



MONACO GRAND PRIX 2025

Amazonico

PLACE DU CASINO, 98000 MONACO
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 fraîche, 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)

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
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

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Rodaballo

Turbot, garlic & chilli pil pil

served with broccoli y zanahoria

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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

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

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.

FOR FURTHER DETAILS PLEASE
REACH OUT TO OUR EVENTS TEAM.

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