



## 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.

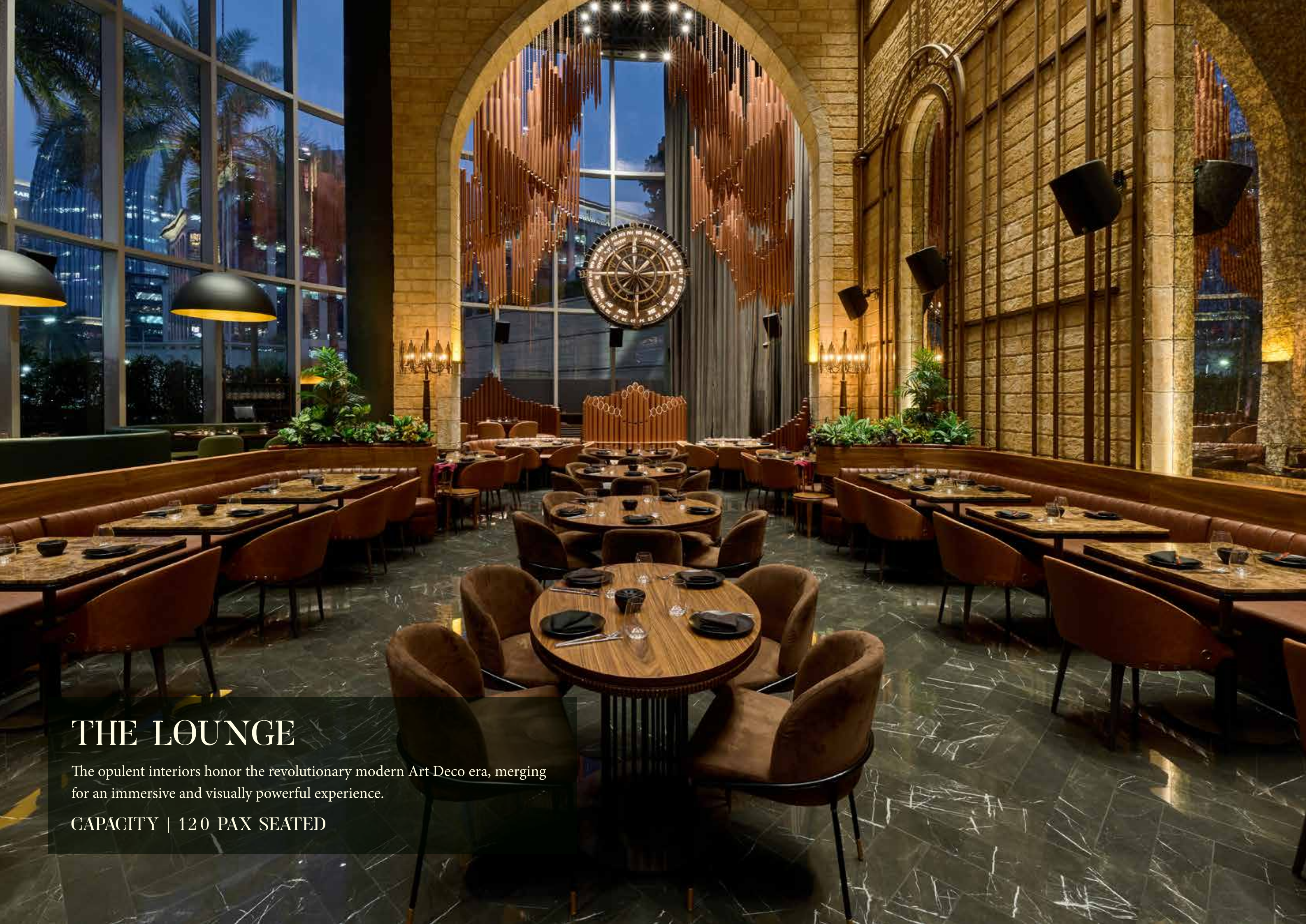


# THE BAR

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 a high ceiling with a large, arched opening. The walls are made of light-colored stone or brick, and the floor is polished dark marble. The seating consists of round wooden tables with black metal bases, surrounded by brown leather-upholstered chairs. There are also rectangular tables along the perimeter. The lighting is warm and ambient, with large black pendant lamps hanging from the ceiling. A large, ornate chandelier is visible in the background. 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

The image shows a sophisticated restaurant interior. On the left, a wide staircase with a metal railing is illuminated by a series of warm white lights along its edge. The wall behind the staircase is covered in lush green plants. In the center, a spiral staircase with a metal railing winds upwards. The main dining area features several tables, some square and some round, with green marble tops. The tables are set with plates, glasses, and small lamps. A long, curved green leather booth runs along the back wall. The back wall is also covered in green plants. To the right, a bar area is visible with several tall, illuminated wine displays. The ceiling is high and features a series of curved, illuminated arches. The floor is made of light-colored wood. The overall atmosphere is warm and inviting.

## 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.

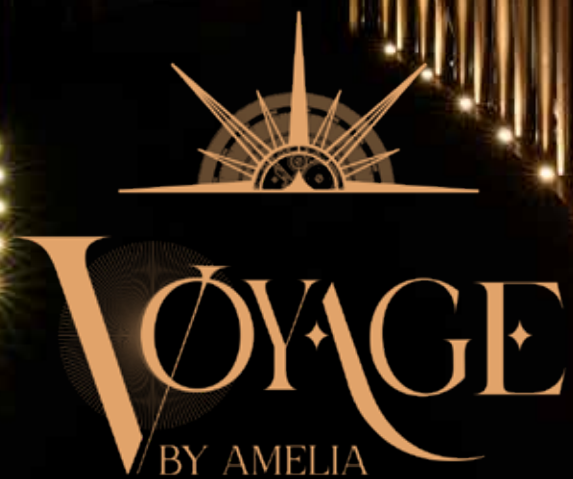
CAPACITY | 25 PAX SEATED



## 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

## 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

## RÖLLÖ DE CAMARONES (D)(E)(G)(SF)

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

## RÖLLÖ DE PÖLLÖ (D)(E)(G)

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

## GYÖZA 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 | SQUID INK | TRUFFLE CREAM

## RISÖTTÖ NERÖ (D)(SF)

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

## 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

## AVOCADÖ NIGIRI (GF)(V)

## QUINÖA SALAD (G)(SE)(V)

QUINOA | CHOCLO | DRAGON FRUIT |  
GINGER | GINGER YUZO SAUCE

## PÖTATÖ EMPANADAS (D)

GYOZA DOUGH | POTATO |  
CORIANDER | CURRY | AMARILLO SAUCE

## RÖLLÖ VEGANÖ (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 | SQUID INK | TRUFFLE CREAM

## VEGGIE UDÖN (V)

UDON NOODLES | CARROT |  
CAPSICUM BULLDOG SAUCE

## PASSION YUZU CHEESECAKE (D)(G)

## SÖRBET (V)

## MÖCHI

## PASSION YUZU CHEESECAKE (D)(G)

## SÖRBET (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 VODLA | 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 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



# 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 (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 CHØCOLATE (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

## CONO 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 (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

## PLATO PRINCIPAL

*MAIN COURSE | CHOICE OF TWO*

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

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

## ENTREMES

*SIDE DISHES*

BRŌCCŌLINI (SE)  
GRILLED BROCCOLINI

ESPARRAGOS (G)  
ASPARAGUS | MISO HONEY

## PŌSTRES

*DESSERTS*

PINA CREME BRÛLÉE (D)  
PINEAPPLE CRÈME BRÛLÉE

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.



# 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

BROCCOLINI (SE)  
GRILLED BROCCOLINI

ESPARRAGØS (G)  
ASPARAGUS | MISO HONEY

## PØSTRES

DESSERTS

PELØTA DE CHOCOLAT (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  
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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 BLANCO 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 BLANCO TEQUILA | VIDA MEZCAL | THYME | GRAN-  
NY 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:

[EVENTS@AMELIALOUNGE.COM](mailto:EVENTS@AMELIALOUNGE.COM) | +971 50 142 4712

FOR GENERAL ENQUIRIES:

[INFO@AMELIALOUNGE.COM](mailto: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