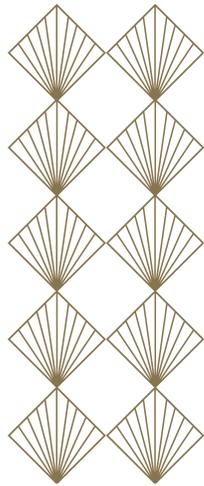


NEMO



NEMO

EXCLUSIVE SELECTION

Savor the Finale

Exceptional spirits and desserts to end your journey
on a high note

Don Julio 1942

Añejo tequila aged for a minimum
of 2.5 years, with aromas of toasted nuts,
vanilla, and caramel ~ **3000₺**

Clase Azul Reposado

Aged 8 months in American whiskey casks,
offering notes of hazelnut, vanilla,
and cinnamon ~ **2800₺**

Clase Azul Plata

An ultra-premium tequila with bright notes of
fresh agave, citrus, and subtle pepper, offering
a smooth and elegant finish ~ **2500₺**

Chivas Regal 25 Years Old

A refined blended Scotch whisky with aromas
of sweet orange, peach, toasted walnuts,
and warm spices ~ **3600₺**

Royal Salute 21 Years Old

Blended Scotch with hints of sweet pear,
citrus, vanilla, orange marmalade, spices,
and hazelnut ~ **1950₺**

Gin Seventy-One

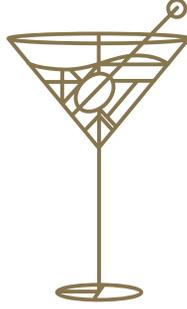
A smooth gin aged for 71 days in oak casks,
featuring deep floral notes and woody
undertones ~ **2500₺**

Johnnie Walker Blue Label

A premium blended Scotch with layers
of pepper, spices, honey, citrus, hazelnut,
and a smoky finish ~ **2750₺**

Hibiki Japanese Harmony

A Japanese blended whisky with aromas of
sandalwood, lychee, fresh rosemary, and hints
of Mizunara oak, white chocolate, and
candied orange peel ~ **2750₺**



Hennessy X.O

A rich, full-bodied cognac with layers
of candied fruit, cocoa, tobacco, leather,
and subtle spice ~ **2,500₺**

Hennessy Paradis

An exceptional cognac offering a symphony
of jasmine, peach, mango, and toasted
cinnamon ~ **13,500₺**

La Fontaine de la Pouyade

A rare cognac made from old eaux-de-vie,
aged in Dame-Jeanne, with notes
of vanilla, prune, pistachio, chocolate,
and tobacco ~ **15,000₺**

Bas-Armagnac Domaine de Martin

refined French spirit with aromas of dark
tobacco, liquorice, candied prunes, and
apricot ~ **2,300₺**

DESSERTS / TATLI

Nemo Full Treat (G, D, N)

A trio of chef's signature desserts, served
with ice cream and seasonal fruits
Şefin seçtiği üç çeşit tatlı, dondurma ve
mevsim meyveleriyle birlikte
2100₺

Dubai Pistachio Symphony (G, N, D)

Chocolate cake with pistachio cream,
kunefe crunch, and pistachio ice cream
Çikolatalı kek, fıstık kreması, künefe ve fıstıklı
dondurma
850₺

Apple Almond Tarte (G, N, D)

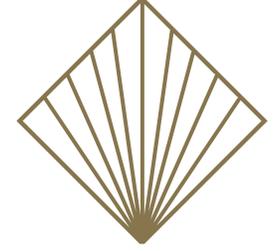
Caramelized apples baked with yuzu almond
cream, served with coconut sorbet
Yuzu badem kremasıyla pişirilmiş karamelize
elmalar, hindistan cevizi sorbeti eşliğinde
750₺

Vanilla Millefeuille (G, D)

Crisp pastry layers filled with bourbon vanilla
cream, orange jam, and mango sorbet
Bourbon vanilya kremalı, portakal reçelli
ve mango sorbetli çitir hamur katmanları
750₺

Pineapple Ceviche

Marinated pineapple served
with coconut sorbet
Marine edilmiş ananas, hindistan cevizi
sorbetiyle
750₺



Honey Butter Toast (G, D)

Honey brioche, coconut pancetta, fresh
berries, and raspberry ice cream
Ballı briyoş, hindistan cevizi pancetta,
taze meyveler ve frambuazlı dondurma
750₺

Fruits Platter

Seasonal fruits served in a fresh platter
Mevsim meyveleri tabağı
1350₺

Homemade Ice Cream

(Per Scoop / Top Başına)
Flavors: Strawberry, Chocolate, Vanilla
Çilekli, Çikolatalı, Vanilyalı
195₺

(D) Dairy . Süt ürünü - (N) Nuts . Kuruyemiş - (G) Gluten . Gluten
(V) Vegetarian . Vejetaryan - (S) Seafood . Kabuklu Deniz Ürünleri - (A) Alcohol . Alkol