LOBBY BAR MENU

SUMMER SCOOPS

House-made ice creams, crafted with exceptional ingredients and inspired by the flavours of summer

ICE-CREAM 4.00

SOUR CHERRY & YOGURT
Velvety yogurt balanced with the bright character of sour cherry

BANANA, PASSION FRUIT & CARAMEL
Creamy banana, vibrant passion fruit and a gentle caramel finish

CROISSANT & SALTED CARAMEL
Buttery croissant with rich caramel and a touch of sea salt

SORBET 4.00

STRAWBERRY, RASPBERRY & BASIL
A vibrant harmony of ripe berries and fresh basil

MANGO & LYCHEE
Luscious mango with the delicate fragrance of lychee

FIG, HONEY & PISTACHIO
Luscious fig with Cypriot honey and delicate pistachio

SIGNATURE COCKTAILS

AMARA SENSATION 18.00
A refined blend of gin, lychee liqueur and mango purée, delicately balanced with rose syrup, jasmine tea infusion, and fresh lemon juice

BULLET PROOF 24.00
Coffee-infused bourbon, enhanced with warm vanilla, Angostura, and chocolate bitters

CHERRY RUM OLD FASHIONED 19.00
A refined take on a classic, blending El Dorado 12 year old rum with Amarena cherry syrup, chocolate and cherry bitters

EVERLASTING 17.00
A floral composition of gin, violet, and lavender, balanced with green tea and fresh lemon

HIDDEN FRAGRANCE 19.00
A captivating fusion of spiced rum, strawberry, passion fruit, pineapple and delicately accented by balsamic vinegar

MASTIHQUILA 20.00
Silver tequila with mastiha, lemon, and raspberry,lifted by orange bitters

STRAWBERRY BLOSSOM 16.00
Pink gin and Aperol with fresh strawberry, citrus, and a silky foam, finished with a touch of plum bitters

SPARKLING TIME

AMARA SPRITZER 18.00
Liqueur 43, mint, cucumber, Prosecco

APEROL GIN SPRITZER 18.00
Aperol, pink gin, soda water, Prosecco

APEROL SPRITZ 16.00
Aperol, soda water, Prosecco

HUGO 16.00
Elderflower liqueur, soda water, mint, Prosecco

PASSOA PASSION 18.00
Passoa, passion fruit puree, soda water, Prosecco

CLASSIC COCKTAILS

BELLINI 18.00
Peach purée & crème de pêche, topped with Prosecco

BOULEVARDIER 17.00
Woodford Reserva, Campari, Antica Formula

BRAMBLE 16.00
East India Company gin, fresh lemon juice, sugar syrup, crème de mûre

CANTARITOS 16.00
Silver tequila, and fresh lime, orange and grapefruit juice,
grapefruit soda and a pinch of salt

CHAMPAGNE COCKTAIL 34.00
Angostura bitters, Hennessy vsop, Champagne

COSMOPOLITAN 16.00
Citrus vodka, Cointreau, cranberry juice, fresh lime

ESPRESSO MARTINI 18.00
Vanilla vodka, Kahlua, espresso

KIR ROYAL 32.00
Champagne, crème de cassis

MOSCOW MULE 18.00
Grey Goose vodka, fresh lime juice, Angostura bitters,
topped with ginger beer

PENICILLIN 20.00
Black Bottle whiskey, Johnnie Walker Black King's, King's Ginger,
fresh lemon juice, honey syrup

WHITE LADY 16.00
East India Company gin, Cointreau, fresh lemon juice

GIN & TONIC

BLOOM 17.00
Fever Tree Tonic, caramelized grapefruit and fresh strawberries

ELEPHANT LONDON DRY 20.00
Fever Tree Light Tonic, caramelized orange and fresh blueberries

GIN MARE 18.00
Fever Tree Mediterranean Tonic, olives and rosemary

GORDONS PINK 17.00
Fever Tree Tonic, caramelized lime and fresh strawberries

MARTIN MILLERS 20.00
Fever Tree Elderflower Tonic, fresh cucumber and caramelized lemon

MONKEY 47 22.00
Fever Tree Light Tonic, a squeeze of lime and sage

SILENT POOL 21.00
Fever Tree Light Tonic, caramelized orange and rose petals

TANQUERAY 10 18.00
Three Cents Pink Grapefruit Soda, caramelized grapefruit and a squeeze of lime

THE BOTANIST 17.00
Three Cents Lemon Tonic, caramelized lemon and rosemary

OTHER GINS

50ML

HENDRICK'S	16.00
OPIHR	15.00
CITADELLE	14.00
EDINBURGH	14.00
CAORUNN	13.00
KOVAL	12.00
TANQUERAY NON-ALCOHOLIC	12.00

VODKA

50ML

STOLICHNAYA, ELIT	16.00
GREY GOOSE	15.00
ABSOLUT, ELYX	15.00
BELVEDERE	14.00
BELUGA	14.00
KETEL ONE	13.00
RUSSIAN STANDARD	10.00

• An extra charge of €3 will apply for any soft drinks or juice ordered as a mixer

RUM

	50ML
HAVANA CLUB, 15 AÑOS	40.00
EL DORADO, 21YO	28.00
MOUNT GAY, XO	19.00
PLANTATION, XO	19.00
KRAKEN, BLACK SPICED	15.00
PYRAT, XO	13.00
BACARDI, 8 AÑOS	12.00
HAVANA CLUB, 7 AÑOS	10.00

TEQUILA

	50ML
AZUL, AÑEJO	130.00
AZUL REPOSADO	64.00
AZUL, PLATA	34.00
DON JULIO ANEJO	18.00
PATRON REPOSADO	16.00
PATRON ANEJO	16.00
CASAMIGOS REPOSADO	16.00
CASAMIGOS ANEJO	16.00
PATRON SILVER	15.00
DON JULIO BLANCO	14.00
CASAMIGOS BLANCO	14.00

WHISKEY BLENDED

	50ML
JOHNNIE WALKER, BLUE LABEL	42.00
CHIVAS REGAL, 21YO	39.00
CHIVAS REGAL, 18YO	16.00
JAMESON IRISH	14.00
JOHNNIE WALKER, BLACK	13.00
CHIVAS REGAL, 12YO	12.00

WHISKY SINGLE MALT

	50ML
THE MACALLAN, 25YO	300.00
HIGHLAND PARK, 30YO	144.00
THE MACALLAN, 18YO	68.00
THE GLENLIVET XXV	60.00
THE MACALLAN, 15YO	36.00
HIGHLAND PARK, 18YO	31.00
THE MACALLAN, 12YO	25.00
GLENFIDDICH, 18YO	20.00
HIGHLAND PARK, 12YO	18.00
GLENFIDDICH, 12YO	14.00

AMERICAN WHISKEY

	50ML
JACK DANIEL'S, SINGLE BARREL	17.00
WOODFORD, BOURBON	16.00
WOODFORD, RYE	16.00
GENTLEMEN JACK	13.00
JACK DANIEL'S	12.00

• An extra charge of €3 will apply for any soft drinks or juice ordered as a mixer

JAPANESE WHISKY

	50ML
HIBIKI 17YO	220.00
HIBIKI 12YO	190.00
NIKKA, TAILORED	38.00
KA MI KI	24.00
NIKKA, FROM THE BARREL	23.00
NIKKA, TAKETSURU	21.00

COGNAC - BRANDY

	50ML
RÉMY MARTIN, LOUIS XIII	425.00
FRAPIN, EXTRA	112.00
FRAPIN, XO	52.00
RÉMY MARTIN, XO	36.00
HENNESSY, VSOP	22.00
METAXA, 7*	13.00

LIQUEUR

	50ML
AMARETTO, DISARONNO	11.00
BAILEYS	11.00
COINTREAU	11.00
DRAMBUIE	11.00
KAHLUA	11.00
LIMONCELLO	11.00
MALIBU	11.00
SAMBUCA	11.00
SKINOS, MASTIHA	11.00

SHERRY

	50ML
HARVEY'S, BRISTOL CREAM	9.00
TIO PEPE	9.00

PORT

	50ML
TAYLOR'S, FINE TAWNY 10Y	10.00
COCKBURN PORT	9.00

APERITIF / DIGESTIVE

	50ML
OUZO, PLOMARI	11.00
CAMPARI	10.00
APEROL	9.00
ZIVANIA	9.00
FERNET BRANCA	8.00
AMARO, RAMAZZOTTI	8.00
JÄGERMEISTER	8.00

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SPARKLING & CHAMPAGNE

		125 ML	750 ML
Giusti, Prosecco, Asolo Superiore DOCG, Extra Dry, Italy *Glera*	NV	10.00	45.00
Cuvée Royale Brut, Marchese Antinori, Franciacorta DOCG *Chardonnay, Pinot Noir and Pinot Bianco*	NV	20.00	98.00
Veuve Clicquot, Brut, Champagne AOC *Pinot Noir, Chardonnay and Pinot Meunier*	NV	30.00	142.00
Veuve Clicquot, Brut Rosé, Champagne AOC, France *Pinot Noir, Chardonnay and Pinot Meunier*	NV	38.00	178.00

WHITE WINES

		150 ML	750 ML
Kyperounda Winery, Petritis, Limassol PGI *Xynisteri*	2025	11.00	40.00
Misty Cove, Marlborough, New Zealand *Sauvignon Blanc*	2025	14.00	54.00
Elena Walch Pinot Grigio, Trentino Alto-Adige DOC *Pinot Grigio*	2025	15.00	58.00
Domaine Laroche, St. Martin, Chablis AC *Chardonnay*	2025	23.00	86.00

ROSÉ WINES

		150 ML	750 ML
Gerolemos Winery Rose', Limassol PGI, Cyprus *Maratheftiko*	2024	13.00	50.00
Ch. Minuty, M de Minuty, Cotes de Provence AC, France *Granache*	2025	16.00	62.00

RED WINES

		150 ML	750 ML
Tsiakkas Winery, Vamvakada, Limassol PGI *Maratheftiko*	2022	15.00	58.00
Dolcetto d'Alba DOC, Prunotto, Piedmont *Dolcetto*	2024	20.00	76.00
Bourgogne ''Origine'', Albert Bichot *Pinot Noir*	2023	23.00	82.00

• Wine List available upon request

BEER SELECTION

		330ML
KEO	Cyprus	7.00
CARLSBERG	Cyprus	7.00
CARLSBERG ALCOHOL FREE	Cyprus	6.50
SANDY LAGER	Cyprus	7.50
SANDY WEISS	Cyprus	8.00
PILSNER URQUELL	Czech Republic	8.00
STELLA ARTOIS	Belgium	8.00
LEFFE BLONDE	Belgium	8.00
LEFFE BROWN	Belgium	8.00
CORONA	Mexico	8.00
ESTRELLA DAMM	Spain	8.00
HB HOFBRAU DUNKEL, WEISSE,	Germany	11.50
HB HOFBRAU DUNKEL, LAGER,	Germany	9.50
HEINEKEN ALCOHOL FREE	Holland	6.50

CIDER

		330ML
MILITSA APPLE	Cyprus	8.00
MILITSA STAWBERRY & LIME	Cyprus	8.00

NON ALCOHOLIC COCKTAILS

VIRGIN AMARETTO SOUR 13.00
Lyre's amaretti affogato, egg wite, angostura bitter

PINEAPPLE & CITRUS COLLINS 11.00
A refreshing mix of citrus & pineapple juices with a hint of mint & charged with ginger beer

BLUEBERRY COOLER 11.00
Perfect anytime of the day, blueberries mixed with lime, soda & sweetened with honey

AMARA'S BOOSTERS

VEGAN / DETOX / WELLNESS

GOOD MORNING LIMASSOL 13.00
Celery stick, green apple, fresh ginger, lime juice, lemon juice

CITRUS BLAST 12.00
Lemon juice, lime juice, apple, carrot, fresh ginger

SETTLEDOWN 11.00
Green apple, cucumber, pineapple, white onion

HELLO BEAUTIFUL 10.50
Carrot, beetroot, mint leaves, fresh ginger, lime juice, apple

FRESH JUICES

APPLE	7.50
CARROT	7.50
GRAPEFRUIT	7.00
MIX JUICE	9.00
ORANGE	7.00

HOMEMADE FLAVOURED SODAS

GINGER BEER 9.00
With sage leaves and fresh orange juice

ELDERFLOWER TONIC 9.00
With fresh pink grapefruit juice

	BY GLASS	CARAFE 1.5L
HOMEMADE LEMONADE	7.00	18.00

Choose your flavour:
Hibiscus / Violet / Lychee / Blueberry / Pineapple & Yuzu

WATER

ACQUA PANNA STILL	ITALY	250ML	3.50
ACQUA PANNA STILL	ITALY	750ML	6.50
SAN PELEGRINO SPARKLING	ITALY	250ML	3.50
SAN PELEGRINO SPARKLING	ITALY	750ML	6.50
ZAGORI STILL	GREECE	750 ML	6.50
SOUROTI SPARKLING	GREECE	750ML	6.50

COFFEE

ESPRESSO	5.00
DOUBLE ESPRESSO	6.00
ESPRESSO MACCHIATO	6.00
ESPRESSO ROMANO with lemon or orange peel	5.50
AMERICANO	6.00
CAPPUCCINO	6.00
CAFÉ LATTE	6.00
LATTE MACCHIATO	6.00
FLAT WHITE	6.00
MOCHACHINO	6.50
CYPRUS COFFEE	5.00
DOUBLE CYPRUS COFFEE	6.00
DUBAI COFFEE	7.00

COFFEE ON ICE

FREDDO ESPRESSO	6.00
FREDDO CAPPUCCINO	7.00
ESPRESSO AFFOGATO	7.00
MOCHACCINO	7.00
COLD LATTE	7.00
FRAPPE	6.00
DUBAI COFFEE	7.00

MATCHA 9.00

CHOCOLATES

AMARA HOT CHOCOLATE	7.00
CLASSIC	6.50
SALTED CARAMEL	7.50

• Coffee and tea are sustainably certified and sourced.

TEA

BY EAST INDIA TEA COMPANY

The East India Company's Tea Master is very particular, going to extraordinary lengths to provenance and procure the finest teas from around the world. Each of our teas has a special story to tell with a unique history. Each variety and blend is carefully selected by our Tea Master, ensuring that perfect cup of tea every time.

Join us in exploring our world of tea; there'll be something new for the curious to discover every time.

BLACK TEA

ROYAL BREAKFAST 7.00

ORIGIN: India & Sri Lanka

TASTING: the original full bodied english breakfast loose leaf tea blended to provide a rich, robust tea that compliments a hearty breakfast

ASSAM HATTIALLI 9.00

ORIGIN: India

TASTING: The attractive, highest tippy leaves produce an enticing cup with malty character and pleasant aroma

TRADITIONAL KARAK 9.00

ORIGIN: Sri Lanka

TASTING: fragrant ginger and a blend of natural spices from peppercorn, cardamon, cinnamon, and cloves give this strong black tea an intense, warming flavor.

With humble beginnings in the indian subcontinent, karak tea has now become a popular drink of many middle-eastern cultures

AMARA AFTERNOON BLEND 7.00

ORIGIN: Sri Lanka - Darjeeling

TASTING: A special Amara afternoon blend is of single estate teas from a small lot of Sri Lankan high grown orange pekoe and specially selected leaves from Darjeeling. The result is a beautiful black tea blend which will be the perfect companion to your afternoon tea.

GOVERNOR AUNGIER'S BOMBAY CHAI BLEND 7.00

ORIGIN: India

TASTING: A bold tea base with warming spices and vibrant aroma

THE STAUNTON EARL GREY 7.00

ORIGIN: Sri Lanka

TASTING: Rich, Medium-bodied and vibrant, the elegant aromatic flavors of Neroli and Bergamot give a citrusy, sweet note

ROYAL FLUSH 11.00

ORIGIN: Sri Lanka

TASTING: A beautifully balanced Orange Pekoe black tea from the high-altitude Pedro Estate of Nuwara Eliya, Sri Lanka. Bright, medium-bodied and delicate, this is a treat to be savoured.

GREEN TEA

GREEN-THE FORBIDDEN CITY JASMINE BLOSSOM 9.00
ORIGIN: China
TASTING: Light-bodied with a delicate floral fragrance of jasmine blossom

SENCHA SAEMIDORI 11.00
ORIGIN: Japan
TASTING: Light-bodied, ethereal and one of Japan's most popular premium green teas

OOLONG TEA

EVER SPRING DRAGON EYE OOLONG 9.00
ORIGIN: taiwan
TASTING: The renowned Ever Spring Dragon Eye Oolong tea is from Taiwan, a light bodied mild flavor with delicate buttery note

INFUSION

NILE CHAMOMILE 9.00
ORIGIN: Egypt
TASTING: Made with delicate flowers grown in the oasis of the Nile Delta, home of the world's finest chamomile, this Egyptian chamomile infusion features distinctive notes of apple and a golden yellow liquor

TROPICAL PUNCH BLEND 9.00
ORIGIN: Sri Lanka
TASTING: Hibiscus, fruits & a hint of the tropics, ideal for ice tea or cocktails.

PEPPERMINT INFUSION HERBAL 9.00
ORIGIN: Sri Lanka
TASTING: Invigorating pure, natural English Mitcham dark peppermint leaves.

• Coffee and tea are sustainably certified and sourced.

AFTERNOON TEA

15:00 - 18:00

SANDWICHES

Egg salad, crostini, mustard, tobiko egg [B, D, G, K]
Chicken tortilla wrap, iceberg lettuce, mayonnaise, chopped chives [B, D]
Smoked salmon, brown bread, cream cheese, salmon roe [B, E, G]
Cheddar cheese, brown bread, french butter [B, G]
Cucumber, cream cheese, chives, white bread [B, G]
Ham, sundried tomatoes, grain mustard, spinach, white bread [K, B]
Tuna, capers, bell peppers, focaccia [E, B]

SCONES

Plain & Raisin [B, D, G]
Clotted cream, strawberry jam, lemon curd [D, G]

DELICACY

Opera [B, D, G, L]
Chocolate Éclairs [B, D, G, L, M]
Strawberry Tarte [B, D, G, L]
Lemon Meringue [B, D, G, L]
Crème Brûlée [D, G]
Caprese Bianca [B, D, G, L]

PRICE PER PERSON 40.00
(INCLUDING ONE TEA OR COFFEE OF YOUR CHOICE)

UPGRADE TO CHAMPAGNE AFTERNOON TEA 60.00
(INCLUDING ONE GLASS OF HOUSE CHAMPAGNE BRUT)

UPGRADE TO AFTERNOON TEA WITH CAVIAR 80.00
(INCLUDING ONE GLASS OF CHARDONNAY)

• Every afternoon tea has a minimum order of two

STARTERS

TUNA TARTARE [E, N] 29.00
Avocado cream, citrus jelly

SPICY SALMON [B, G, E, A] 29.00
Compressed Cucumber, horseradish cream, masago, chive oil, salmon caviar

BEEF TARTARE [D, N, P] 28.00
Potato briosch, spicy mayo & soya sauce, fresh summer truffle, cappuccino cress

OYSTERS [C, O] (3 PIECES) 30.00
Gillardeau no.3 served with ponzu sauce, minionette vinegar, fresh lemon, fleur de sel

ASIAN PRAWN TEMPURA [C, B, D] 29.00
Ginger and lime spicy dip

CAVIAR SELECTION [F]
Beluga imperial 30GR 395.00
Oscietra imperial 30GR 185.00

With egg yolk, egg white, cream Fraiche and blinis

PAIRING SUGGESTIONS

FOR CHAMPAGNE [C, O, D, P, E] 85.00

Gillardeau oysters (2 pcs)
Prawns Cambero Rosso Tartlets (3 pcs)
Spicy Salmon on blank ink tart (3 pcs)
Black Caviar, blini and sour cream (3 pcs)

AMARA DELI [G, B, M, L] 41.00
Occelli Al Barolo [D, O, C, G]
Truffle pecorino
Aged gouda
Rosemary crostini
Salami Milano
Culatello Ham
Crispy olive pie
Homemade lime chutney

SALADS

CAESAR PRAWNS SALAD [C, O, B, G, E, L] 33.00
Romain lettuce, aged parmesan cheese, anchovies' fillet, herbed crouton, caesar dressing

CAESAR CHICKEN SALAD [D, K, B, G, E, L] 29.00
Romain lettuce, aged parmesan cheese, anchovies' fillet, herbed crouton, caesar dressing

BURRATA AND CULATELLO [B, D, G, L] 29.00
Baby rucola, marmande tomato, compressed melon with sichuan pepper, hazelnut vinaigrette

LOBSTER SALAD [C, D, E, K, H] 41.00
Quinoa salad, mango, cucumber, kale leaves, roasted sesame, almond flakes, passion fruit vinaigrette

GREEK SALAD [G, P, V] 21.00
Cherry tomato, cucumber, bell pepper, red onion, olive kalamon, feta cheese

SANDWICHES

CULATELLO IN CROISSANT [B, G, D, K] — 28.00
Buffalo mozzarella, sun-dried tomato, rocket leaves.

THE CLUB SANDWICH [B, G, D, K] — 25.00
Grilled chicken, romain lettuce, egg mayonnaise, tomato, smoked pancetta, french fries

GRILLED VEGETABLE SANDWICH [V, B, D, O, G] — 20.00
All grain tortilla, avocado smashed, cottage cheese, cucumber, vegetable crisps

SMOKED SALMON RYE BREAD SANDWICH [D, E, G, B, N, P] — 28.00
Pickles cucumber, herbs cream cheese boiled eggs, hash avocado, mayo vegetable crisps

BURGERS

THE SMASHED BURGER [B, G, D, K] — 28.00
Yellow cheddar cheese, red onion, gherkins

THE WAGYU MINI BURGER (3PCS) [B, G, D, K] — 38.00
Yellow cheddar cheese, truffle mayonnaise, gherkins, romaine lettuce, quail eggs

CHICKEN ROYAL BURGER [D, B, G, K] — 25.00
Chicken breast with spices, crispy coating, iceberg lettuce, creamy mayonnaise

• All burgers are served with french fries and coleslaw salad

PASTA

FRESH SPAGHETTI WITH CHERRY TOMATO SAUCE [B, G, P] — 28.00
With basil, parmesan & burrata cheese

*Vegan version available

FETTUCINE BOLOGNESE [B, G, P] — 25.00
Beef ragu, tomato sauce, parmesan cheese

FRESH SPAGHETTI CARBONARA STYLE [B, G, D] — 28.00
Guanciale, eggs, pecorino cheese, asparagus, black truffle

RAVIOLI [B, G, D] — 29.00
Buffalo mozzarella cheese, tomato sauce, parmesan cheese, basil

MAIN COURSES

GRILLED SEABASS [E, D, B, G] 49.00
Celeriac puree, green beans, chimichurri

AUSTRALIAN WAGYU FILLET [D, B, G, K] 79.00
Potato fondant, charred broccolini, grilled king oyster mushroom

GRILLED CORN-FED CHICKEN BREAST [D, B, G, K] 28.00
Grilled marinated vegetables, sweet potato puree

FRENCH CUT RACK OF LAMB [D, B, G, K] 45.00
Baby carrot saute with butter and balsamic vinegar, mushed potato, lamb jus

ROASTED CAULIFLOWER STEAK [V, N, O, K, VG] 22.00
Basil pesto, gremolada sauce

• All our fish and seafood is sustainably certified and sourced

VITRINE LOBBY DESSERTS

AMARA CAKE [G, D, B, L] 12.00
Hazelnut, caraibe, brulle

COCOA BEANS [G, D, B, L] 12.00
Manjari 64%, crunchy praline

RASPBERRY [G, D, B, L] 12.00
Raspberry, opalys 32%, pistachio

MOKABA [G, D, B, L] 12.00
Almond, dulcey 35%, coffee

BOMBEE [G, D, B, L] 12.00
Caramel, coffee

EXOTIC CHEESE CAKE [G, D, B, L] 12.00
Cheese, mango, yuzu

VANILLA MADAGASCAR [G, D, B, L] 12.00
Vanilla, flan

VEGAN CAKE [G, D, B, L] 12.00
Passion mango, amatika 46%, hazelnut

STEVIA CAKE [G, D, B, L] 12.00
Red fruit, vanilla

ORIGINAL BASQUE CHEESECAKE [G, D, B, L] 12.00
Mascarpone, crust

LOBBY BAR TOP VITRINE

MORNING

BUTTER CROISSANT G, D, B, L	5.00
CHOCOLATE CROISSANT G, D, B, L	8.00
PISTACHIO CROISSANT G, D, B, L	8.00
RASPBERRY CROISSANT G, D, B, L	8.00
MADAGASCAR VANILLA MARITOZZO G, D, B, L	6.00

AFTERNOON

GOURMET COOKIES G, D, B, L 7.00

PRALINE, NUTS

NUT TART G, D, B, L 8.00

PECANS, CARAMEL

MARBLE CAKE G, D, B, L 8.00

VANILLA, CACAO

CHOCOLATE PRALINES

DUBAI BAR G, D, B, L	21.00
COCONUT G, D, B, L	3.00
PEANUT G, D, B, L	3.00
PECAN G, D, B, L	3.00
VANILLA G, D, B, L	3.00
PINEAPPLE G, D, B, L	3.00
STRAWBERRY G, D, B, L	3.00
GIANDUJA G, D, B, L	3.00
COFFEE G, D, B, L	3.00

BABY MENU*

PLEASE CREATE YOUR PREFERRED COMBINATION
Whether steamed or boiled, blended or diced
our products are daily fresh and based on seasonal availibility

More options can be prepared upon request

PROTEIN

Veal
Chicken
Beef
Turkey
Fish of the day [E]

CARBOHYDRATES

Rice [G]
Pasta [B, G]

FIBRE

Carrot [G]
Potato [G]
Courgette [G]
Pumpkin [G]

VITAMINS

Apple
Banana
Pear

*BABY MENU OPTIONS ARE COMPLIMENTARY

SENSITIVITY GUIDE

If you experience any food sensitivities, select your diet from
AMARA's sensitivity guide, a simple approach to eating right and maintaining a balanced diet. Look for dishes marked with the guide symbols and please let your server know which meals you would enjoy so we can prepare them for you.

A| Celery, B| Cereals containing gluten, C| Crustaceans, D| Eggs,
E| Fish, F| Lupin, G| Milk (including lactose), H| Molluscs, K| Mustard,
L| Nuts, M| Peanuts, N| Sesame seeds, O| Soya,
P| Sulphurdioxide/sulphites, V| Vegetarian VG| Vegan

All prices are in (€) and include all taxes.