 3	335
ROBUSTO	415

MONTECRISTO

# 2	285
# 4	170
EDMUNDO	355
CHURCHILL AÑEJADOS	525

BOLIVAR

BELICOSOS FINOS	255
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H. UPMANN

ROYAL ROBUSTO	240
MAGNUM #54	260
MAGNUM #56	880

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la Siciliana

SHISHA

TRADITIONAL SHISHA -180

MEDUSA SHISHA-185

Flavors:

Blueberry
Strawberry
Cherry
Kiwi
Gum
Mango
Lemon

Mint
Apple
Orange
Watermelon
Berries
Guava

Peach
Sweet-melon
Grape Mint
Lemon Mint
Orange Mint
Apple Mint
Mercury Mix

MEDUSE MIRAGE-520

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