AMELIA

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

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

SAKE MAKI (E)(G)
SALMON | AVOCADO | CUCUMBER |
YUZO 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 TRUFLE

BACALAO NERO (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

DESSERTS

PINA CREME BRÛLÉE (D)
PINEAPPLE CRÈME BRÛLÈE

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.



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

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

SAKE MAKI (E)(G)
SALMON | AVOCADO | CUCUMBER |
YUZO KOSHO | AJÍ 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 NERO (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 KINOKO (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 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.





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

(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.



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

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

LA FIRMA DE AMELIA
SIGNATURE HOT DISHES

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

GYOZA DE POLLO (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
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 | MB6-7 TENDERLOIN

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

(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

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

(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.





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 COCO (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

MAGURO (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

GYOZA DE POLLO (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 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

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

ENTREMES
SIDE DISHES

BROCCOLINI (SE)
GRILLED BROCCOLINI

ESPARRAGOS (G)
ASPARAGUS | MISO HONEY

POSTRES
DESSERTS

PINA CREME BRÛLÉE (D)
PINEAPPLE CRÈME BRÛLÈE

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

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 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

PLATO PRINCIPAL
MAIN COURSE

VEGGIE UDON
UDON NOODLES | CARROT | CAPSICUM | BULLDOG SAUCE

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

ENTREMES
SIDE DISHES

BROCCOLINI (SE)
GRILLED BROCCOLINI

ESPARRAGOS (G)
ASPARAGUS | MISO HONEY

POSTRES
DESSERTS

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

AMELIA PACKAGE MENU

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

APERITIVOS
APPETIZERS

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

CEVICHE
MARINATED RAW FISH

LUBINA COCO (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

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 CHOCOLAT (D)(E)(G)
VANILLA ICE 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.

BEVERAGE PACKAGE MENU

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

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



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



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

CIROC VODKA
TANQUERAY NO. TEN GIN
DON JULIO BLANCO TEQUILA
JOHNNIE WALKER BLACK LABEL WHISKY
BACARDI 10 AÑOS RUM

BEER

PERONI

WINE

SOMMELIER'S SELECTION OF WHITE & RED WINE

BABYDOLL, SAUVIGNON BLANC (NEW ZEALAND)
CASTELO D'ALBOLA CHIANTI CLASSICO (ITALY)
MINUTY, ROSE (FRANCE)
HOUSE PROSECCO

COCKTAILS

MIA
ASTRAL 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

CIROC VODKA
TANQUERAY NO. TEN GIN
DON JULIO BLANCO TEQUILA
JOHNNIE WALKER BLACK LABEL WHISKY
BACARDI 10 AÑOS RUM

BEER

PERONI

WINE

SOMMELIER'S SELECTION OF WHITE & RED WINE

BABYDOLL, SAUVIGNON BLANC (NEW ZEALAND)
CASTELO D'ALBOLA CHIANTI CLASSICO (ITALY)
MINUTY, ROSE (FRANCE)

CHAMPAGNE

LAURENT-PERRIER LA CUVEE BRUT (FRANCE)

COCKTAILS

MIA
ASTRAL BLANCO TEQUILA | VIDA MEZCAL | THYME | GRANNY SMITH APPLE | YUZU JUICE

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

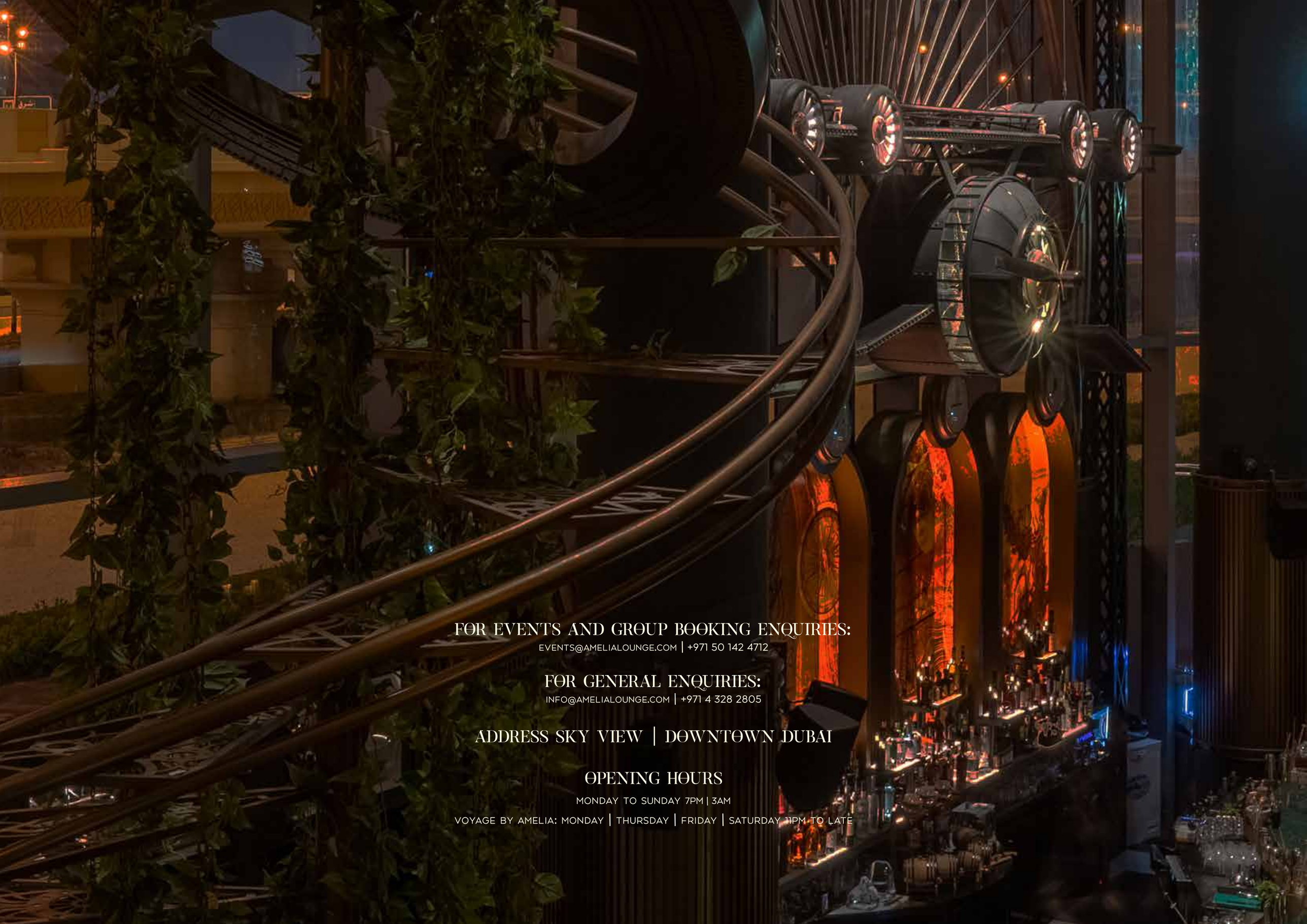
MOCKTAILS

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

LOLLIPOP
WATERMELON | BUBBLEGUM | ORANGE | CITRUS

WATER | SOFT DRINKS | TEA | COFFEE

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



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FOR GENERAL ENQUIRIES:

INFO@AMELIALOUNGE.COM | +971 4 328 2805

ADDRESS SKY VIEW | DOWNTOWN DUBAI

OPENING HOURS

MONDAY TO SUNDAY 7PM | 3AM

VOYAGE BY AMELIA: MONDAY | THURSDAY | FRIDAY | SATURDAY 11PM TO LATE