

TROPICALIA

NEW YEAR'S EVE 2025

Amazonico

10 BERKELEY SQUARE, MAYFAIR
AMAZONICORESTAURANT.COM

TROPICALIA

NEW YEAR'S EVE

For one night only, Amazónico will undergo a dazzling transformation into a carnival-inspired party paradise, with an abundance of colourful feathers, sparkling installations, and gleaming lights.

Experience sharing-style menus inspired by the vibrant flavours of Latin America. Guests may enjoy dining experiences, select from two Champagne packages to transform your New Year's Eve celebration.

The night promises to be unforgettable, with the internationally acclaimed DJ duo, Grossomoddo, taking to the decks. Party to their electrifying fusion of House, Latin, Afro-Beat rhythms, alongside an incredible lineup of live performances from our bands and DJs throughout the evening.

Open bar tickets are available from 11pm with free-flowing spirits and tropical cocktails.

DRESS CODE | TROPICAL GLAMOUR



GROSSOMODDO



TROPICALIA

HEADLINING DJ

Internationally acclaimed act, Grossomoddo, is a global music sensation, celebrated for their electrifying fusion of House, Latin, Afro-Beat rhythms. With a reputation for unforgettable live performances, they will lead the party with energy that keeps the dance floor alive all night.

RESIDENT DJS

Our resident DJs will kick off the evening in The Lounge with signature elec-tropical beats starting at 7:30pm. Then Grossomoddo will take over the decks, turning up the heat late into the night.

LIVE BANDS

Join us for an electrifying evening, starting at 6pm with the vibrant sounds of Banda Ipanema, a dynamic four-piece Brazilian band, performing live in The Dining Room.

BRAZILIAN DANCERS & DRUMMERS

Carnival dancers in dazzling costumes and samba drummers with infectious beats will parade through the restaurant, bringing the spirit of Rio's famous Carnival to life.





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EARLY EVENING EXPERIENCE

£140 PER PERSON

Join us from 5:00pm until 7:30pm for a bespoke dinner. Prepare for the festivities ahead with a 2-hour dining experience.

- A glass of Veuve Clicquot Ponsardin Brut Champagne on arrival
- New Year's Eve bespoke set-sharing style menu featuring Amazónico signature dishes
- Live Latin bands

EXCLUSIVE CARNIVAL EXPERIENCES

£595 PER PERSON - R DE RUINART & OPEN BAR

£725 PER PERSON - DOM PERIGNON (BAND VIEW) & OPEN BAR

The ultimate way to celebrate New Year's Eve at Amazónico. Join us from 8pm onwards and celebrate in style all night long.

- A show-stopping New Year's Eve sharing menu
- Bottle of Dom Pérignon or R de Ruinart NV, shared between two
- A miniature bottle of Don Julio 1942 per person - exclusive to the Dom Pérignon menu only
- Open bar from 11pm with premium spirits and bespoke cocktails
- A glass of Veuve Clicquot Ponsardin Brut Champagne to toast the New Year
- Live Latin bands and DJs including Grossomoddo

Our packages are inclusive VAT and excluding 13% service charge. 100% pre-payment will be required for all reservations upon confirmation and non-refundable 7 days prior to the event.

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PRIVATE DINING

£725 PER PERSON - DOM PERIGNON & OPEN BAR

For guests seeking a more intimate experience whilst enjoying spirited sounds of our live bands

- A show-stopping New Year's Eve sharing menu
- Bottle of Dom Pérignon shared between two
- A miniature bottle of Don Julio 1942 per person
- Open bar from 11pm with premium spirits and bespoke cocktails
- A glass of Veuve Clicquot Ponsardin Brut Champagne to toast the New Year
- Live Latin bands and DJs including Grossomoddo

PARTY WITHOUT DINING

£225 PER PERSON - OPEN BAR

Enjoy an open bar from 11pm offering a bespoke selection of your favourite spirits and exotic drinks

- Open bar with premium spirits and bespoke cocktails
- Access to all areas with Grossomoddo in The Lounge and Latin bands in The Dining Room
- A glass of Veuve Clicquot Ponsardin Brut Champagne to toast the New Year

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Amazónico

New Year's Early Eve 2025

Champagne

Veuve Clicquot Ponsardin, Brut

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Truffle Pão de Queijo

Cassava cheese bread,
Périgord truffle

Ventresca

Confit bluefin **tuna** belly,
gazpacho sauce, charcoal tart

Trompetilla

Black **trumpets**, black truffle, idiazabal cheese

...

Langosta Maki

Scottish **lobster**, avocado,
mango-miso, black garlic

Centollo

Alaskan **king crab**,
winter leaves, citrus crumble

Madai

Red bream tartare,
yuzu & vermouth condiment

...

Rodaballo

Turbot, green curry pil pil,
smoked snow peas

...

Solomillo Wagyu

Chilean **Wagyu fillet**, jus, foie gras, cocoa shavings

Served with
Purée de papas al tartufo
Brócoli y zanahoria

...

Piña Rostizada

Roasted caramel-glazed **pineapple**,
corn cake, coconut sorbet

Terruño

Spiced tuile, tonka & black pepper
custard, jabuticaba-marinated **plum**

*Menu to be taken by the whole table and is based on two or more sharing.
Should you have any allergies or dietary requirements, please ask your waiter for assistance.
Prices are VAT inclusive and a discretionary 13% service charge will be added to your bill.*

Amazónico

New Year's Eve 2025

Parties of 2

...

Truffle Pão de Queijo
Cassava cheese bread,
Périgord truffle

Puchero
Braised **short rib** croquette,
bitter orange sauce

...

Centollo
Alaskan **king crab**, winter leaves,
citrus crumble

Aguachile
Mexican-style **stone bass** ceviche,
avocado cream, jalapeño

...

Bogavante
Kombu-roasted **lobster**,
mushrooms, green peppercorns

or

Rodaballo
Turbot, green curry pil pil,
smoked snow peas

...

Solomillo Wagyu
Chilean **Wagyu fillet**, jus,
foie gras, cocoa shavings

or

Cordero
Lamb rump,
spiced nikkei glaze

Served with
Purée de papas al tartufo
Brócoli y zanahoria

...

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

Profiterole
Choux pastry, tonka & black pepper
custard, jabuticaba-marinated **plums**

Brigadeiros
Selection of traditional Brazilian **chocolate truffles**

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New Year's Eve 2025

Parties of 3+

...

Truffle Pão de Queijo
Cassava cheese bread,
Périgord truffle

Puchero
Braised **short rib** croquette,
bitter orange sauce

Trompetilla
Black **trumpets**, black truffle,
idiazabal cheese

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

...

Centollo
Alaskan **king crab**, winter leaves,
citrus crumble

Aguachile
Mexican-style **stone bass** ceviche,
avocado cream, jalapeño

Madai
Red bream tartare,
yuzu & vermouth condiment

Kagoshima Nigiri
A5 **Wagyu sirloin**

...

Bogavante
Kombu-roasted **lobster**,
mushrooms, green peppercorns

Rodaballo
Turbot, green curry pil pil,
smoked snow peas

...

Solomillo Wagyu
Chilean **Wagyu fillet**, jus,
foie gras, cocoa shavings

Cordero
Lamb rump,
spiced nikkei glaze

Served with
Purée de papas al tartufo
Brócoli y zanahoria

...

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

Profiterole
Choux pastry, tonka & black pepper
custard, jabuticaba-marinated **plums**

Brigadeiros
Selection of traditional Brazilian **chocolate truffles**

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Party without Dining

Cocktail Selection

Save the Jungle

Leblon Cachaca, Tamarillo Paste,
Star Anise, Lime

Jabuticaba

Belvedere Vodka, Jabuticaba, Timur Berry,
Honey Passion Fruit Mead

Amazónegroni

Tanqueray Gin, Campari,
Carpano Rosso Vermouth, Sesame

Sangria Blanca

Tanqueray Gin, Tropical Wine,
Carpano Bianco Vermouth, Aloe Vera

Palomito

Casamigos Blanco, Mango Jalapeño, Lime,
Pink Grape fruit Soda

Rainforest Old Fashioned

Zacapa 23, Açaí, Beer Reduction,
Green Strawberry Bitter

For allergy information please ask a member of staff for our Food Allergen Information Card.
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FOR FURTHER INFORMATION AND TO RESERVE PLEASE
GET IN TOUCH WITH OUR RESERVATION TEAM AT

RESERVATIONS@AMAZONICO.CO.UK
+44 20 7404 5000

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