



# MONACO GRAND PRIX 2025

*Amazonico*

PLACE DU CASINO, 98000 MONACO  
[WWW.AMAZONICORESTAURANT.COM/MONTE-CARLO](http://WWW.AMAZONICORESTAURANT.COM/MONTE-CARLO)



# Friday 23rd May

## Lunch | 12pm - 2:30pm

### Restaurant

A La Carte Menu | 400€ minimum spend per person  
*(to be allocated on food & beverages)*

## Dinner | 7pm - 11:30pm

Dinner Menu (1st sitting) | 400€ per person  
*(excluding beverages)*

Dinner Menu (2nd sitting) | 800€ per person  
*(400€ to be allocated to beverages)*

All our packages are inclusive of VAT.

100% pre-payment will be required for all reservation upon confirmation and non-refundable 7 days prior to date of the event.

A minimum age of 18 years old is required to access Amazónico Lounge and over 10 years old for the second seating in the Restaurant.





Grand Prix 2025  
Friday Dinner Menu

**Salmon**

Atlantic **salmon** tartare, chilli-miso,  
crispy potato causa, radish

...

**Ensalada Amazónica**

Mango, **avocado**, confit tomato,  
kalamansi citrus

**Berenjena**

Japanese **aubergine**, achiote-miso,  
sesame spices

...

**Aguachile**

Mexican style **stone** bass aguachile,  
avocado cream, jalapeño

**Langosta**

**Lobster** tail, tamarillo & rocoto sauce,  
creme fraiche, Vintage Baerii **caviar**

**Atun Picante**

Spicy **toro** tartare, apple & cucumber,  
spring onion

...

**Merluza**

Chilean **bass**, rocoto-miso marinade, celeriac,  
passion fruit leche de tigre

*served with broccoli y zanahoria*

...

**Entraña**

Chimichurri marinated  
**Angus skirt steak**

**Costilla de Cordero**

Grilled **lamb** rack,  
birria jus

*served with papas al horno*

...

**Tapioca Tropical**

Coconut & kaffir lime **tapioca** pearls,  
yuzu cream, spicy mango

**Chocolate al Moctezuma**

Hot **chocolate** fondant,  
lucuma sorbet

*Menu is based on a sharing concept for the whole table.  
Should you have any allergies or dietary requirements,  
please ask your waiter for assistance.*







# Saturday 24th May

**Lunch | 12pm – 2:30pm**

## **Restaurant Terrace**

Lunch Menu | 500€ per person  
*(excluding beverages)*

## **The Lounge & Spélugues Terrace**

Lunch Menu | 400€ per person  
*(excluding beverages)*

**Dinner | 7pm – 11:30pm**

Dinner Menu (1st sitting) | 500€ per person  
*(excluding beverages)*

Dinner Menu (2nd sitting) | 1,000€ per person  
*(500€ to be allocated to beverages)*

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100% pre-payment will be required for all reservation upon confirmation and non-refundable 7 days prior to date of the event.

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# Grand Prix 2025

## Saturday Lunch & Dinner Menu

### Quisquilla

Mediterranean **prawn** tartare,  
seafood croquette, mango-miso

...

### Ensalada Amazónica

**Mango, avocado**, confit tomato,  
kalamansi citrus

### Durazno

Roasted seasonal apricot, dry wagyu **beef**,  
aji amarillo dressing, watercress

...

### Tuna Laqueado

Seared **akami tuna**, manao crunch,  
pineapple, tamarillo ponzu

### Salmon

Cured Atlantic **salmon**, grilled leaves,  
apple & ginger dressing

### Camaron

Mediterranean purple **prawns**, tomato  
leche de tigre, papaya, chulpi corn

### Kagoshima Nigiri

A5 Kagoshima **wagyu beef**,  
nikiri, chives

...

### Rodaballo

**Turbot**, garlic & chilli pil pil

*served with broccoli y zanahoria*

...

### Solomo

60 days dry age  
Basque **sirloin**

### Costilla

Grilled **lamb** rack,  
birria jus

*served with papas al horno*

...

### Açaí

**Açaí** & blueberry parfait,  
almond sponge cake, açaí sorbet

### Chocolate al Moctezuma

Hot **chocolate** fondant,  
lucuma sorbet

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# Sunday 25th May

Lunch | 12pm - 2:30pm

## Restaurant Terrace

Lunch Menu | 1,800€ per person  
*(600€ to be allocated to beverages)*

## The Lounge & Spélugues Terrace

Lunch Menu | 1,200€ per person  
*(200€ to be allocated to beverages)*

Grand Prix After Party | 5pm - 8pm

*Official after party of the Monaco Grand Prix 2025 with ARKADYAN*

Standing Drinks Ticket | 150€ per person  
*(3 drinks per person)*

Dinner | 9:30pm - 11:30pm

## Restaurant Terrace & The Lounge

Dinner Menu | 1000€ per person  
*(500€ to be allocated to beverages)*

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Grand Prix 2025  
Sunday Lunch Menu

**Atun Okinamasu con Caviar**  
Toro tuna tartare, coconut,  
Baerii Vintage caviar

...

**Ensalada Amazónica**  
Mango, avocado, confit tomato,  
kalamansi citrus

**Durazno**  
Roasted seasonal apricot, dry wagyu beef,  
watercress, aji amarillo dressing

...

**Centollo**  
Alaskan king crab, avocado,  
Oscietra caviar

**Langosta**  
Mediterranean lobster, tamarillo & rocoto  
sauce, creme fraiche, cucumber

**Hamachi**  
Yellowtail, passion fruit,  
green shiso dressing

**Lomo**  
A5 Kagoshima sirloin, nikkei  
cashew sauce, sesame

...

**Pargo**  
Mediterranean red snapper, garlic & chilli pil pil

*served with ensalada de tomate*

...

**Solomo**  
Dry aged 60 days Basque  
sirloin steak

**Costilla**  
Grilled lamb rack,  
summer truffle jus

*served with papas al horno*

...

**Piña Rostizada**  
Roasted caramel glazed pineapple,  
corn cake, coconut sorbet

**Chocolate al Moctezuma**  
Hot chocolate fondant,  
lucuma sorbet

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Grand Prix 2025  
Sunday Dinner Menu

Quisquilla

Mediterranean **prawn** tartare,  
seafood croquette, mango-miso

...

Ensalada Amazónica

**Mango, avocado**, confit tomato,  
kalamansi citrus

Durazno

Roasted seasonal apricot, dry wagyu **beef**,  
aji amarillo dressing, watercress

...

Tuna Laqueado

Seared **akami tuna**, manao crunch,  
pineapple, tamarillo ponzu

Salmon

Cured Atlantic **salmon**, grilled leaves,  
apple & ginger dressing

Camaron

Mediterranean purple **prawns**, tomato  
leche de tigre, papaya, chulpi corn

Kagoshima Nigiri

A5 Kagoshima **wagyu beef**,  
nikiri, chives

...

Rodaballo

**Turbot**, garlic & chilli pil pil

*served with broccoli y zanahoria*

...

Solomo

60 days dry age  
Basque **sirloin**

Costilla

Grilled **lamb** rack,  
birria jus

*served with papas al horno*

...

Açaí

**Açaí** & blueberry parfait,  
almond sponge cake, açaí sorbet

Chocolate al Moctezuma

Hot **chocolate** fondant,  
lucuma sorbet

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# SELVA

THE DARK SIDE OF THE JUNGLE



Hidden beneath Amazónico, where darkness, rhythm, and desire collide with signature cocktails, Champagnes, and premium spirits, where resident and guest DJs ignite unforgettable nights

## THURSDAY, 22 MAY

RAMYEN

Tables from 1,500€

## FRIDAY, 23 MAY

THEMBA, GROSSOMODDO, DERON, ANDY FASCIA

Tables from 3,000€

## SATURDAY, 24 MAY

HUGEL

Tables from 5,000€

## SUNDAY, 25 MAY

SELVA x GOSPËL

SONA, MONOBASE, ADAM TEN, ZINGER

Tables from 4,000€

For table reservations and enquiries  
📞 +33 6 80 86 60 24 | +377 98 06 14 14 | [amazonicomontecarlo@sbm.mc](mailto:amazonicomontecarlo@sbm.mc)

All our table prices are inclusive of VAT.

100% pre-payment will be required for all reservation upon confirmation and non-refundable 7 days prior to date of the event.

SELVA implements a smart elegant dress code. Sportswear, flip-flops, beachwear, baseball caps, shorts and open shoes for gentlemen are not permitted.