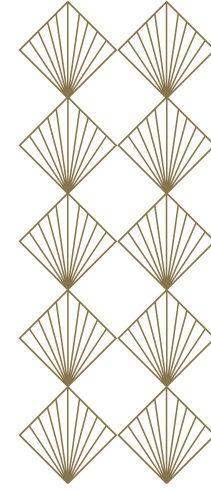
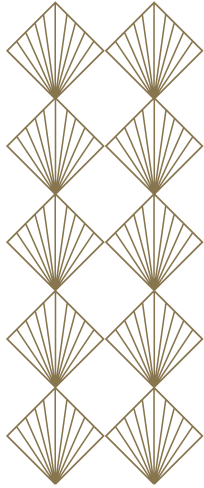




BESİN DEĞERLER VE İÇERİKLER İÇİN
QR KODU TARATIN



NEMO



NEMO



SCAN HERE FOR
NUTRITION & INGREDIENTS

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 ~ **3750₺**

Clase Azul Reposado

Aged 8 months in American whiskey casks,
offering notes of hazelnut, vanilla,
and cinnamon ~ **3500₺**

Clase Azul Plata

An ultra-premium tequila with bright notes of
fresh agave, citrus, and subtle pepper, offering
a smooth and elegant finish ~ **2800₺**

Chivas Regal 25 Years Old

A refined blended Scotch whisky with aromas
of sweet orange, peach, toasted walnuts,
and warm spices ~ **4400₺**

Royal Salute 21 Years Old

Blended Scotch with hints of sweet pear,
citrus, vanilla, orange marmalade, spices,
and hazelnut ~ **2400₺**

Gin Seventy-One

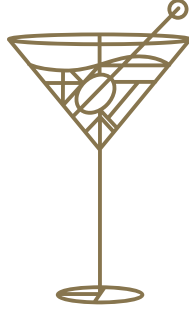
A smooth gin aged for 71 days in oak casks,
featuring deep floral notes and woody
undertones ~ **2900₺**

Johnnie Walker Blue Label

A premium blended Scotch with layers
of pepper, spices, honey, citrus, hazelnut,
and a smoky finish ~ **3400₺**

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 ~ **3400₺**



Hennessy X.O

A rich, full-bodied cognac with layers
of candied fruit, cocoa, tobacco, leather,
and subtle spice ~ **3100₺**

Hennessy Paradis

An exceptional cognac offering a symphony
of jasmine, peach, mango, and toasted
cinnamon ~ **16500₺**

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 ~ **18000₺**

Bas-Armagnac Domaine de Martin

refined French spirit with aromas of dark
tobacco, liquorice, candied prunes, and
apricot ~ **2700₺**

DESSERTS / TATLI

Nemo Full Treat (G, E, Y, D, N)

A selection of three chef's choice desserts,
served with ice cream and seasonal
fruits

Şefin seçtiği üç çeşit tatlı, dondurma
ve mevsim meyveleri
2300₺

Matcha Cheesecake (G, E, Y, D, N)

Caramelized pistachio, raspberry
coulis
Karamelize antep fıstığı, ahududu coulis
850₺

Apple Yuzu Tarte (G, E, Y, D, N)

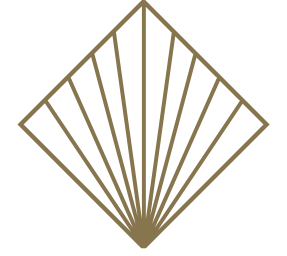
Compressed apples, hazelnut cake,
praline, yuzu ice cream
Marine elma, fındıklı kek, pralin,
yuzu dondurma
850₺

Vanilla Millefeuille (G, E, D, Y)

Layers of crisp pastry, vanilla cream,
orange jam, mango sorbet
Çıtır milföy katmanları, vanilya kreması,
portakal reçeli, mango sorbe
850₺

Pineapple Ceviche (Y)

With Passion fruit–lemongrass juice,
coconut sorbet
Passion fruit–lemongrass suyu ile,
hindistancevizi sorbe
850₺



Black Forest (G, E, Y, D)

Chocolate crème Brûlée, moist cake,
maraschino cherry, sour cream
ice cream
Çikolatalı crème brûlée, nemli kek, maraschino
kirazı, ekşi krema dondurma
850₺

Fruits Platter

Seasonal fruit selection
Mevsim meyveleri seçkisi
1500₺

Homemade Ice Cream (E, Y, D, G)

Flavors: Strawberry, Chocolate, Vanilla
Çilekli, Çikolatalı, Vanilyalı
1 Scoop / 1 Top İçin
250₺
3 Scoops / 3 Top İçin
750₺