

Mercury Lounge

DINNER MENU

SPECIAL PROMOTION

MEDITERRANEO (SD)

*Tuna Spaghetti, Baked Sea Bass, Fried
Prawns*

220

STARTER

BELUGA CAVIAR (50G)

Blinis and Condiments

OSCIETRA CAVIAR (50G)

Blinis and Condiments

2500

OYSTER LE GRIS #3

Condiments

30 PER PIECE

BEEF CARPACCIO (G)

Crispy Parmesan, Homemade Mayonnaise, Black Truffle

160

BURRATA & PAPPAL POMODORO (V) (G)

Basil Leaves

110

1200

OYSTER DIBBA BAY #3

Condiments

15 PER PIECE

TUNA "SPAGHETTI" (G)

Gazpacho, Lime, Croutons

115

ARTICHOKE SALAD (V) (GF)

Raw and Cooked Artichoke, Lemon Dressing, Rocket Leaves, Parmesan Flakes

80

MAIN COURSE

**AUSTRALIAN WAGYU BEEF TOMAHAWK
(800G) (GF)**

Truffle Mashed Potatoes, Bernaise Sauce

VEAL MILANESE (G)

800

Veal Rib, Breadcrumbs, Crispy Potatoes, Cherry
Tomato Confit, Lemon

350

WILD SEA BASS "PARMIGIANA" (N) (G)

Baked Sea Bass, Tomato Sauce, Mozzarella, Fried
Eggplant, Basil

300

GRILLED PRAWNS (GF)

Lemon

250

AUSTRALIAN WAGYU TAGLIATA (GF)

Rocket Salad, Cherry Tomatoes, Veal Jus,
Parmesan Flakes

230

HERB-CRUSTED RACK OF LAMB (G)

Red Pepper Cream

140

CRISPY BABY CHICKEN (GF) (N)

Spinach, Pine Nuts and Raisins, Mashed Potatoes,
Orange, Honey, Spicy Sauce

140

PASTA & RISOTTO

LOBSTER SPAGHETTI (SD) (G)

Cherry Tomatoes, French Herbs

165

LASAGNA (G)Homemade Pasta, Bolognese and Béchamel
Sauce

120

RISOTTO (GF)

Asparagus, Lemon, Liquorice

100

PACCHERI (V) (G)

Tomato Sauce

85

FOLIA**WILD MUSHROOM SANDWICH (G) (N) 🌱**

Caramelised Onion, Truffle Aioli, Rocket Leaves

95

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

90

BEETROOT POKE (N) 🌱Ponzu, Lime, Pickled Ginger, Kale, Macadamia,
Mint

70

DUKKAH AVOCADO (N) 🌱

Greens, Lemon, Tahini, Radish, Tomato Jam

70

BEET HUMMUS (G) (N) 🌱

Pickles, Celery, Dill, Mint & Dukkah

65

SIDE DISH

DOUBLE CHICKPEA SALAD (GF) 🌱

50

MASHED POTATOES (GF) (V)

50

FRENCH FRIES (GF) (V)

50

GRILLED VEGETABLES (GF) 🌱

40

MIXED SALAD (GF) 🌱

40

DESSERT

CHOCOLATE MOUSSE (V) (N)

Baumkuchen Cake, Orange Dentelles, Coffee
Espuma, Pistachio-Vanilla Sauce

70

CLOUD CAKE (V)

Raspberry Sorbet, Chantilly Cream, Berries,
Meringue

70

WHITE CHOCOLATE PANNA COTTA (V)

Passion Fruit Jelly

60

STRAWBERRY PISTACHIO CASSATA (V) (N)

60

ICE CREAM & SORBET


60

FRUIT PLATTER (GF) 

50

To serve you better, please communicate with the service
staff if you have any food intolerance or allergies such as
dairy, eggs, shellfish, etc.

(D) Dairy Free, (N) Nuts, (V) Vegetarian,

(G) Gluten free, (SD) Signature Dish 

Plant-Based

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