



MERCURY ROOFTOP

FOUR SEASONS RESORT DUBAI AT JUMEIRAH BEACH

À LA CARTE & BEVERAGES



FOUR SEASONS RESORT DUBAI AT JUMEIRAH BEACH • DUBAI
A KISMET MENU • FOUR SEASONS RESORT DUBAI AT JUMEIRAH BEACH

HOW TO READ THIS MENU

Every code below appears beside a dish only when the house prints it there.

DIETARY MARKS

-  Vegetarian
-  Vegan

THE LINE BENEATH A DISH

Grilled Mediterranean Seabass 500gr *(F)(Su)*

Confit Artichoke Salad, Chimichurri, Pea Shoot

Codes in claret are allergens the kitchen's own ingredients name. This is not a complete allergen declaration – tell your host before you order, not after.

THE ALLERGENS THIS MENU DECLARES

(CE) Celery

(CR) Crustacean

(E) Egg

(F) Fish

(G) Gluten

(MI) Milk

(MU) Mustard

(MO) Mollusks

(L) Lupine

(N) Tree Nuts

(PN) Peanuts

(SE) Sesame

(SO) Soybean

(SU) Sulphite

OF THE PRICES

All prices are in AED.

À LA CARTE

CAVIAR SELECTION

Beluga Caviar *(F)(MI)(G)(E)(SU)*

— 30g – AED 1,250

— 50g – AED 2,500

Oscietra Caviar *(F)(MI)(G)(E)(SU)*

— 30g – AED 425

— 50g – AED 500

Sevruga Caspian Gold 50gr *(F)(MI)(G)(E)(SU)*

600

Beluga Caspian Gold 50gr *(F)(MI)(G)(E)(SU)*

1150

OYSTERS SELECTION

6 pcs Locally Farmed Dibba Bay #2 *(MO)(SU)*

180

Mignonette, Lemon Wrap, Tabasco

1 pc French Oyster Gillardeau #2 *(MO)(SU)*

70

Mignonette, Lemon Wrap, Tabasco

CEVICHE SELECTION

Nikkei Tuna Tataki *(F)(G)(SO)(MI)(SU)*

105

Bluefin Tuna, Pickled Shallots, Radish, Spring Onion, Nikkei Sauce

Scallops Ceviche *(MO)(SO)(CE)(SU)*

115

Hokkaido Scallops, Sweet Potato, Pineapple Leche de Tigre

Yellow Tail Crudo *(F)(SO)(SU)*

90

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

FLAT BREAD

Slow Cooked Lamb Flat Bread *(G)(MI)(CE)(N)(SO)(SU)*

125

Shredded Australian Lamb Shoulder, Mozzarella Cheese, Pomegranate Seeds, Mint Leaves, Fried Onion, Pine Seeds

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À LA CARTE

FLAT BREAD • CONTINUED

- 
Mushroom and Black Truffle Flat Bread *(G)(MI)(SU)* 145
 Black Mushroom Carpaccio, Mixed Mushrooms, 24 Month Aged Parmigiano Reggiano, Arugula, Lemon Zest

FROM LAND AND SEA

- Potato and Ricotta Gnocchi** *(G)(E)(SU)* 155
 24 Month Aged Parmigiano Reggiano, Cherry Tomato Confit Sage Butter
- Grilled Mediterranean Seabass 500gr** *(F)(SU)* 380
 Confit Artichoke Salad, Chimichurri, Pea Shoot
- Wagyu Beef Shaslik 250gr** *(MI)(SO)* 320
 Soy Cream Marinated Wagyu Beef Tenderloin, Rocket Salad, Warm Bulgur
- Australian A6/7 Wagyu Beef Tomahawk + 1.2 kg** *(MI)(SO)(CE)* 1280
 Grilled Broccolini, Patatas Bravas, Beef Jus, Barbeque Sauce
- Mixed Shellfish** *(CR)(MO)(MI)(SO)(CE)(SU)* 880
 Omani Lobster Tail and Tiger Prawns on Skewers, Miso Baked Oyster, Roasted Chilli and Garlic Butter, Roasted Tomato Orzo, Mesclun Salad

SHARING BITES

- 
Edamame *(SO)(SU)(G)(SE)* 65
 Salted or Spiced
- 
Guacamole *(SO)(SU)* 90
 Avocado, Coriander, Red Onion, Jalapeno, Lime, Nachos
- 
French Fries *(SO)* 60
 — Add-on: Fresh Black Truffle and 24-Month Aged Parmigiano Reggiano (MI, E) – AED 20
- Chicken Bao Bun** *(G)(MI)(SE)(SO)(SU)* 120
 Corn Fed Chicken Thigh, Enoki Mushroom, Sesame Seeds, Spring Onion, Vegetarian Oyster Sauce

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SHARING BITES • CONTINUED

Beef Sliders <i>(G)(MI)(E)(SO)(SU)</i>	125
Black Angus Beef Patty, Provolone Cheese, Capsicum and Caramelized Onion, Potato Bun, French Fries, Truffle Mayonnaise	
Korean Spicy Chicken <i>(MI)(SO)(G)(N)</i>	105
Toasted Peanut, Spring Onion, Spicy Sauce	
Shrimp Tacos <i>(CR)(SO)(G)(E)(SU)</i>	135
Sustainable Shrimp, Anticucho Marination, Red Cabbage Coleslaw	
Wagyu Dumpling <i>(G)(MI)(SE)(SO)(SU)</i>	135
Japanese Wagyu Beef, Soy Ginger Sauce, Sesame Seeds, Spring Onion	
Fried Baby Calamari <i>(MO)(MI)(SO)(G)(E)(SU)</i>	115
Coriander, Lime, Tartar Sauce	

Sushi SELECTION

Sashimi Platter 15 pcs <i>(F)(MO)(G)(SU)</i>	460
Chef's Selection of Sashimi, Pickled Ginger, Wasabi	
Nigiri Platter 8 pcs <i>(F)(SU)</i>	240
Chef's Selection of Nigiri, Pickled Ginger, Wasabi	
Mercury Grand Platter 24pcs <i>(F)(CR)(MI)(SO)(G)(SE)(E)</i>	680
Chef's Selection of Nigiri, Sashimi and Maki, Wasabi, Pickled Ginger	
Salmon Roll <i>(F)(MI)(SO)(G)</i>	100
Scottish Salmon, Avocado Purée, Cream Cheese, Asparagus, Mushroom Teriyaki	
Spicy Tuna Maki <i>(F)(MI)(SO)(G)</i>	120
Yellowfin Tuna Tartar, Shiso Leaves, Takuan, Cucumber, Asparagus, Wasabi Crumble	
Ceviche Roll <i>(F)(CR)(SO)(G)(E)(CE)(SU)</i>	110
Mediterranean Seabass, Cevichera Sauce, Avocado, Crab Stick, Roasted Capsicum, Crispy Potato	
Wagyu Roll <i>(SO)(G)(SU)</i>	195
Australian A5 Wagyu Beef Tenderloin, Caramelized Onion, Cucumber, Enoki Tempura, Teriyaki Sauce	



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Sushi SELECTION • CONTINUED

- | | | |
|---|--|-----|
| | Tempura Prawns Roll <i>(CR)(SO)(G)(SE)</i> | 125 |
| | Tenkatsu, Avocado, Spicy Mayonnaise | |
|  | Garden Roll <i>(G)</i> | 90 |
| | Tofu, Roasted Capsicum, Avocado, Herbs Crumble, Vegan Mayonnaise | |

CHEESE

- | | | |
|--|---|-----|
| | Mercury Cheese Selection <i>(MI)(G)(MU)(N)</i> | 180 |
| | Goat Cheese, 24 Month Aged Parmigiano Reggiano, Brie, Comté, St. Nectaire, Dry Fruits, Grape Must Mustard | |

DESSERTS

- | | | |
|---|--|-----|
| | Cheesecake Crème Brûlée <i>(MI)(G)(E)</i> | 140 |
| | Earl Gray Tea Crème Brûlée, Shortbread Biscuit, Citrus Cheesecake | |
| | Mercury Smoky Cherry Cigar <i>(MI)(G)(N)(E)</i> | 120 |
| | Smokey 'Madong' Dark Chocolate Ice Cream, Vanilla Chantilly, Cherry Compote, Caramelized Cocoa Nib | |
| | Signature Tiramisu Ice Cream <i>(MI)(G)(N)(E)</i> | 120 |
| | Mascarpone and Coffee Ice Cream, Crunchy Lady Finger, Coffee Sauce, Biscotti Chips | |
| | Pistachio Molten Cake <i>(MI)(G)(N)(E)</i> | 110 |
| | Pistachio Cake, 'Dulcey' Chocolate Ganache, Pistachio Crumble, Pistachio Praliné | |
| | Fruity Tacos Trio <i>(MI)(E)</i> | 110 |
| | Meringue Taco Shell, Citrus Sorbet, Raspberry Sorbet, Exotic Sorbet, Vanilla Chantilly | |
|  | Fruit Platter | 95 |
| | Seasonal Fresh Fruits | |



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BEVERAGES

SIGNATURE COCKTAILS

- Scarlet Eclipse** 85
Peach-infused Grey Goose Vodka, strawberries and vanilla topped with prosecco. A light, fruity and refreshing serve, perfectly bubbly and uplifting, setting the tone for an evening that leaves you wanting more
- Northern Lights** 85
A margarita twist with champagne-blueberry cordial, clarified yuzu and your choice of Patrón Silver Blanco or Se Busca Mezcal. Bright, tart and complex, it delivers elegance with a refreshing finish
- Meteor Gold** 85
Mercury's martini-style serve blends Jasmine infused Tanqueray London Dry Gin, Suze, yuzu and a touch of soya sauce. Bold, savoury and powerful, it creates an unforgettable, complex cocktail with surprising elegance in every sip
- Solar Bloom** 85
Light and floral, this spritz twist combines jasmine tea-infused plum wine, sakura and absinthe. Finished with soda and prosecco, it's a sparkling, delicate cocktail with uplifting aromas and effortless charm
- Caramel Orbit** 85
Mercury's take on the old-fashioned blends Oolong teainfused Bulleit Bourbon, caramel condensed milk and angostura bitters. Clarified and garnished with homemade honey toffee, it's rich, silky, nostalgic and irresistibly modern
- Neptune Storm** 85
A refreshing highball with Patrón Silver Tequila, apple cider and St. Germain paired with rosé wine, clarified yuzu and sakura syrup. Floral, sparkling and visually striking, garnished with a Neptune-coloured yuzu coin
- Celestial Harvest** 85
A White Negroni twist with Tanqueray London Dry Gin, Italicus and Tio Pepe, all infused with dry fig leaves. Bold, aromatic and full-bodied, this elegant cocktail is perfectly balanced, quickly becoming a favourite for its depth and refinement
- Ember Disc** 85
Tanqueray London Dry Gin with Mancino Sakura, shiso and pear-lemongrass cordial, topped with mandarin foam. Bright, citrusy and aromatic, it balances floral elegance with a refreshing, modern twist.
- Cosmic Veil** 85
A bold Boulevardier with mascarpone-washed Johnnie Walker Black Label whiskey and Se Busca Reposado mezcal, Tio Pepe, Lillet Blanc and strawberry tincture. It's smoky, layered and unapologetically complex

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BEVERAGES

SIGNATURE COCKTAILS • CONTINUED

Amber Ascent

85

A light rum highball with Bacardi Carta Blanca, apricot liqueur and rooibos wine cordial, topped with soda and garnished with a frozen grape. Refreshing, easy going and endlessly uplifting

SPARKLING BY THE GLASS

Champagne

- Perrier-Jouët, Brut – AED 165 | AED 825
- Ruinart Blanc de Blancs – AED 340 | AED 1,700

Champagne Rosé

- Perrier-Jouët, Rosé – AED 250 | AED 1,250

Prosecco

- Ruggeri – AED 85 | AED 425

WINE BY THE GLASS

White Wine

- Fantinel, Borgo Tesis – AED 100 | AED 500
- Gavi di Gavi, Cossetti – AED 115 | AED 575
- Chablis Vaudon, J. Drouhin – AED 140 | AED 700
- Cloudy Bay – AED 140 | AED 700

Rosé Wine

- Château D'Esclans, Whispering Angel Rosé – AED 100 | AED 500
- Château Minuty, Rose et Or – AED 135 | AED 675

Red Wine

- Terrazas de los Andes, Reserva Malbec – AED 100 | AED 500
- Château L'Eglise D'Armens, St. Emilion Grand Cru – AED 115 | AED 575
- Cloudy Bay – AED 150 | AED 750
- Barolo, Massolino – AED 240 | AED 1,200

BEER

Asahi Super Dry

75



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BEVERAGES

BEER • CONTINUED

Peroni	75
Corona	75
Noam Bavarian Premium	85

NON-ALCOHOLIC BEVERAGES

Wild Idol
— AED 110 | AED 550

MOCKTAILS

Golden Dust Lychee, Passion fruit, Yuzu, Pandan soda	70
Cosmic Swirl Non-alcoholic gin cordial, Gingerbeer	70
Gravity Pull Shiso leaves syrup, Kumquat cordial, Grapefruit soda	70
Lunar Orbit Strawberry and pomegranate cordial, Citrus, Vanilla syrup, Soda	70

SOFT DRINKS

Soft Drinks	45
Red Bull	50
Water — Evian Still – AED 35 AED 55 — Evian Sparkling – AED 35 AED 55 — Al Ain Still (Locally Sourced) – AED 35 AED 55 — Al Ain Sparkling (Locally Sourced) – AED 35 AED 55	



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BEVERAGES

SOFT DRINKS • CONTINUED

Hot Beverage Selection

- Espresso – AED 50
- Americano – AED 55
- Tea Selection – AED 60
- Cappuccino / Latte – AED 65

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