



EVENTS BROCHURE



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 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.

CONNECT AT 5 MENU

SHARING MENU 145 AED PER PERSON

CONNECT AT 5 VEGETARIAN MENU

SHARING MENU 145 AED PER PERSON

THURSDAY & FRIDAY | 5PM TO 7PM

THURSDAY & FRIDAY | 5PM TO 7PM

EDAMAME

GRILLED SOY BEANS | KOSHER SALT

SAKE NIKKEI (G)(SE)

SALMON | AVOCADO | CHULPE |
TOBIKO | WASABI NORI | PONZU TRUFFLE

ATUN SAKE (G)(SE)

YELLOWFIN TUNA | SALMON |
GINGER | TRIO TOBIKO | PONZU

SAKE MAKI (E)(G)(SP)

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

HAMACHI MAKI (E)(G)(SE)

YELLOWTAIL | GREEN CHILI | CHIVES | PONZU

RÖLLO DE CAMARONES (D)(E)(G)(SF)

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

RÖLLO DE PÖLLÖ (D)(E)(G)

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

GYOZA DE PÖLLÖ (D)(E)(G)(SP)

GYOZA DOUGH | POLLO | PARMESAN
CHEESE | AJI AMARILLO CREAM

WAGYU EMPANADAS (E)(G)(SP)

GYOZA DOUGH | WAGYU BEEF | CAPSICUMS |
SHIITAKE | SOY HONDASHI SAUCE

FLAMMKUCHEN A LA TRUFA (D)(E)(G)

FLAMMKUCHEN DOUGH | FONTINA | MOZZARELLA |
EMMENTAL | PARMESAN | BUTTON MUSHROOMS |
BABY ROCCA | TRUFFLE CREAM

RISOTTO NERO (D)(SF)

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

PASSION YUZU CHEESECAKE (D)(G)

SORBET (V)

MÖCHI

EDAMAME

GRILLED SOY BEANS | KOSHER SALT

GUACAMOLE (SE)

GUACAMOLE | AJI AMARILLO |
YUZU KOSHO | PLANTAIN CHIPS

SHITAKE CEVICHE (G)(SE)

SHITAKE | ENOKI | RED ONION |
MANGO | PASSION FRUIT | SWEET POTATO |
CORIANDER | QUINOA | CHOCLO

YASAI (G)(V)

AVOCADO | CUCUMBER |
MANGO | TAKUAN | AJI PASSION

AVOCADØ NIGIRI (GF)(V)

QUINØA SALAD (G)(SE)(V)

QUINOA | CHOCLO | DRAGON FRUIT |
GINGER | GINGER YUZU SAUCE

POTATØ EMPANADAS (D)

GYOZA DOUGH | POTATO |
CORIANDER | CURRY | AMARILLO SAUCE

RÖLLO VEGANØ (V)

ASIAN MIXED LETTUCE | CUCUMBER |
VERMICELLI NOODLES | RICE PAPER |
MANGO | QUINOA | SWEET CHILI

FLAMMKUCHEN A LA TRUFA (D)(E)(G)

FLAMMKUCHEN DOUGH | FONTINA |
MOZZARELLA | EMMENTAL | PARMESAN | BUTTON
MUSHROOMS | BABY ROCCA | TRUFFLE CREAM

VEGGIE UDØN (V)

UDØN NOODLES | CARROT |
CAPSICUM BULLDOG SAUCE

PASSION YUZU CHEESECAKE (D)(G)

SORBET (V)

MÖCHI



CONNECT AT 5 BEVERAGE MENU

ALL DRINKS 40 AED

THURSDAY & FRIDAY | 5PM TO 7PM

HOUSE SPIRITS
HOUSE WINE
PROSECCO
BEER

MOCKTAILS

GEISHA
HONEY | GINGER | MANGO | BUCK WHEAT

LOLLIPOP
WATERMELON | CINNAMON | BUBBLE GUM | PINK GRAPEFRUIT

COCKTAILS

FRESH & CLEAR
RINOMATO APERITIVO | CLARIFIED TOMATO | PINK GRAPEFRUIT SODA | SALINE SOLUTION | BASIL OIL

MIA
ALTOS TEQUILA | VIDA MEZCAL | GRANNY APPLE | WILD THYME | YUZU JUICE | SMOKES SALT

HERBAL G&T
GIN MARE | THYME | GRAPEFRUIT SODA | TONIC WATER

BLOODY MARY
KETEL ONE VODKA | HOUSE SPICY MIX | TOMATO JUICE | LEMON

SANGRIA
WHITE WINE | BRANDY TORRES | ORANGE LIQUEUR | LYCHEE | PASSION FRUIT | FRUITS

PASSENGER
KETEL ONE VODKA | MANGO | PASSION FRUIT | CITRUS | MINT





CANAPE MENU

280 AED PER PERSON

COLD DISHES

AGETA (SE)
SHIITAKE | MIZUNA | GREEN APPLE |
BABY ASPARAGUS | TOGARASHI | GOMA DRESSING

YASAI MAKI(E)(G)
AVOCADO | CUCUMBER |
MANGO | TAKUAN | AJI PASSION

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

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

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

HOT DISHES

ROLLO DE GAMARONES (D)(E)(G)(SF)
SHRIMP | HALLOUMI | AVOCADO |
KIMCHI | TOGARASHI | TRUFFLE CREAM

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

SHIITAKI UNI (D)(G)(SF)
SHIITAKE | CHERRY TOMATO |
CRISPY QUINOA | SEA URCHIN CREAM

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

WAGYU BAO (D)(E)(G)
MANTOU BAO | WAGYU BEEF | SHIITAKE | CARAMELIZED ONIONS |
BABY ROCCA | FONTINA CHEESE | TRUFFLE CREAM

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

DESSERTS

LUKUMA TIRAMISU (D)(E)(G)
PINEAPPLE CRÈME BRULEE (D)(E)(G)
EXOTIC ICE CREAM

PASSION YUZU CHEESE CAKE (D)(G)

CANAPE MENU 2

380 AED PER PERSON

COLD DISHES

AGETA (SE)
SHIITAKE | MIZUNA | GREEN APPLE |
BABY ASPARAGUS | TOGARASHI | GOMA DRESSING

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

YASAI MAKI(E)(G)
AVOCADO | CUCUMBER |
MANGO | TAKUAN | AJI PASSION

AHI SAKE TIRADITO (G)(SE)
YELLOWFIN TUNA | SALMON |
GINGER | TRIO TOBIKO | PONZU

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

CONO WAGYU TARTAR (D)(E)(G)(SE)
WAGYU BEEF MB5 | SHALLOTS |
SESAME OIL | SOY | YUZU KARASHI

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

HOT DISHES

ROLLO DE CAMARONES (D)(E)(G)(SF)
SHRIMP | HALLOUMI | AVOCADO |
KIMCHI | TOGARASHI | TRUFFLE CREAM

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

SHIITAKI UNI (D)(G)(SF)
SHIITAKE | CHERRY TOMATO |
CRISPY QUINOA | SEA URCHIN CREAM

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

WAGYU BAO (D)(E)(G)
MANTOU BAO | WAGYU BEEF | SHIITAKE |
CARAMELIZED ONIONS | BABY ROCCA |
FONTINA CHEESE | TRUFFLE CREAM

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

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

CALAMARES (D)(G)(SF)
CALAMARI | MIRIN | ENOKI | SHIMEJI | KIMCHI

DESSERTS

LUKUMA TIRAMISU (D)(E)(G)
PINEAPPLE CRÈME BRULEE (D)(E)(G)
EXOTIC ICE CREAM
PASSION YUZU CHEESE CAKE (D)(G)

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



BRONZE SET MENU

SHARING FOR 4 GUESTS | 350 AED PER PERSON

APERITIVOS

APPETIZERS

EDAMAME AJI (G)

GRILLED SOY BEANS | GINGER | KOSHER SALT

CEVICHE

MARINATED RAW FISH

SAKE NIKKEI (G)(SE)

SALMON | AVOCADO | CHULPE |
TOBIKO | WASABI NORI | PONZU TRUFFLE

LUBINA (SE)

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

CONO DE TACOS

TACO CONE

MAGURO (D)(G)(SE)

BLUEFIN TUNA | AVOCADO |
FURIKAKE WASABI | PONZU ORANGE

MAKI

SAKE (E)(G)(SP)

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

YASAI (E)(G)

AVOCADO | CUCUMBER | QUINOA
MANGO | TAKUAN | AJI PASSION

ENSALADS

SALADS

AGETA (SE)

SHIITAKE | MIZUNA | GREEN APPLE |
BABY ASPARAGUS | TOGARASHI | GOMA DRESSING

CROQUETAS DE CABRA (D)(E)(G)

GOAT CHEESE CROQUETTES | MESCLUN |
DRY FRUITS | HONEY VINEGAR SOY

LA FIRMA DE AMELIA

SIGNATURE HOT DISHES

ROLLO DE CAMARONES (D)(E)(G)(SF)

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

FLAMMKUCHEN A LA TRUFA (D)(E)(G)

FLAMMKUCHEN DOUGH | FONTINA | MOZZARELLA |
EMMENTAL | PARMESAN | BUTTON MUSHROOMS |
BABY ROCCA | TRUFFLE CREAM

CAZUELAS

IRON POTS

CALAMARES (D)(G)(SF)

CALAMARI | MIRIN | ENOKI | SHIMEJI | KIMCHI

POSTRES

DESSERTS

PELOTA DE CHOCOLAT (D)(E)(G)

VANILLA ICE CREAM

PASSION YUZU CHEESE CAKE (D)(G)

SILVER SET MENU

SHARING FOR 4 GUESTS | 450 AED PER PERSON

APERITIVOS

APPETIZERS

EDAMAME AJI (G)
GRILLED SOY BEANS | GINGER | KOSHER SALT

CEVICHE

MARINATED RAW FISH

SAKE NIKKEI (G)(SE)
SALMON | AVOCADO | CHULPE |
TOBIKO | WASABI NORI | PONZU TRUFFLE

TIRADITO

THINLY SLICED

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

CONO DE TACOS

TACO CONE

KANI (D)(E)(G)(SE)(SH)
FRESH CRAB | AVOCADO | YUZU | TOBIKO

MAKI

SAKE (E)(G)(SP)
SALMON | AVOCADO | CUCUMBER | TAKUAN
YUZU KOSHO | AJI PASSION | TERIYAKI

YASAI (E)(G)
AVOCADO | CUCUMBER | QUINOA
MANGO | TAKUAN | AJI PASSION

ENSALADS

SALADS

AGETA (SE)
SHIITAKE | MIZUNA | GREEN APPLE |
BABY ASPARAGUS | TOGARASHI | GOMA DRESSING

LA FIRMA DE AMELIA

SIGNATURE HOT DISHES

ROLLO DE CAMARONES (D)(E)(G)(SF)
SHRIMP | HALLOUMI | AVOCADO |
KIMCHI | TOGARASHI | TRUFFLE CREAM

SHIITAKI UNI (D)(G)(SF)
SHIITAKE | CHERRY TOMATO |
CRISPY QUINOA | SEA URCHIN CREAM

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

CAZUELAS

IRON POTS

CALAMARES (D)(G)(SF)
CALAMARI | MIRIN | ENOKI | SHIMEJI | KIMCHI

PLATO PRINCIPAL

MAIN COURSE

PULPO (D)(E)
GRILLED OCTOPUS | WASABI MASHED POTATO

MACHU PICCHU (D)(G)
220GR. GRAIN-FED AUSTRALIAN WAGYU | MBS TENDERLOIN

POSTRES

DESSERTS

PELOTA DE CHOCOLAT (D)(E)(G)
VANILLA ICE CREAM

PASSION YUZU CHEESE CAKE (D)(G)

(D) DAIRY | (E) EGGS | (G) GLUTEN | (N) NUTS | (SE) SESEAME | (SF) SHELLFISH | (SP) SPICY | (V) VEGAN
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 (SE)
GUACAMOLE | AJI AMARILLO |
YUZU KOSHO | PLANTAIN CHIPS

CEVICHE MARINATED RAW FISH

SAKE NIKKEI (G)(SE)
SALMON | AVOCADO | CHULPE |
TOBIKO | WASABI NORI | PONZU TRUFFLE

TIRADITO THINLY SLICED

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

VIEIRAS (G)(SF)
HOKKAIDO SCALLOPS | MANDARIN | PONZU | SUMAC

CONO DE TACOS TACO CONE

WAGYU TARTAR (D)(E)(G)(SE)
WAGYU BEEF MB5 | SHALLOTS |
SESAME OIL | SOY | YUZU KARASHI

MAKI

SAKE (E)(G)(SP)
SALMON | AVOCADO | CUCUMBER | TAKUAN
YUZU KOSHO | AJI PASSION | TERIYAKI

SAWAGANI (E)(G)(SF)
SOFT SHELL CRAB | AVOCADO | CUCUMBER |
DAIKON | SPICY MAYO | TOBIKO | TERIYAKI

ENSALADS SALADS

AGETA (SE)
SHIITAKE | MIZUNA | GREEN APPLE |
BABY ASPARAGUS | TOGARASHI | GOMA DRESSING

LA FIRMA DE AMELIA SIGNATURE HOT DISHES

ROLLO DE CAMARONES (D)(E)(G)(SF)
SHRIMP | HALLOUMI | AVOCADO |
KIMCHI | TOGARASHI | TRUFFLE CREAM

GYOZA DE POLLO (D)(E)(G)(SP)
CHICKEN | AGED PARMESAN | SUNDRIED TOMATO |
ROCCA | CREAM CHEESE | FRESH TRUFFLE

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

CAZUELAS IRON POTS

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

PLATO PRINCIPAL MAIN COURSE | CHOICE OF TWO

MACHU PICCHU (D)(G)
220GR. GRAIN-FED AUSTRALIAN WAGYU | MB5 TENDERLOIN

LUBINA (SE)(SP)
CHILEAN SEA BASS | SHALLOTS | AJI YUZU CREAM

PØSTRES DESSERTS

PELOTA DE CHOCOLAT (D)(E)(G)
VANILLA ICE CREAM

LUKUMA TIRAMISU (D)(E)(G)

PASSION YUZU CHEESE CAKE (D)(G)



PLATINUM SET MENU

SHARING FOR 4 GUESTS | 680 AED PER PERSON

APERITIVOS

APPETIZERS

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

CEVICHE

MARINATED RAW FISH

SAKE NIKKEI (G)(SE)
SALMON | AVOCADO | CHULPE |
TOBIKO | WASABI NORI | PONZU TRUFFLE

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

TIRADITO

THINLY SLICED

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

PULPO (E)(G)
OCTOPUS | GREEN SPRING ONION | BOTIJA OLIVES SAUCE

WAGYU TATAKI (E)(G)(SE)(SP)
WAGYU BEEF MB5 | MIZUNA | TAKUAN | SESAME | PONZU SAUCE

MAKI

CANGREJO LOCÒ (E)(SE)(SF)
FRESH CRAB | CUCUMBER | MANGO |
ROASTED QUINOA | SWEET CHILI SAUCE | TERIYAKI

MAGURU (E)(G)(SF)
BLUEFIN TUNA | CUCUMBER | MANGO
SHRIMPS | ACEVICHADO | QUINOA | AVOCADO

ENSALADS

SALADS

AGETA (SE)
SHIITAKE | MIZUNA | GREEN APPLE |
BABY ASPARAGUS | TOGARASHI | GOMA DRESSING

LA FIRMA DE AMELIA

SIGNATURE HOT DISHES

ROLLO DE CAMARONES (D)(E)(G)(SF)
SHRIMP | HALLLOUMI | AVOCADO |
KIMCHI | TOGARASHI | TRUFFLE CREAM

GYØZA DE PØLLØ (D)(E)(G)(SP)
CHICKEN | AGED PARMESAN | SUNDRIECD TOMATO |
ROCCA | CREAM CHEESE | FRESH TRUFLE

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

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

CAZUELAS

IRON POTS

CALAMARES (D)(G)(SF)
CALAMARI | MIRIN | ENOKI | SHIMEJI | KIMCHI

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

PLATO PRINCIPAL

MAIN COURSE | CHOICE OF TWO

MACHU PICCHU (D)(G)
220GR. GRAIN-FED AUSTRALIAN WAGYU | MB5 TENDERLOIN

BACALAO NERO (G)(N)
BLACK COD | MISO | ALMONDS FLAKES | AJI AMARILLO

ENTREMES

SIDE DISHES

BROCCOLINI (SE)
GRILLED BROCCOLINI

ESPARRAGOS (G)
ASPARAGUS | MISO HONEY

POSTRES

DESSERTS

PELOTA DE CHOCOLAT (D)(E)(G)
VANILLA ICE CREAM

PASSION YUZU CHEESE CAKE (D)(G)

PINEAPPLE CRÈME BRULÉE (D)(E)(G)
EXOTIC ICE CREAM

(D) DAIRY | (E) EGGS | (G) GLUTEN | (N) NUTS | (SE) SESEAME | (SF) SHELLFISH | (SP) SPICY | (V) VEGAN
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

GRILLED SOY BEANS | KOSHER SALT

GUACAMOLE (SE)

GUACAMOLE | AJI AMARILLO |
YUZU KOSHO | PLANTAIN CHIPS

CEVICHE

SHITAKE CEVICHE (V)

SHITAKE | 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 (SE)

SHITAKE | MIZUNA | GREEN APPLE |
BABY ASPARAGUS | TOGARASHI | GOMA DRESSING

CROQUETAS DE CABRA (D)(E)(G)

GOAT CHEESE CROQUETTES | MESCLUN |
DRY FRUITS | HONEY VINEGAR SOY

MAKI

YASAI (E)(G)

AVOCADO | CUCUMBER | QUINOA
MANGO | TAKUAN | AJI PASSION

NIGIRI

AVOCADO GF. VF. (D)

MANGO GF. VF. (D)

ASPARAGUS GF. VF. (D)

LA FIRMA DE AMELIA

SIGNATURE HOT DISHES

PAPAS A LA TRUFA (D)

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

FLAMMKUCHEN A LA TRUFA (D)(E)(G)

FLAMMKUCHEN DOUGH | FONTINA | MOZZARELLA |
EMMENTAL | PARMESAN | BUTTON MUSHROOMS |
BABY ROCCA | TRUFFLE CREAM

CAZUELAS

IRON POTS

CHOCLO (D)(SP)

GRILLED PERUVIAN CORN | COCONUT CHILI

PLATO PRINCIPAL

MAIN COURSE

VEGGIE UDON

UDON NOODLES | CARROT | CAPSICUM BULLDOG SAUCE

RISOTTO BLANCO (D)

RISOTTO | PARMESAN | SHITAKE SHIMEJI |
CEPS | TRUFFLE CREAM

ENTREMES

SIDE DISHES

BRÖCCOLINI (SE)

GRILLED BROCCOLINI

ESPARRAGOS (G)

ASPARAGUS | MISO HONEY

PØSTRES

DESSERTS

PELOTA DE CHOCOLAT (D)(E)(G)

VANILLA ICE CREAM

LUKUMA TIRAMISU (D)(E)(G)

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

AMELIA PACKAGE MENU

AED 600 WITH 2 HOURS HOUSE BEVERAGE PACKAGE
AED 700 WITH 3 HOURS HOUSE BEVERAGE PACKAGE
SUNDAY | WEDNESDAY

BEVERAGE PACKAGE MENU

AED 600 WITH 2 HOURS HOUSE BEVERAGE PACKAGE
AED 700 WITH 3 HOURS HOUSE BEVERAGE PACKAGE
SUNDAY | WEDNESDAY

APERITIVOS APPETIZERS

EDAMAME AJI (G)
GRILLED SOY BEANS | GINGER | AJI LIMO

CEVICHE MARINATED RAW FISH

SAKE NIKKEI (G)(SE)
SALMON | AVOCADO | CHULPE |
TOBIKO | WASABI NORI | PONZU TRUFFLE

LUBINA (SE)
WILD SEA BASS | CHULPE | RED ONION |
MANGO | PASSION FRUIT | SWEET POTATO |
CORI ANDER | COCONUT TIGER MILK

MAKI

SAKE (E)(G)(SP)
SALMON | AVOCADO | CUCUMBER | TAKUAN
YUZU KOSHO | AJI PASSION | TERIYAKI

YASAI (E)(G)
AVOCADO | CUCUMBER | QUINOA
MANGO | TAKUAN | AJI PASSION

PØSTRES DESSERTS

PELØTA DE CHOCOLAT (D)(E)(G)
VANILLA ICE CREAM

PASSION YUZU CHEESE CAKE (D)(G)

ENSALADS SALADS

AGETA (SE)
SHIITAKE | MIZUNA | GREEN APPLE |
BABY ASPARAGUS | TOGARASHI | GOMA DRESSING

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

LA FIRMA DE AMELIA SIGNATURE HOT DISHES

RØLLØ DE CAMARONES (D)(E)(G)(SF)
SHRIMP | HALLOUMI | AVOCADO |
KIMCHI | TOGARASHI | TRUFFLE CREAM

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

CAZUELAS IRON POTS

CALAMARES (D)(G)(SF)
CALAMARI | MIRIN | ENOKI | SHIMEJI | KIMCHI

HOUSE SPIRITS

KETEL ONE VODKA
BOMBAY SAPPHIRE GIN
BACARDI SUPERIOR RUM
JOHNNIE WALKER RED LABEL BLENDED SCOTCH WHISKY

BEER PERONI

WINE

MATUA, SAUVIGNON BLANC (NEW ZEALAND)
LØDEZ, MERLOT (FRANCE)

MØCKTAILS

TROPICAL ISLAND
FRESH PINK GRAPEFRUIT | FRESH ORANGE | GRENADINE | PASSION FRUIT | MINT

LØLLIPØP
WATERMELON | BUBBLEGUM | ORANGE | CITRUS

WATER | SØFT DRINKS | TEA | CØFFEE



BEVERAGE PACKAGES

NON-ALCOHOLIC

TWO HOURS 150 AED | THREE HOURS 225 AED

MOCKTAILS

TROPICAL ISLAND

FRESH PINK GRAPEFRUIT | FRESH ORANGE | GRENADINE | PASSION FRUIT | MINT

LOLLIPOP

WATERMELON | BUBBLEGUM | ORANGE | CITRUS

HOUSE PACKAGE

TWO HOURS 350 AED | THREE HOURS 500 AED

HOUSE SPIRITS

KETEL ONE VODKA

BOMBAY SAPPHIRE GIN

BACARDI SUPERIOR RUM

JOHNNIE WALKER RED LABEL BLENDED SCOTCH WHISKY

BEER

PERONI

WINE

MATUA, SAUVIGNON BLANC (NEW ZEALAND)

LÓDEZ, MERLOT (FRANCE)

MOCKTAILS

TROPICAL ISLAND

FRESH PINK GRAPEFRUIT | FRESH ORANGE | GRENADINE | PASSION FRUIT | MINT

LOLLIPOP

WATERMELON | BUBBLEGUM | ORANGE | CITRUS

WATER | SOFT DRINKS | TEA | COFFEE

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BEVERAGE PACKAGE PREMIUM PACKAGE

TWO HOURS 450 AED | THREE HOURS 650 AED

PREMIUM SPIRITS

GREY GOOSE VODKA
HENDERICK'S GIN
DON JULIO BLANCO TEQUILA
CHIVAS REGAL SCOTCH WHISKY
BACARDI GRAN RESERVA DIEZ RUM

BEER
PERONI

WINE

MATUA, SAUVIGNON BLANC (NEW ZEALAND)
LA SCOLCA GAVI DEL COMUNE DI GAVI 'VALENTINO' DOGG (ITALY)
LODEZ, MERLOT (FRANCE)
MINUTY, ROSE (FRANCE)
ZONIN PROSECCO BRUT (ITALY)

COCKTAILS

MIA

EL JIMADOR BLANCO TEQUILA | VIDA MEZCAL | THYME |
GRANNY SMITH APPLE | YUZU JUICE

PASSENGER

KETEL ONE VODKA | MANGO |
PASSION FRUIT | CITRUS MINT

MOCKTAILS

TROPICAL ISLAND

FRESH PINK GRAPEFRUIT | FRESH ORANGE |
GRENADINE | PASSION FRUIT | MINT

LOLLIPOP

WATERMELON | BUBBLEGUM |
ORANGE | CITRUS

WATER | SOFT DRINKS | TEA | COFFEE

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BEVERAGE PACKAGE CHAMPAGNE PACKAGE

TWO HOURS 550 AED | THREE HOURS 750 AED

PREMIUM SPIRITS

GREY GOOSE VODKA
HENDERICK'S GIN
DON JULIO BLANCO TEQUILA
CHIVAS REGAL SCOTCH WHISKY
BACARDI GRAN RESERVA DIEZ RUM

BEER
PERONI

WINE

MATUA, SAUVIGNON BLANC (NEW ZEALAND)
LA SCOLCA GAVI DEL COMUNE DI GAVI 'VALENTINO' DOGG (ITALY)
LODEZ, MERLOT (FRANCE)
MINUTY, ROSE (FRANCE)

CHAMPAGNE

VEUVE CLICQUOT YELLOW LABEL (FRANCE)

COCKTAILS

MIA

EL JIMADOR BLANCO TEQUILA | VIDA MEZCAL | THYME |
GRANNY SMITH APPLE | YUZU JUICE

PASSENGER

KETEL ONE VODKA | MANGO |
PASSION FRUIT | CITRUS MINT

MOCKTAILS

TROPICAL ISLAND

FRESH PINK GRAPEFRUIT | FRESH ORANGE |
GRENADINE | PASSION FRUIT | MINT

LOLLIPOP

WATERMELON | BUBBLEGUM |
ORANGE | CITRUS

WATER | SOFT DRINKS | TEA | COFFEE

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FOR EVENTS AND GROUP BOOKING ENQUIRIES:

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FOR GENERAL ENQUIRIES:

INFO@AMELIALOUNGE.COM | +971 4 328 2805

ADDRESS SKY VIEW | DOWNTOWN DUBAI

OPENING HOURS

SUNDAY TO WEDNESDAY 7PM | 3AM

THURSDAY TO FRIDAY 5PM | 3AM

VOYAGE BY AMELIA: THURSDAY TO SATURDAY 11PM TO LATE