



Celebrate at Nemo!

"We focus on the details.....You focus on the day! Celebrate your special moments in elegance!

Nemo is an award winning Restaurant and Lounge, being the most elegant and biggest Aquarium Restaurant in Turkey – is the ideal venue to host your special occasions and experience the most luxurious dining experience in town!

Whether it is a Couple proposal, Birthday celebration, Wedding Anniversary or a Corporate Event.

Nemo Celebration Packages feature all the services that suit all your requirements.

With its elegant setting and refined design, complimented with the stunning views of the underwater Aquarium, Nemo is the venue where those looking for a destination that reflects their style, stimulates their desires and delights their taste.







Nemo Restaurant & Lounge

- Seating Capacity
- Lounge
- Location
- Cuisine
- Entertainment
- Dress Code
- Operating Hours
- Menu

- : Restaurant 140 pax (seated Dinner)
- : 120 pax (Cocktail Reception)
- : The Shopping avenue of The Land of Legends
- : Eurasian Cuisine
- : Daily Live DJ Performance! Saxophone
- and Live Band Performance subject to a special request
- : Smart Casual
- : 14:00 00:00, last food order is at 23:00
- : A' la carte for individual service,
- Tables of 15 pax and above require to go for a Set Menu



Special Occasion Offering

- · Customized Gourmet menus
- · A gourmet cake order
- · Diver with customized banner
- · Table decoration
- · Luxury pick up and drop OFF from and to your hotel home
- · Boat Tour with in the land of legends includes boat decorations
- · Beverage Packages
- · Special Entertainment Program





Nemo Restaurant & Lounge Private Exclusive Booking:

- April F&B Minimum spend of 50,000 Lira Excluded VAT inclusive of Resident DJ for a maximum of 100 pax
- May F&B Minimum spend of 70,000 Lira Excluded VAT inclusive of Resident DJ for a maximum of 100 pax
- June, July and August F&B Minimum spend of 90,000 Lira
 Excluded VAT inclusive of Resident DJ for a maximum of 100 pax
- September F&B Minimum spend of 70,000 Lira Excluded VAT inclusive of Resident DJ for a maximum of 100 pax
- October , November and December F&B Minimum spend of 50,000 Lira Excluded VAT inclusive of Resident DJ for a maximum of 100 pax
- Nemo Lounge F &B Minimum spend of 30,000 Lira Excluded VAT inclusive of Resident DJ for a maximum of 80 pax



Coraline Menu

Joyful Salad (1) Mix leaves, goat cheese,

walnut dressing, toasted walnuts

XXX

Salmon Tataki (S)

Seared fresh salmon lightly drizzled with a Citrus Soy Dressing accompanied with seasonal Fruit Salad, drizzled with Soy dressing

Crispy fried calamari (S)

Turkish Ayran marinated, Jalapeno serving with Wasabi Mayonnaise

XXX

Pan Seared Seabass (1)

Dill leaves & Lemon infused Seabass served with Chimichurri Sauce and Orange Fennel Salad

Or

Grilled Beef Tenderloin (1)

Rosemary scented Beef tenderloin, Carrot Puree. Roasted Vegetables. Cheese fondue

XXX

Chocolate fondant (1)

vanilla ice cream, caramel sauce

285 TL Per Person

Dishes that are marked with (1) means individual, (S) means sharing. Sharing Dishes are served as follow: one dish for every 3 persons

* All Prices are Valid till 15th of April 2020.

Ridley Menu

Joyful Salad (1)

Mix leaves, goat cheese, walnut dressing, toasted walnuts

XXX

Creamy Rock Shrimps (S)

Crispy bite size rock shrimps tossed in lime and chili mayonnaise

XXX

Sweet & Spicy Crispy Beef (S) Deep fried Beef Julienne tossed

Deep fried Beef Julienne tossed with Sweet Chili sauce served with Cheesy Mashed Potato

XXX

Pan Seared Seabass (1)

Dill leaves & Lemon infused Seabass served with Chimichurri Sauce and Orange Fennel Salad

XXX

Almond Clafoutis (1)

warm puding with strawberry sorbet and mint sauce

285 TL Per Person

Dishes that are marked with (1) means individual, (S) means sharing. Sharing Dishes are served as follow: one dish for every 3 persons

* All Prices are Valid till 15th of April 2020.



Ruby Menu

Goat Cheese Panacotta. Roasted Beetroot Carpaccio (1)

A Gourmet Unification of toasted Walnuts. Sweet Kumquat, Orange Caviar, Walnut Vinaigrette Candied kumquat

XXX

Beef Tartare (S)

Hand - chop beef with an array of traditional goodies like Capers, Chives, Shallots. Slow cooked Egg Yolk topped with Yuzu Jelly

XXX

Duo Of Black & White Prawns Tempura (S)

Tempura with a unique combination of Activated Charcoal served with Ponzu & Cilantro Sweet Chili Sauce

XXX

Sweet & Spicy Crispy Beef (S)

Deep fried Beef Julienne tossed with Sweet Chili sauce served with Cheesy Mashed Potato

XXX

Ginger Garlic Chicken (1)

Wok Stir fried Vegetables with a delectation of Udon Noodles

XXX

Matcha Tiramisu (1)

Mascarpone cheese cream with Matcha tea

285 TL Per Person

Dishes that are marked with (I) means individual, (S) means sharing. Sharing Dishes are served as follow: one dish for every 3 persons

* All Prices are Valid till 15th of April 2020.

Azure Menu

Steamed Edamame (S) Warm tossed served with sea salt

XXX

Healthy Quinoa Salad (1) A Mash up of Crispy Vegetables, blooming of Quinoa, Citric Ginger Dressing

Tornado Salmon (S)

Warm Salmon, Avocado Maki roll rolled up with Crunchy Potato served with Peppery Mayonnaise & Yakitori Sauce

XXX

Bangkok Style Fish Cake (S)

A Spicy red curry flavoured delicacies. Served with Cilantro Sweet Chili Sauce & Lime wedge

XXX

Creamy Prawns Tempura (S)

Crispy bite size rock shrimps tossed in lime and chili mayonnaise

Grilled Salmon, Creamy Tarragon Beurre Blanc (1)

Norwegian Salmon served with Cheesy Mashed Potato, Green peas & Asparagus

XXX

Nemo full Treats (S) 3 Types of Chef choice desserts, ice cream and seasonal fruits

325 TL Per Person

Dishes that are marked with (1) means individual, (S) means sharing. Sharing Dishes are served as follow: one dish for every 3 persons

* All Prices are Valid till 15th of April 2020



L'ocean Menu

Joyful Salad (1)

Mix leaves, goat cheese, walnut dressing, toasted walnuts

XXX

A Quintessential Buratta (S)

With Cherry Tomatoes, green Beans, Basil Oil and Balsamic Caviar

XXX

Salmon Tataki (S)

Seared fresh salmon lightly drizzled with a Citrus Soy Dressing accompanied with seasonal Fruit Salad, drizzled with Soy dressing

XXX

Crispy fried calamari (S)

Turkish Avran marinated. Jalapeno serving with Wasabi Mayonnaise

XXX

Grilled Beef Tenderloin (1)

Rosemary scented Beef tenderloin, Carrot Puree, Roasted Vegetables, Cheese fondue

XXX

Matcha Tiramisu (1)

Mascarpone cheese cream with Matcha tea

325 TL Per Person

Dishes that are marked with (I) means individual, (S) means sharing. Sharing Dishes are served as follow: one dish for every 3 persons

* All Prices are Valid till 15th of April 2020.

Jewel Menu

Goat Cheese Panacotta, Roasted Beetroot Carpaccio (1) A Gourmet Unification of toasted Walnuts, Sweet Kumquat, Orange Caviar, Walnut Vinaigrette Candied walnuts

Beef Tartare (S)

Hand - chop beef with an array of traditional goodies like Capers, Chives. Shallots, Slow cooked Egg Yolk topped with Yuzu Jelly

Sweet & Spicy Crispy Beef (S)
Deep fried Beef Juliennes tossed with Sweet Chili sauce served with Cheesy Mashed Potato

Duo Of Black & White Prawns Tempura (S)

Tempura with a unique combination of Activated Charcoal served with Ponzu & Cilantro Sweet Chili Sauce

Pan Seared Seabass (1)

Dill leaves & Lemon infused Seabass served with Chimichuri Sauce and Orange Fennel Salad

Grilled Beef Tenderloin (1)

Rosemary scented Beef tenderloin. Carrot Puree, Roasted Vegetables, Cheese fondue

Chocolate fondant (1)

vanilla ice cream, caramel sauce

Or

Matcha Tiramisu (1)

Mascarpone cheese cream with Matcha tea

350 TL Per Person

Dishes that are marked with (1) means individual, (S) means sharing. Sharing Dishes are served as follow: one dish for every 3 persons

* All Prices are Valid till 15th of April 2020



Pearl Menu

Steamed Edamame (S) Warm tossed served with sea salt

XXX

Freshly Shucked French Oysters (S) Served with Lime foam, Tabasco & Mignonette Sauce

XXX

Chef's Signatures (14 pieces) (S) Chef's selection 6 pcs sashimi and 8 pcs Roll

XXX

Salmon Tataki (S)

Seared fresh salmon lightly drizzled with a Citrus Soy Dressing accompanied with seasonal Fruit Salad, drizzled with Soy dressing

XXX

Sea bass & Passion fruit Ceviche (S) Amazing combination of Lime juice, Chili, Coriander, Coconut, Shallots & fried baby Squid on top

XXX

Tuna Tartare (S)

Avocado, Green Onions seasoned with oyster sauce, sesame oil, Tapioca Crackers

Duo Of Black & White Prawns Tempura (S)
Tempura with a unique combination of Activated Charcoal served with Ponzu & Cilantro Sweet Chili Sauce

XXX

Crispy fried calamari (S)
Turkish Ayran marinated, Jalapeno serving with Wasabi Mayonnaise

XXX

Nemo Seafood Platter
Medley of Grilled Seabass, Salmon,
Prawns served with roasted vegetables & Lemon Butter

XXX

Nemo full Treats (S)

3 Types of Chef choice desserts, ice cream and seasonal fruits

625 TL Per Person

Dishes that are marked with (1) means individual, (S) means sharing Sharing Dishes are served as follow, one dish for every 3 persons.



Beverage Packages

Beverage Menu

Red Wine / House wine

White Wine / House wine

Tequila / Olmega

Whiskey / Johnnie Walker Red Label

Vodka / Absolute

Gin / Gordons

Raki / Efe Klasik

Beer / Efes Pilsen

Tonic

Coca Cola

Coca Light

Cola Zero, Fanta, Sprite

Coffee and Tea

20 t 1 limited soft drink 2 limited soft drinks 36 t 54 t Unlimited soft drinks (for 3 Hours)

1 local beverage

2 limited local beverages 80 t Unlimited local beverages (for 3 Hours) 222 t

45 t

Unlimited local & international beverages 270 t

(for 3 Hours)



Cocktail Prolonge Menus

Allure

Seabass Ceviche Coconut

Coconut Granny Smith Juice marinated, mustard cream

Salmon Avocado Rolls

Yakitori Sauce

Tornado Salmon

Terivaki Sauce, Spicy Mayo

Creamy Rock shrimps

Lime chili mavonnaise sauce

Grilled Citrus Prawns

Plum Coriander relish

Bangkok Chicken Satay

Warm Peanut Sauce

Crispy Beef Tart Shells

Cheesy mashed potato

Sweets

Raspberry Eclaire Lemon tart Fruits Panna Cotta

Apple Crumble

145 TL Per Person

* All Prices are Valid till 15th of April 2020.

Glamour

Mini Cornet, Salmon tartare Quail egg Cream Cheese & Spring Onion

Tuna Avocado Rolls

Spicy Sauce, wasabi & Gari

Rainbow Roll

Peppery Crab cheese stuffed covered with Thinly sliced sashimi

Compressed Melon

Feta cheese Orange Emulsion

Wild Mushroom Soup

Truffle Crispy Potatoes

Asian Crab and Mango Salad

Glass noodle and fresh veggies

Fried Calamari

Wasabi Mayonnaise

Mushroom Lemongrass Arrancini

Sweet Basil Sauce

Patava style Chicken Satav

Warm Peanut Sauce

Garlic Prawns Tempura

Sweet Chili Sauce, Ponzu Sauce

Sweets

Chocolate Mousse Pistachio Succès **Chocolate Banana Tarte** Mini Sneaker Bars

165 TL Per Person

* All Prices are Valid till 15th of April 2020.

Talise

Seabass Ceviche

Coconut Granny Smith juice marinated

Bainhow Boll

Peppery Salmon cheese stuffed covered with Thinly sliced sashimi

Tuna Avocado Rolls

Spicy Sauce, wasabi & Gari

Beef Tataki Rolls

Crunchy Veggies Soy glaze

Vietnamese Style Octopus Salad Glass noodle and fresh veggies

Wild Mushroom Soup Truffle Crispy Potatoes

Mushroom Lemongrass Arrancini Sweet Basil Sauce

Fried Calamari

Wasabi Mayonnaise

Indonesian Style Beef Satay

Warm Peanut Sauce

Chicken and Pineapple Skewers

Yakitori honev sauce

Bangkok style Fish Cake Sweet chili Coriander Sauce

Duo of Garlic Charcoal Prawns Tempura

Sweet Chili Sauce, Ponzu Sauce

Sweets

Chocolate Moelleux Mini Cream Brulee

Mini Matcha Tiramisu Vanilla Millefeuille

Yuzu Cheese Cake

Exotic Basil Fruit Salad

220 TL Per Person

* All Prices are Valid till 15th of April 2020.





Al Abir Live Lebanon!

Celebrate in style

A blend of innovation, creativity, elegance and tradition ranging from food, decor, style, theme into music. An authentic Lebanese restaurant that projects the true taste of Lebanon designed in an Arabesque style, guaranteeing you an Oriental soirée experience.





The setting of Al Abir is an ideal venue to celebrate your special occasions or host your events with us!

Seating Capacity

Location

• Cuisine

Entertainment

: Restaurant 100 pax (seated Dinner) : The Shopping avenue of The Land of Legends

: Authentic Lebanese Cuisine

: Live Belly Dancer – Lebanese Background Music! Saxophone and Live Band Performance

subject to a special request

• Dress Code

Operating Hours

Menu

: Smart Casual : 14:00 - 00:00, last food order is at 23:00

: A' la carte for individual service, Tables of 15 pax

and above require to go for a Set Menu





Al Abir Live Lebanon Private Exclusive Booking:

- April / May F&B Minimum spend of 30,000 Lira Excluded VAT inclusive of Belly dancer for a maximum of 100 pax
- June / July / August F&B Minimum spend of 50,000 Lira Excluded VAT inclusive of Belly dancer for a maximum of 100 pax
- **September** F&B Minimum spend of 50,000 Lira Excluded VAT inclusive of Belly dancer for a maximum of 100 pax
- October / November / December F&B Minimum spend of 30,000 Lira Excluded VAT inclusive of Belly dancer for a maximum of 100 pax



Yasmine Menu

Assortment of Cold Mezzeh

Hommous, moutabel, Lubia bil Zeit, fattoush and tabouleh

Assortment of Hot Mezzeh

Cheese rekakat, meat sambousek, kebbeh and spinach fatayer

Main Course

Mixed Grill

Lamb kebab, kofta kebab and shish taouk

Dessert

Freshly sliced fruits

Al Abir Ashtaliyeh

165 TL Per Person

water, soft drinks, coffee and tea are included

* All Prices are Valid till 15th of April 2020.

Nargis Menu

Assortment of Cold Mezzeh

Hommous, moutabel, baba ghanoush, Lubia bil Zeit, mouhammara, fattoush and tabouleh

Assortment of Hot Mezzeh

Hommous with meat, potato harra, cheese rekakat, meat sambousek, kebbeh and spinach fatayer

Main Course

Mixed Grill

Lamb kebab, kofta kebab and shish taouk

Dessert

Freshly sliced fruits Date pudding Al Abir Ashtaliyeh

210 TL Per Person

water, soft drinks, coffee and tea are included

* All Prices are Valid till 15th of April 2020.



Orjowan Menu

Assortment of Cold Mezzeh

Vegetable platter, assortment of Lebanese pickles, hommous, moutabel, vine leaves, baba ghanoush, mouhamara, Lubia bil Zeit , fattoush, tabouleh and kebbeh nayeh

Assortment of Hot Mezzeh

Hommous with meat, potato harra, chicken liver, cheese rekakat, meat sambousek, kebbeh and spinach fatayer

Main Course

Grilled Prawns
Grilled Seabass
Al Abir Mixed Grill
Lamb kebab, kofta kebab, arayes, chicken kofta
and shish taouk

Dessert

Freshly sliced fruits Kunafa Beiruti Date pudding Al Abir Ashtaliyeh

260 TL Per Person

water, soft drinks, coffee and tea are included



Beverage Packages

Beverage Menu

Red Wine / House wine

White Wine / House wine

Tequila / Olmega

Whiskey / Johnnie Walker Red Label

Vodka / Absolute

Gin / Gordons

Raki / Efe Klasik

Beer / Efes Pilsen

Tonic

Coca Cola

Coca Light

Cola Zero, Fanta, Sprite

Coffee and Tea

1 limited soft drink

20 ₺

2 limited soft drinks

36 ₺

Unlimited soft drinks (for 3 Hours)

54 to 45 to

1 local beverage2 limited local beverages

80 t

Unlimited local beverages (for 3 Hours)

222 ₺

Unlimited local & international beverages

270 t

(for 3 Hours)



