



GRAND

AFR

AMELIA



Perched on a dramatic cliff 1,800 meters above sea level in the mountains of Faraya, AMELIA by the Cliff is a seasonal destination unlike any other. Surrounded by breathtaking panoramic views, the venue features a floating platform, an infinity pool, and striking Spanish-inspired architecture, blending timeless elegance with modern luxury.

WE ARE CHEFS, taking you on a culinary journey inspired by Japanese and Peruvian heritage. Our menu presents a refined interpretation of Nikkei cuisine, elevated with Mediterranean influences and an intense intercultural exchange of flavours.

Every dish at AMELIA is thoughtfully crafted and cooked to perfection, inviting guests on a memorable gastronomic voyage.

Recognized as one of Lebanon's premier sunset lounges, AMELIA Faraya offers an unforgettable escape above the clouds, where exceptional cuisine, handcrafted cocktails, and spectacular sunsets come together to create moments worth remembering.

Bon Voyage
amelia





APERITIVOS *APPETIZERS*

EDAMAME (11)

STEAMED EDAMAME | KOMBU | MALDON SALT

GUACAMOLE (21)

AVOCADO | AJI AMARILLO | YUZU KOSHO | PLANTAIN CHIPS

CEVICHE *MARINATED RAW FISH*

SAKE NIKKEI (28)

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

TIRADITO *THINLY SLICED*

SAKE (25)

SALMON | ORANGE PONZU | LIME

WAGYU TATAKI (35)

WAGYU BEEF MB6-7 | PONZU | MIZUNA | TAKUAN | SESAME

MAKI

SAKE (24)

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

CANGREJO LOCO (25)

FRESH CRAB | TOBIKO | TOGARASHI | JAPANESE MAYO | TERIYAKI

ENSALADAS *SALADS*

AGETA (22)

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

CROQUETAS DE CABRA (24)

GOAT CHEESE CROQUETTES | MESCLUN | DRIED FRUITS | BALSAMIC HONEY DRESSING

CANGREJO (26)

FRESH CRAB | AVOCADO | CUCUMBER | CARROTS | TOBIKO | SHISO | JAPANESE MAYO | YUZU | SESAME OIL

LA FIRMA DE AMELIA

AMELIA SIGNATURES

ROLLO DE CAMARONES (24)

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

ROLLO DE POLLO (23)

CHICKEN | AGED PARMESAN | SUN-DRIED TOMATO | BABY ROCCA | CREAM CHEESE | FRESH TRUFFLE

ROLLO DE SALMON (24)

SALMON | AVOCADO | MANGO | PASSION FRUIT | TRUFFLE CREAM CHEESE | TERIYAKI

BARRIL DE CAMARONES (26)

CRISPY SHRIMP TEMPURA | SPICY JAPANESE MAYO | MIXED TOBIKO | WAKAME

WAGYU EMPANADAS (25)

GYOZA DOUGH | WAGYU BEEF | CAPSICUM | SHIITAKE | HONDASHI

WAGYU BAO (24)

BAO BUN | WAGYU BEEF | SHIITAKE | CARAMELIZED ONION | BABY ROCCA | FONTINA | TRUFFLE CREAM

TRIO MINI BURGERS (32)

WAGYU BEEF | LOLLO VERDE | BABY ROCCA | TOMATO | EMMENTAL CHEESE | TRUFFLE MAYO | COCKTAIL SAUCE

PANKO CHICKEN (26)

CRISPY PANKO CHICKEN | JAPANESE WASABI MAYO

PAPAS A LA TRUFA (23)

BABY POTATOES | TRUFFLE CREAM | AGED PARMESAN | SMOKED THYME

PAPAS FRITAS (16)

FRENCH FRIES | CAJUN SEASONING | COCKTAIL SAUCE

FLAMMKUCHEN

FLAMMKUCHEN A LA TRUFA (38)

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

FLAMMKUCHEN DE POLLO MEXICANO (35)

FLAMMKUCHEN DOUGH | MISO MARINATED CHICKEN BREAST | MOZZARELLA | EMMENTAL | MIXED BELL PEPPERS | OREGANO | BALSAMIC REDUCTION

FLAMMKUCHEN MARGHERITA (24)

FLAMMKUCHEN DOUGH | MOZZARELLA | PARMESAN | EMMENTAL | BASIL | TOMATO | BALSAMIC REDUCTION

CAZUELAS

IRON POTS

CALAMARES (28)

CALAMARI | MIRIN | ENOKI | SHIMEJI | KIMCHI

RISOTTO NERO (32)

PARMESAN | SHIITAKE | SHIMEJI | CEPES | TRUFFLE

PLATO PRINCIPAL

MAIN COURSE

POLLO ASADO (36)

CORN-FED BABY CHICKEN | KARASHI | AJI-LIMO

MACHU PICCHU (58)

220G GRAIN-FED AUSTRALIAN WAGYU | MB6-7 TENDERLOIN

SAKE TERIYAKI (48)

GRILLED SALMON | SWEET CORN PUREE | YUZU TERIYAKI

POSTRES

DESSERTS

PELOTA DE CHOCOLATE (21)

VANILLA ICE CREAM | WARM CHOCOLATE FONDANT

PAN PERDIDO (21)

BOURBON VANILLA ICE CREAM | PEPITA CHOCOLATE

SORBET (16)

YUZU | STRAWBERRY | VANILLA

