



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 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 style, featuring high ceilings with large arched windows and a prominent circular clock face in the center. The seating consists of round wooden tables with dark leather chairs, arranged in a circular pattern. The walls are made of light-colored stone or brick, and the floor is polished and reflective. The lighting is warm and ambient, with large pendant lights hanging from the ceiling. The overall atmosphere is sophisticated and elegant.

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.

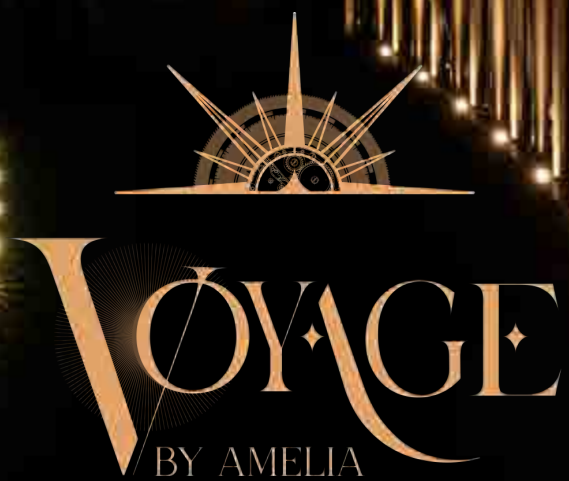
CAPACITY | 25 PAX SEATED



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

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

LUBINA CŌCŌ (SE)
WILD SEA BASS | COCONUT TIGER MILK | CHULPE |
SHALLOTS | MANGO | PASSION FRUIT | SWEET POTATO

SAKE CŌNŌ (D)(E)(G)(SE)
SALMON | AVOCADO |
WASABI FURIKAKE | TRUFFLE PONZU

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

HOT DISHES

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

RŌLLŌ DE PŌLLŌ (D)(E)(G)
CHICKEN | AGED PARMESAN | SUNDRIED TOMATO |
BABY ROCCA | CREAM CHEESE | FRESH TRUFLE

BACALAO NERŌ (E)(G)
BLACK COD TEMPURA | SHALLOTS |
SPRING ONION | TOGARASHI

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

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

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

DESSERTS

PINA CREME BRÛLÉE (D)
PINEAPPLE CRÈME BRÛLÉE

YUZU TARTA DE QUESŌ (D)(G)(N)
SAN SEBASTIÁN CHEESECAKE | YUZU | EXOTIC SORBET

(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.



CANAPE MENU 2

380 AED PER PERSON

COLD DISHES

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

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

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

SAKE TIRADITO(G)(SE)
SALMON | ORANGE PONZU | LIME

LUBINA CŌCŌ (SE)
WILD SEA BASS | COCONUT TIGER MILK | CHULPE |
SHALLOTS | MANGO | PASSION FRUIT | SWEET POTATO

WAGYU PICADŌ (D)(E)(G)(SE)
WAGYU BEEF MB6-7 TARTARE | SHALLOTS |
SESAME OIL | SOY | YUZU KARASHI

SAKE MAKI (E)(G)
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 |
BABY ROCCA | CREAM CHEESE | FRESH TRUFFLE

BACALAO NERŌ (E)(G)
BLACK COD TEMPURA | SHALLOTS |
SPRING ONION | TOGARASHI

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

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

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

RISOTTO KINŌKŌ (D)(G)
SHIITAKE | SHIMEJI | OYSTER MUSHROOM |
SPRING ONION | HONDASHI | TRUFFLE

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

DESSERTS

PINA CREME BRÛLÉE (D)
PINEAPPLE CRÈME BRÛLÉE

YUZU TARTA DE QUESŌ (D)(G)(N)
SAN SEBASTIÁN CHEESECAKE | YUZU | EXOTIC SORBET

(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 (SP)
CHARRED EDAMAME | GINGER | GARLIC | AJI LIMO

CEVICHE

MARINATED RAW FISH

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

LUBINA COCO (SE)
WILD SEA BASS | COCONUT TIGER MILK | CHULPE |
SHALLOTS | MANGO | PASSION FRUIT | SWEET POTATO

CONO DE TACOS

TACO CONE

SAKE (D)(E)(G)(SE)
SALMON | AVOCADO | WASABI FURIKAKE | TRUFFLE PONZU

MAKI

HAMACHI (E)(G)(SP)
BREADED YELLOWTAIL | AVOCADO |
JAPANESE MAYO | SPRING ONION | TIGER CHILI

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

ENSALADS

SALADS

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

AMELIA (D)(G)(SE)
ASIAN GREENS | SHISO | PINEAPPLE | MANGO | DAIKON |
AGED PARMESAN | SESAME | KIMCHI LEMON DRESSING

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

CAZUELAS

IRON POTS

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

POSTRES

DESSERTS

PELOTA DE CHOCOLATE (90) (D)(G)(N)
CHOCOLATE FONDANT | MATCHA | VANILLA ICE CREAM

YUZU TARTA DE QUESO (D)(G)(N)
SAN SEBASTIÁN CHEESECAKE | YUZU | EXOTIC SORBET



SILVER SET MENU

SHARING FOR 4 GUESTS | 450 AED PER PERSON

APERITIVOS

APPETIZERS

EDAMAME AJI (SP)
CHARRED EDAMAME | GINGER | GARLIC | AJI LIMO

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

CØNØ DE TACØS

TACØ CØNE

SAKE (D)(E)(G)(SE)
SALMON | AVOCADO |
WASABI FURIKAKE | TRUFFLE PONZU

MAKI

HAMACHI (E)(G)(SP)
BREADED YELLOWTAIL | AVOCADO |
JAPANESE MAYO | SPRING ONION | TIGER CHILI

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

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

GYØZA DE PØLLØ (89) (D)(E)(G)(SP)
GYOZA DOUGH | CHICKEN | PARMESAN | AJI AMARILLO

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

CAZUELAS

IRØN PØTS

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

PLATØ PRINCIPAL

MAIN CØURSE

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

MACHU PICCHU (D)(G)
220GR. GRAIN-FED AUSTRALIAN WAGYU | MB6-7 TENDERLOIN

PØSTRES

DESSERTS

PELØTA DE CHØCØLATE (90) (D)(G)(N)
CHOCOLATE FONDANT | MATCHA | VANILLA ICE CREAM

YUZU TARTA DE QUESØ (D)(G)(N)
SAN SEBASTIÁN CHEESECAKE | YUZU | EXOTIC SORBET

(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)
AVOCADO | 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

WAGYU TATAKI (E)(G)(SE)(SP)
WAGYU BEEF MB6-7 | PONZU | MIZUNA | TAKUAN | SESAME

CONE DE TACOS

TACO CONE

WAGYU PICADO (D)(E)(G)(SE)
WAGYU BEEF MB6-7 TARTARE | SHALLOTS |
SESAME OIL | SOY | YUZU KARASHI

MAKI

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

SAWAGANI (E)(G)(SF)(SP)
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)
GYOZA DOUGH | CHICKEN | PARMESAN | AJI AMARILLO

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

CAZUELAS

IRON POTS

RISOTTO KINOKO (D)(G)
SHIITAKE | SHIMEJI | OYSTER MUSHROOM |
SPRING ONION | HONDASHI | TRUFFLE

PLATO PRINCIPAL

MAIN COURSE | CHOICE OF TWO

MACHU PICCHU (D)(G)
220GR. GRAIN-FED AUSTRALIAN WAGYU | MB6-7 TENDERLOIN

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

PUESTRES

DESSERTS

PELOTA DE CHOCOLATE (90) (D)(G)(N)
CHOCOLATE FONDANT | MATCHA | VANILLA ICE CREAM

YUZU TARTA DE QUESO (D)(G)(N)
SAN SEBASTIÁN CHEESECAKE | YUZU | EXOTIC SORBET



PLATINUM SET MENU

SHARING FOR 4 GUESTS | 680 AED PER PERSON

APERITIVOS

APPETIZERS

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

CEVICHE

MARINATED RAW FISH

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

LUBINA CŌCŌ (SE)
WILD SEA BASS | COCONUT TIGER MILK | CHULPE |
SHALLOTS | MANGO | PASSION FRUIT | SWEET POTATO

TIRADITO

THINLY SLICED

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

SAKE (G)(SE)
SALMON | ORANGE PONZU | LIME

WAGYU TATAKI (E)(G)(SE)(SP)
WAGYU BEEF MB6-7 | MIZUNA | TAKUAN | SESAME | PONZU SAUCE

MAKI

TARABAGANI (E)(SF)(SE)(SP)
KING CRAB | TOBIKO | TOGARASHI |
JAPANESE MAYO | TERIYAKI

MAGURŌ (E)(G)(SF)
BLUEFIN TUNA | TEMPURA SHRIMP | CUCUMBER |
ACEVICHADO | AVOCADO | QUINOA

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

GYŌZA DE PŌLLŌ (D)(E)(G)(SP)
GYOZA DOUGH | CHICKEN | PARMESAN | AJI AMARILLO

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

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

CAZUELAS

IRON POTS

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

RISOTTO KINŌKŌ (D)(G)
SHIITAKE | SHIMEJI | OYSTER MUSHROOM |
SPRING ONION | HONDASHI | TRUFFLE

PLATŌ PRINCIPAL

MAIN COURSE | CHOICE OF TWO

MACHU PICCHU (D)(G)
220GR. GRAIN-FED AUSTRALIAN WAGYU | MB6-7 TENDERLOIN

BACALAO NERŌ (G)(N)
BLACK COD | MISO | ALMOND FLAKES | AJI AMARILLO

ENTREMES

SIDE DISHES

BRŌCCŌLINI (SE)
GRILLED BROCCOLINI

ESPARRAGŌS (G)
ASPARAGUS | MISO HONEY

PŌSTRES

DESSERTS

PINA CREME BRÛLÉE (D)
PINEAPPLE CRÈME BRÛLÉE

YUZU TARTA DE QUESŌ (D)(G)(N)
SAN SEBASTIÁN CHEESECAKE | YUZU | EXOTIC SORBET

(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 SET MENU

400 AED PER PERSON

APERITIVOS

APPETIZERS

EDAMAME (SE)
CHARRED EDAMAME | KOMBU | MALDON SALT

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

CEVICHE

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

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

ENSALADS

SALADS

AMELIA (D)(G)(SE)
ASIAN GREENS | SHISO | PINEAPPLE | MANGO | DAIKON |
AGED PARMESAN | SESAME | KIMCHI LEMON DRESSING

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

MAKI

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

NIGIRI

AVOCADØ GF. VF. (D)
MANGØ GF. VF. (D)
ASPARAGUS GF. VF. (D)

LA FIRMA DE AMELIA

SIGNATURE HOT DISHES

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

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

CAZUELAS

IRON POTS

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

PLATØ PRINCIPAL

MAIN COURSE

VEGGIE UDØN
UDON NOODLES | CARROT |
CAPSICUM | BULLDOG SAUCE

RISØTTØ KINØKØ (D)(G)
SHIITAKE | SHIMEJI | OYSTER MUSHROOM |
SPRING ONION | HONDASHI | TRUFFLE

ENTREMES

SIDE DISHES

BRØCCØLINI (SE)
GRILLED BROCCOLINI

ESPARRAGØS (G)
ASPARAGUS | MISO HONEY

PØSTRES

DESSERTS

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

YUZU TARTA DE QUESØ (D)(G)(N)
SAN SEBASTIÁN CHEESECAKE | YUZU | EXOTIC SORBET

(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

APERITIVO'S APPETIZERS

EDAMAME AJI (SP)
CHARRED EDAMAME | GINGER | GARLIC | AJI LIMO

CEVICHE MARINATED RAW FISH

LUBINA COCÔ (SE)
WILD SEA BASS | COCONUT TIGER MILK | CHULPE |
SHALLOTS | MANGO | PASSION FRUIT | SWEET POTATO

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

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

AMELIA (D)(G)(SE)
ASIAN GREENS | SHISO | PINEAPPLE | MANGO | DAIKON |
AGED PARMESAN | SESAME | KIMCHI LEMON DRESSING

LA FIRMA DE AMELIA SIGNATURE HOT DISHES

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

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

CAZUELAS IRON POTS

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

HOUSE SPIRITS

KETEL ONE VODKA
TANQUERAY GIN
BACARDI SUPERIOR RUM
DEWAR'S WHITE LABEL WHISKY

BEER PERONI

WINE

SOMMELIER'S SELECTION OF WHITE & RED WINE

MOCKTAILS

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

LÖLLIPÖP
WATERMELON | BUBBLEGUM | ORANGE | CITRUS

WATER | SOFT DRINKS | TEA | COFFEE

PØSTRES DESSERTS

PELÖTA DE CHOCOLAT (D)(E)(G)
VANILLA ICÉ CREAM

YUZU TARTA DE QUESO (D)(G)(N)
SAN SEBASTIÁN CHEESECAKE | YUZU | EXOTIC SORBET

(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.

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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

WATER | SOFT DRINKS | TEA | COFFEE

HOUSE PACKAGE

TWO HOURS 350 AED | THREE HOURS 500 AED

HOUSE SPIRITS

KETEL ONE VODKA

TANQUERAY GIN

BACARDI SUPERIOR RUM

DEWAR'S WHITE LABEL WHISKY

BEER

PERONI

WINE

SOMMELIER'S SELECTION OF WHITE & RED WINE

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

CIRØC VØDKA
TANQUERAY NØ. TEN GIN
DØN JULIØ BLANCØ TEQUILA
JØHNNIE WALKER BLACK LABEL WHISKY
BACARDI 10 AÑØS RUM

BEER
PERØNI

WINE

SØMMELIER'S SELECTION ØF WHITE & RED WINE
BABYDØLL, SAUVIGNØN BLANC (NEW ZEALAND)
CASTELØ D' ALBØLA CHIANTI CLASSICØ (ITALY)
MINUTY, RØSE (FRANCE)
HOUSE PRØSECCØ

CØCKTAILS

MIA

ASTRAL BLANCØ TEQUILA | VIDA MEZCAL | THYME |
GRANNY SMITH APPLE | YUZU JUICE

PASSENGER

KETEL ONE VODKA | MANGO |
PASSION FRUIT | CITRUS MINT

MØCKTAILS

TROPICAL ISLAND

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

LØLLIPØP

WATERMELON | BUBBLEGUM |
ORANGE | CITRUS

WATER | SØFT DRINKS | TEA | CØFFEE

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BEVERAGE PACKAGE

CHAMPAGNE PACKAGE

TWO HOURS 550 AED | THREE HOURS 750 AED

PREMIUM SPIRITS

CIRØC VØDKA
TANQUERAY NØ. TEN GIN
DØN JULIØ BLANCØ TEQUILA
JØHNNIE WALKER BLACK LABEL WHISKY
BACARDI 10 AÑØS RUM

BEER
PERØNI

WINE

SØMMELIER'S SELECTION ØF WHITE & RED WINE
BABYDØLL, SAUVIGNØN BLANC (NEW ZEALAND)
CASTELØ D' ALBØLA CHIANTI CLASSICØ (ITALY)
MINUTY, RØSE (FRANCE)

CHAMPAGNE

LAURENT-PERRIER LA CUVEE BRUT (FRANCE)

CØCKTAILS

MIA

ASTRAL BLANCØ TEQUILA | VIDA MEZCAL | THYME |
GRANNY SMITH APPLE | YUZU JUICE

PASSENGER

KETEL ONE VODKA | MANGO |
PASSION FRUIT | CITRUS MINT

MØCKTAILS

TROPICAL ISLAND

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

LØLLIPØP

WATERMELON | BUBBLEGUM |
ORANGE | CITRUS

WATER | SØFT DRINKS | TEA | CØFFEE

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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