



CORPORATE PACKAGES

+971 4 328 2805

info@amelialounge.com

Address Sky View Tower 2 | Downtown Dubai | UAE



ABOUT US

AMELIA established its roots in BEIRUT, one of the top nightlife destinations in the world, as a refined Lounge Restaurant offering the best in Mixology, Gastronomy and Music. With its reputation for delivering a high standard in hospitality, AMELIA has spread her wings in DOWNTOWN DUBAI, at the iconic ADDRESS SKY VIEW.

Transcend into a retro futuristic steampunk inspired theme and travel through a culinary journey born of Japanese & Peruvian origins; with Mediterranean hints and an intense intercultural exchange expressing the diversity of flavors. Amelia's insatiable appetite for bringing people together with a focus on warm service in an uplifting atmosphere delivers a truly unique experience that invokes all senses.

BON VOYAGE,
amelia

AMELIA DUBAI

A harmonious synthesis between the glorious cooking tradition of Peru and Japan and the Mediterranean taking you on a culinary journey. Our menu boasts a finely articulated blend of Nikkei Cuisine with Mediterranean hints and an intense intercultural exchange expressing the diversity of flavours.

Guests will venture on a mouth-watering adventure, delicately prepared & cooked to perfection. Diners can tuck into a fusion of Nikkei cuisine with Mediterranean flair, featuring delights adventure, delicately prepared and cooked to perfection.





THE BAR

The bar area transcends into a retro futuristic steampunk inspired theme with a mixture of elegance, exquisite atmosphere embodying a mix of aviation with both machinery & sophistication.

CAPACITY | 40 PAX SEATED

The image shows the interior of a restaurant named 'The Lounge'. The space is characterized by its Art Deco-inspired design, featuring large, arched stone windows that offer a view of a city at night. The ceiling is adorned with numerous vertical copper-colored rods that create a shimmering, textured effect. A prominent dartboard is mounted on the wall in the center. The seating consists of round wooden tables with black chairs and rectangular tables with brown leather-upholstered chairs. The floor is made of dark, polished stone tiles. The overall atmosphere is sophisticated and modern.

THE LOUNGE

The opulent interiors honor the revolutionary modern Art Deco era, merging for an immersive and visually powerful experience.

CAPACITY | 120 PAX SEATED

GREEN AREA

Sensational from every angle, the green room creates a vibrant experience for our guests that features raw material gear spiraling down from the ceiling.

CAPACITY | 25 PAX SEATED





FINE DINING

Our fine dining area is situated on our mezzanine level transcending guests on an underwater journey in submarine-like surroundings. The custom-made ceiling arches showcase a dramatic, yet surreal atmosphere.

CAPACITY | 90 PAX SEATED



VOYAGE

BY AMELIA



If you're looking to take your nightlife experience to the next level then look no further than Amelia's private room, "Voyage by Amelia", a hidden gem in the heart of the restaurant lounge. From the moment guests enter this realm of musical wonder they will be gripped by the immersive fixtures and marvel as the whole venue transports you on a journey between space and time.



CANAPE MENU

280 AED PER PERSON

COLD DISHES

AGETA (V)
CRISPY SHIITAKE | DAIKON | MIZUNA |
GREEN APPLE | ASPARAGUS | TOGARASHI | GOMA

GUACAMOLE (V)
GUACAMOLE | AJI AMARILLO |
YUZU KOSHO | PLANTAIN CHIPS

YASAI MAKI (V)
AVOCADO | CUCUMBER |
MANGO | TAKUAN | AJI PASSION

LUBINA CEVICHE
WILD SEA BASS | CHULPE | RED ONION |
MANGO | PASSION FRUIT | SWEET POTATO |
CORIANDER | COCONUT TIGER MILK

MAGURU CONO (G)
BLUEFIN TUNA | AVOCADO |
FURIKAKE WASABI | PONZU ORANGE

SAKE MAKI (SP)
SALMON | AVOCADO | CUCUMBER |
YUZU KOSHO | AJI PASSION | TERIYAKI

HOT DISHES

ROLLO DE CAMARONES (D)(SP)
SHRIMP | HALLOUMI | AVOCADO |
KIMCHI | TOGARASHI | TRUFFLE CREAM

ROLLO DE POLLO (D)
CHICKEN | AGED PARMESAN | SUNDRIED TOMATO |
ROCCA | CREAM CHEESE | FRESH TRUFFLE

SHIITAKI UNI (D)(S)
SHIITAKE | SEA URCHIN CREAM

EBI TEMPURA (D)(SP)
SHRIMPS | SHIITAKE | WAKAMI | MASAGO | AJI SPICY MAYO

PAPAS A LA TRUFA (D)
BABY POTATO | TRUFFLE CREAM |
AGED PARMESAN | SMOKED WILD THYME

WAGYU BAO (D)(G)
MANTOU BAO | WAGYU BEEF | SHIITAKE |
BABY ROCCA | EMMENTAL | TRUFFLE CREAM

FLAMMKUCHEN A LA TRUFA (G)(D)
FLAMMKUCHEN DOUGH | FONTINA | MOZZARELLA | EMMENTAL |
PARMESAN | PARIS MUSHROOMS | BABY ROCCA | TRUFFLE

DESSERTS

LUKUMA TIRAMISU (D)
LEMONGRASS CRÈME BRULEE (D)
PASSION YUZU CHEESE CAKE (D)

CANAPE MENU 2

380 AED PER PERSON

COLD DISHES

AGETA (V)

CRISPY SHIITAKE | DAIKON | MIZUNA |
GREEN APPLE | ASPARAGUS | TOGARASHI | GOMA

GUACAMOLE (V)

GUACAMOLE | AJI AMARILLO |
YUZU KOSHO | PLANTAIN CHIPS

YASAI MAKI (V)

AVOCADO | CUCUMBER |
MANGO | TAKUAN | AJI PASSION

AHI SAKE TIRADITO

YELLOWFIN TUNA | SALMON |
GINGER | TRIO TOBIKO | PONZU

LUBINA CEVICHE

WILD SEA BASS | CHULPE | RED ONION |
MANGO | PASSION FRUIT | SWEET POTATO |
CORIANDER | COCONUT TIGER MILK

CŌNŌ WAGYU TARTAR (SE)

WAGYU BEEF M5 | TARTUFU |
SHALLOTS | SESAME OIL | YUZU KARASHI

SAKE MAKI

SALMON | AVOCADO | CUCUMBER | AJI PASSION

HOT DISHES

RŌLLO DE CAMARONES (D)(SP)

SHRIMP | HALLOUMI | AVOCADO |
KIMCHI | TOGARASHI | TRUFFLE CREAM

RŌLLO DE POLLO (D)

CHICKEN | AGED PARMESAN | SUNDRIED TOMATO |
ROCCA | CREAM CHEESE | FRESH TRUFFLE

SHIITAKI UNI (D)(S)

SHIITAKE | SEA URCHIN CREAM

EBI TEMPURA (D)(SP)

SHRIMPS | SHIITAKE | WAKAMI | MASAGO | AJI SPICY MAYO

LANGŌSTA TEMPURA (D)(S)

LOBSTER | SHIITAKE | WAKAMI | MASAGO | AJI SPICY MAYO

PAPAS A LA TRUFA (D)

BABY POTATO | TRUFFLE CREAM |
AGED PARMESAN | SMOKED WILD THYME

WAGYU BAO (D)(G)

MANTOU BAO | WAGYU BEEF | SHIITAKE |
BABY ROCCA | EMMENTAL | TRUFFLE CREAM

FLAMMKUCHEN A LA TRUFA (G)(D)

FLAMMKUCHEN DOUGH | FONTINA | MOZZARELLA | EMMENTAL |
PARMESAN | PARIS MUSHROOMS | BABY ROCCA | TRUFFLE

RISOTTO NERO (D)

RISOTTO | PARMESAN | SHIITAKE |
SHIMEJI | CEPES | TRUFFLE CREAM

CALAMARES (D)(S)

CALAMARI | MIRIN | ENOKI | KIMCHI

DESSERTS

LUKUMA TIRAMISU (D)

LEMONGRASS CRÈME BRULEE (D)

PASSION YUZU CHEESE CAKE (D)

SILVER SET MENU

SHARING FOR 4 GUESTS | 450 AED PER PERSON

APERITIVOS

APPETIZERS

EDAMAME AJI (V)

STIR FRIED SOY BEANS | GINGER | AJI LIMO

CEVICHE

MARINATED RAW FISH

SAKE NIKKEI

SALMON | AVOCADO | TOBIKO |
CRISPY NORI | PONZU TRUFFLE

LUBINA

WILD SEA BASS | CHULPE | RED ONION |
MANGO | PASSION FRUIT | SWEET POTATO |
CORIANDER | COCONUT TIGER MILK

CONO DE TACOS

TACO CONE

MAGURU (G)

BLUEFIN TUNA | AVOCADO |
FURIKAKE WASABI | PONZU ORANGE

MAKI

SAKE (SP)(D)

SALMON | AVOCADO | CUCUMBER |
YUZO KOSHO | AJI PASSION | TERIYAKI

YASAI (V)

AVOCADO | CUCUMBER |
MANGO | TAKUAN | AJI PASSION

ENSALADS

SALADS

AGETA

CRISPY SHIITAKE | DAIKON | MIZUNA |
GREEN APPLE | ASPARAGUS | TOGARASHI | GOMA

CROQUETAS DE CABRA (D)(G)

GOAT CHEESE CROQUETTES | MESCLUN |
DRY FRUITS | HONEY VINEGAR

LA FIRMA DE AMELIA

SIGNATURE HOT DISHES

ROLLO DE CAMARONES (D)(SP)

SHRIMP | HALLOUMI | AVOCADO |
KIMCHI | TOGARASHI | TRUFFLE CREAM

SHIITAKI UNI (D)(S)

SHIITAKE | SEA URCHIN CREAM

FLAMMKUCHEN A LA TRUFA (G)(D)

FLAMMKUCHEN DOUGH | FONTINA | MOZZARELLA | EMMENTAL |
PARMESAN | PARIS MUSHROOMS | BABY ROCCA | TRUFFLE

CAZUELAS

IRON POTS

GALAMARES (D)

CALAMARI | MIRIN | ENOKI | KIMCHI

PLATO PRINCIPAL

MAIN COURSE

POLLO ASADO

CORN FED BABY CHICKEN | KARASHI | AJI LIMO

MACHU PICCHU (D)

200GR. GRAIN-FED AUSTRALIAN WAGYU MB5 TENDERLOIN

ENTREMES

SIDE DISHES

BROCCOLINI (V)

GRILLED BROCCOLINI | WAFU

CHOCLO (D)(SP)

GRILLED PERUVIAN CORN | COCONUT CHILI

ESPARRAGOS (D)

ASPARAGUS | MISO HONEY

POSTRES

DESSERTS

PELOTA DE CHOCOLATE (D)(G)

VANILLA ICE CREAM

LUKUMA TIRAMISU (D)(G)

PASSION YUZU CHEESE CAKE (D)(G)

(G) GLUTEN | (SP) SPICY | (S) SHELLFISH | (D) DAIRY | (E) EGGS | (V) VEGAN | (N) NUTS | (SE) SESAME
ALL PRICES ARE INCLUSIVE OF 10% SERVICE CHARGE, 5% VAT AND SUBJECT TO 7% MUNICIPALITY FEE.

GOLD SET MENU

SHARING FOR 4 GUESTS | 580 AED PER PERSON

APERITIVOS APPETIZERS

GUACAMOLE (V)
GUACAMOLE | AJI AMARILLO | YUZU KOSHO | PLANTAIN CHIPS

CEVICHE MARINATED RAW FISH

ATUN CLASICA (SE)
YELLOWFIN TUNA | DRAGON FRUIT | RED RUBY |
RED ONION | SESAME | LIME | SOY

MARISCOS (S)
WILD SEA BASS | OCTOPUS | PRAWNS |
PASSION FRUIT | COCONUT TIGER MILK

TIRADITO THINLY SLICED

HAMACHI (SP)
YELLOWTAIL | GREEN CHILI | CHIVES | PONZU

PULPO (S)
OCTOPUS | BOTIJA OLIVES | GREEN CHILI | SOY

CONO DE TACOS TACO CONE

WAGYU TARTAR (G)(SE)
WAGYU BEEF MB5 | TARTUFU | SHALLOTS | SESAME OIL |
SOY | YUZU KARASHI | FRESH TRUFFLE

MAKI

SAKE (SP)(D)
SALMON | AVOCADO | CUCUMBER |
YUZU KOSHO | AJI PASSION | TERIYAKI

MAGURU(S)
BLUEFIN TUNA | CUCUMBER | TEMPURA
SHRIMPS | ACEVICHADO | QUINOA

ENSALADS SALADS

AGETA (V)
CRISPY SHIITAKE | DAIKON | MIZUNA |
GREEN APPLE | ASPARAGUS | TOGARASHI | GOMA

BURRATA(D)
SMOKED BURRATA | BEETROOT TOMATO | HEIRLOOM TOMATO |
MESCLUN | RUCOLA | ROASTED QUINOA | BASIL CAVIAR

LA FIRMA DE AMELIA SIGNATURE HOT DISHES

ROLLO DE CAMARONES (D)(SP)
SHRIMP | HALLOUMI | AVOCADO | KIMCHI | TOGARASHI | TRUFFLE CREAM

ROLLO DE POLLO (D)
CHICKEN | AGED PARMESAN | SUNDRIED TOMATO | ROCCA |
CREAM CHEESE | FRESH TRUFFLE

SHIITAKI UNI (D)(S)
SHIITAKE | SEA URCHIN CREAM

PAPAS A LA TRUFA (D)
BABY POTATO | TRUFFLE CREAM | AGED PARMESAN | SMOKED WILD THYME

FLAMMKUCHEN A LA TRUFA (G)(D)
FLAMMKUCHEN DOUGH | FONTINA | MOZZARELLA | EMMENTAL |
PARMESAN | PARIS MUSHROOMS | BABY ROCCA | TRUFFLE

CAZUELAS IRON POTS

CALAMARES (D)
CALAMARI | MIRIN | ENOKI | KIMCHI

RISOTTO NERO (D)
RISOTTO | PARMESAN | SHIITAKE | SHIMEJI | CEPES | TRUFFLE CREAM

PLATO PRINCIPAL MAIN COURSE | CHOICE OF TWO

POLLO ASADO
CORN FED BABY CHICKEN | KARASHI | AJI LIMO

MACHU PICCHU (D)
200GR. GRAIN-FED AUSTRALIAN WAGYU MB5 TENDERLOIN

LUBINA CHILENA
CHILEAN SEA BASS | SHALLOTS | AJI YUZU CREAM

ENTREMES SIDE DISHES

BROCCOLINI (V)
GRILLED BROCCOLINI | WAFU

CHOCLO (D)(SP)
GRILLED PERUVIAN CORN | COCONUT CHILI

ESPARRAGOS (D)
ASPARAGUS | MISO HONEY

POSTRES DESSERTS

PELOTA DE CHOCOLATE (D)(G)
VANILLA ICE CREAM

LUKUMA TIRAMISU (D)(G)
PASSION YUZU CHEESE CAKE (D)(G)

PLATINUM SET MENU

SHARING FOR 4 GUESTS | 680 AED PER PERSON

APERITIVOS

APPETIZERS

GUACAMOLE

GUACAMOLE | AJI AMARILLO | YUZU KOSHO | PLANTAIN CHIPS

CEVICHE

MARINATED RAW FISH

SAKE NIKKEI

SALMON | AVOCADO | TOBIKO | CRISPY NORI | PONZU TRUFFLE

LUBINA

WILD SEA BASS | CHULPE | RED ONION | MANGO | PASSION FRUIT | SWEET POTATO | CORIANDER | COCONUT TIGER MILK

TIRADITO

THINLY SLICED

AHI SAKE

YELLOWFIN TUNA | SALMON | GINGER | TRIO TOBIKO | PONZU P

HAMACHI (SP)

YELLOWTAIL | GREEN CHILI | CHIVES | PONZU

PULPO

OCTOPUS | BOTIJA OLIVES | GREEN CHILI | SOY

CONO DE TACOS

TACO CONE

KANI (G)(S)(D)

KING CRAB | AVOCADO | YUZU | TOBIKO

MAKI

WAGYU

WAGYU | AVOCADO | CUCUMBER | TERIYAKI | SPICY MAYO | TRUFFLE

SAKE (SP)(D)

SALMON | AVOCADO | CUCUMBER | YUZU KOSHO | AJI PASSION | TERIYAKI

MAGURU (S)

BLUEFIN TUNA | CUCUMBER | TEMPURA SHRIMPS | ACEVICHADO | QUINOA

ENSALADS

SALADS

AGETA

CRISPY SHIITAKE | DAIKON | MIZUNA | GREEN APPLE | ASPARAGUS | TOGARASHI | GOMA

CROQUETAS DE CABRA (D)(G)

GOAT CHEESE CROQUETTES | MESCLUN | DRY FRUITS | HONEY VINEGAR
MESCLUN | RUCOLA | ROASTED QUINOA | BASIL CAVIAR

LA FIRMA DE AMELIA

SIGNATURE HOT DISHES

ROLLO DE CAMARONES (D)(S)

SHRIMP | HALLOUMI | AVOCADO | KIMCHI | TOGARASHI | TRUFFLE CREAM

ROLLO DE POLLO (D)

CHICKEN | AGED PARMESAN | SUNDRIED TOMATO | ROCCA | CREAM CHEESE | FRESH TRUFFLE

SHIITAKI UNI (D)(S)

SHIITAKE | SEA URCHIN CREAM

PAPAS A LA TRUFA (D)

BABY POTATO | TRUFFLE CREAM | AGED PARMESAN | SMOKED WILD THYME

FLAMMKUCHEN A LA TRUFA (G)(D)

FLAMMKUCHEN DOUGH | FONTINA | MOZZARELLA | EMMENTAL | PARMESAN | PARIS MUSHROOMS | BABY ROCCA | TRUFFLE

CAZUELAS

IRON POTS

CALAMARES (D)

CALAMARI | MIRIN | ENOKI | KIMCHI

RISOTTO NERO (D)

RISOTTO | PARMESAN | SHIITAKE | SHIMEJI | CEPES | TRUFFLE CREAM

PLATO PRINCIPAL

MAIN COURSE / CHOICE OF TWO

MACHU PICCHU (D)

200GR. GRAIN-FED AUSTRALIAN WAGYU MB5 TENDERLOIN

WAGYU RIB EYE

400GR. GRAIN-FED AUSTRALIAN WAGYU | MARBLE 7-8

PULPO (S)

GRILLED OCTOPUS | MASHED WASABI

BACALAO NERO (N)

BLACK COD | MISO | ALMONDS FLAKES | AJI AMARILLO

ENTREMES

SIDE DISHES

BROCCOLINI (V)

GRILLED BROCCOLINI | WAFU

CHOCLO (D)(SP)

GRILLED PERUVIAN CORN | COCONUT CHILI

ESPARRAGOS (D)

ASPARAGUS | MISO HONEY

POSTRES

DESSERTS

PELOTA DE CHOCOLATE (D)(G)

VANILLA ICE CREAM

LUKUMA TIRAMISU (D)(G)

PASSION YUZU CHEESE CAKE (D)(G)

LEMONGRASS CRÈME BRULEE (D)

RASPBERRY SORBET

(G) GLUTEN | (SP) SPICY | (S) SHELLFISH | (D) DAIRY | (E) EGGS | (V) VEGAN | (N) NUTS | (SE) SESAME
ALL PRICES ARE INCLUSIVE OF 10% SERVICE CHARGE, 5% VAT AND SUBJECT TO 7% MUNICIPALITY FEE.



VEGETARIAN MENU

400 AED PER PERSON

APERITIVOS APPETIZERS

EDAMAME AJI (V)
STIR FRIED SOY BEANS | GINGER | AJI LIMO

GUACAMOLE
GUACAMOLE | AJI AMARILLO |
YUZU KOSHO | PLANTAIN CHIPS

CEVICHE
MARINATED RAW FISH
SHITAKE CEVICHE (V)
SHIITAKE | ENOKI | RED ONION | MANGO | PASSION
FRUIT | SWEET POTATO | CORIANDER | QUINOA | CHOCLO

QUINOA CEVICHE (V)
QUINOA | CHOCLO | DRAGON FRUIT |
GINGER | GINGER YUZU SAUCE

ENSALADS
SALADS
AGETA (V))
SHIITAKE | DAIKON | MIZUNA | GREEN APPLE |
ASPARAGUS | TOGARASHI | GOMA

CROQUETAS DE CABRA (D)(G)
GOAT CHEESE CROQUETTES | MESCLUN
| DRY FRUITS | HONEY | VINEGAR

MAKI
YASAI (V)
AVOCADO | CUCUMBER |
MANGO | TAKUAN | AJI PASSION

NIGIRI
AVOCADO GF. VF. (D)
MANGO GF. VF. (D)
ASPARAGUS GF. VF. (D)

LA FIRMA DE AMELIA SIGNATURE HOT DISHES

SHIITAKI UNI (D)(S)
SHIITAKE | SEA URCHIN CREAM

FLAMMKUCHEN A LA TRUFA (G) (D)
FLAMMKUCHEN DOUGH | FONTINA | MOZZARELLA | EMMENTAL |
PARMESAN | PARIS MUSHROOMS | BABY ROCCA | TRUFFLE

CAZUELAS
IRON POTS
CHOCLO (SP)(D)
GRILLED PERUVIAN CORN | COCONUT CHILI

PLATO PRINCIPAL
MAIN COURSE
VEGGIE UDON
UDON NOODLES | CARROT | CAPSICUM BULLDOG SAUCE

RISOTTO NERO
RISOTTO | PARMESAN | SHIITAKE |
SHEMIJI | CEPES | TRUFFLE CREAM

ENTREMES
SIDE DISHES
BROCCOLINI (SE)
GRILLED BROCCOLINI | WAFU

ESPARRAGOS (D)
ASPARAGUS | MISO HONEY

POSTRES
DESSERTS
PELOTA DE CHOCOLATE (D)(G)
VANILLA ICE CREAM
LUKUMA TIRAMISU
PASSION YUZU CHEESE CAKE (D)(G)

BEVERAGE PACKAGE

NON-ALCOHOLIC

TWO HOURS 150 AED | THREE HOURS 225 AED

MØCKTAILS

GREEN GARDEN

LYRE'S LONDON DRY | CUCUMBER | MINT | CITRUS | ANISE

LØLLIPØP

WATERMELON | BUBBLEGUM | ORANGE | CITRUS

WATER | SØFT DRINKS | TEA | CØFFEE

HØUSE PACKAGE

TWO HOURS 350 AED | THREE HOURS 500 AED

HØUSE SPIRITS

KETEL ØNE VØDKA

BØMBAY SAPPHERE GIN

BACARDI SUPERIOR RUM

JØHNNIE WALKER RED LABEL BLENDED SCØTCH WHISKY

BEER

PERØNI

WINE

MATUA, SAUVIGNØN BLANC (NEW ZEALAND)

LØDEZ, MERLØT (FRANCE)

MØCKTAILS

GREEN GARDEN

LYRE'S LONDON DRY | CUCUMBER | MINT | CITRUS | ANISE

LØLLIPØP

WATERMELON | BUBBLEGUM | ORANGE | CITRUS

WATER | SØFT DRINKS | TEA | CØFFEE

ALL PRICES ARE INCLUSIVE OF 10% SERVICE CHARGE, 5% VAT AND SUBJECT TO 7% MUNICIPALITY FEE.



BEVERAGE PACKAGE PREMIUM PACKAGE

TWO HOURS 450 AED | THREE HOURS 650 AED

PREMIUM SPIRITS

GREY GØSE VØDKA
HENDERICK'S GIN
DØN JULIØ BLANCØ TEQUILA
CHIVAS REGAL SCØTCH WHISKY
BACARDI GRAN RESERVA DIEZ RUM

BEER
PERØNI

WINE

MATUA, SAUVIGNØN BLANC (NEW ZEALAND)
LA SCØLCA GAVI DEL CØMUNE DI GAVI 'VALENTINØ' DØCG (ITALY)
LØDEZ, MERLØT (FRANCE)
MINUTY, RØSE (FRANCE)
ZØNIN PRØSECCØ BRUT (ITALY)

CØCKTAILS

AMELIA
EL JIMADOR REPOSADO | PASSION FRUIT |
CHAMBORD | STRAWBERRY | CITRUS

PASSENGER
KETEL ONE VODKA | MANGO |
PASSION FRUIT | BLACK PEPPER

MØCKTAILS

GREEN GARDEN
LYRE'S LONDON DRY |
CUCUMBER | MINT | CITRUS | ANISE

LØLLIPOP
WATERMELON | BUBBLEGUM |
ORANGE | CITRUS

WATER | SØFT DRINKS | TEA | CØFFEE

ALL PRICES ARE INCLUSIVE OF 10% SERVICE CHARGE, 5% VAT AND SUBJECT TO 7% MUNICIPALITY FEE.

BEVERAGE PACKAGE CHAMPAGNE PACKAGE

TWO HOURS 550 AED | THREE HOURS 750 AED

PREMIUM SPIRITS

GREY GØSE VØDKA
HENDERICK'S GIN
DØN JULIØ BLANCØ TEQUILA
CHIVAS REGAL SCØTCH WHISKY
BACARDI GRAN RESERVA DIEZ RUM

BEER
PERØNI

WINE

MATUA, SAUVIGNØN BLANC (NEW ZEALAND)
LA SCØLCA GAVI DEL CØMUNE DI GAVI 'VALENTINØ' DØCG (ITALY)
LØDEZ, MERLØT (FRANCE)
MINUTY, RØSE (FRANCE)

CHAMPAGNE

VEUVE CLICQUØT YELLOW LABEL (FRANCE)

CØCKTAILS

AMELIA
EL JIMADOR REPOSADO | PASSION FRUIT |
CHAMBORD | STRAWBERRY | CITRUS

PASSENGER
KETEL ONE VODKA | MANGO |
PASSION FRUIT | BLACK PEPPER


MØCKTAILS

GREEN GARDEN
LYRE'S LONDON DRY |
CUCUMBER | MINT | CITRUS | ANISE

LØLLIPOP
WATERMELON | BUBBLEGUM
| ORANGE | CITRUS

WATER | SØFT DRINKS | TEA | CØFFEE

ALL PRICES ARE INCLUSIVE OF 10% SERVICE CHARGE, 5% VAT AND SUBJECT TO 7% MUNICIPALITY FEE.



FOR MORE INFORMATION
PLEASE CONTACT

+971 4 328 2805

ADDRESS SKY VIEW | DOWNTOWN DUBAI

OPENING HOURS

AMELIA: MONDAY TO SUNDAY 7PM | 3AM

VOYAGE BY AMELIA: THURSDAY TO SATURDAY 11PM TO LATE