

TROPICALIA

NEW YEAR'S EVE 2025

Amazonico

PLACE DU CASINO,
98000 MONACO

TROPICALIA

This New Year's Eve, Amazónico will undergo a dazzling transformation into a carnival-inspired party paradise, with an abundance of colourful feathers, sparkling installations, and gleaming lights.

Celebrate in style with an exclusive festive menu designed for the occasion, and as the night unfolds, lose yourself to the rhythm of our elec-tropical beats, spun by resident DJs at the decks, bringing the untamed energy of the jungle to life.

DRESS CODE | ELEGANT & CHIC

LIVE MUSIC & ENTERTAINMENT

RESIDENT DJs

Our resident DJs will kick off the evening in The Lounge with signature elec-tropical beats starting at 7pm. As the night unfolds, the music will take over, blending Latin rhythms and jungle-inspired sounds, setting the perfect tone to welcome the new year in true Amazónico style.

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.

100% pre-payment will be required for all reservation upon confirmation and will be non-refundable 72 hours prior to date of the event.

Guests must be at least 18 years old to access Amazónico for dinner after 8pm. Guests under 18 will be accommodated during the first seating only.





TROPICALIA

EARLY EVENING EXPERIENCE

MINIMUM SPEND 200€ PER PERSON

Join us from 6pm for our exclusive festive menu, designed as the perfect start to your night's celebrations. Begin your evening with us and set the tone for the festivities ahead.

EXCLUSIVE CARNIVAL EXPERIENCE

MINIMUM SPEND 650€ PER PERSON

Join us from 9pm onwards and celebrate in style all night long. Experience the ultimate New Year's Eve celebration for an unforgettable evening, where you'll enjoy our festive menu curated with premium ingredients. With access to our full drinks menu and your table reserved for the entire night, gather with friends and loved ones as the clock strikes midnight to ring in the New Year in a spectacular, tropical fashion.

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THE MENU

Executive Chef, Jérôme Lorvellec has curated a festive A La Carte menu featuring dishes inspired by Latin America and the communities that inhabit the Amazon region. It has been designed with sharing in mind, to allow you and your guests an opportunity to experience the unique flavours of the Amazon jungle. Pair these with our signature selection of cocktails from the bar or wines from our extensive list for an unforgettable experience.

Hojas y Verduras Frescas

Salad & Vegetables

Camarones Melosos • 29
Shrimp, mango, peanuts, garlic & ginger mayo, Baerii Vintage **caviar**

Ensalada Amazónica • 23
Mango, avocado, confit tomato, kalamansi citrus

Crudo y Marinados

Raw & Marinated

Salmon Tiradito • 28
Scottish **salmon**, tamarin & soya dressing, avocado

Aguachile • 32
Mexican-style **stone bass** ceviche, avocado cream, jalapeño

Atún Okinamasu con Caviar • 52
Toro **tuna** tartare, coconut, Baerii Vintage **caviar**

Vieira • 42
Cured **scallop**, beetroot, yuzu-truffle dressing

Hamachi Tiradito • 35
Thinly sliced **yellowtail**, passion pulp, shiso leaf dressing

Tuna Laqueado • 35
Seared akami **tuna**, manao crunch, pineapple, tamarillo ponzu

Perlas del Mar

Caviars

Sturia Oscietra
50gr • **240** 125gr • **610**

Sturia Beluga
50gr • **675** 125gr • **1650**

Served with blinis, guacamole, sour cream

Japazónico

Sushis & Makis

Nigiri
3 Variations (6 pieces) • **42**
6 Variations (12 pieces) • **84**

Sashimi
3 Variations (9 pieces) • **52**
5 Variations (15 pieces) • **92**

Atun Picante • 26
Spicy **tuna** tartare, cucumber, apples, chives

Langosta Maki • 42
Lobster tail, aji amarillo mayo, garlic chips, chulpi corn

Our full sushi menu is available on request

Petiscos Amazónicos

Amazonico Bites

Pão de Queijo • 14
Cassava cheese bread

Empanadas • 27
Wagyu beef, black truffle cream

Cangrejo • 28
Mediterranean **stone crab**, spicy cassava cake, tomatillo sauce

Ancas de Rana • 32
Fried **frog legs**, spiced mango dressing

Croqueta • 32
Foei gras, chorizo relish, quinoa

*For allergy information please ask a member of staff for our Food Allergen Information Card.
Menu items are subject to change based on seasonal availability.*





Salteados Woks

Arroz Chaufa • 38
Red, black and white whole grain rice,
duck breast, fried egg

Arroz con Mariscos • 58
Tiger prawns, **Chilean sea bass**, mussels,
Creole sauce

Rodaballo • 52
Turbot fillet, clams, Amazonico style curry

Del Río a la Mar Fish & Seafood

San Pedro • 68
Grilled **John Dory** fillet,
garlic & chilli pil pil

Merluza Negra • 64
Marinated Chilean **sea bass**,
pomegranate & miso, citrus glaze endive

Pulpo • 44
Chargrilled **octopus**, black eye peas salad, pineapple salsa

Al Espeto

A La Parrilla

Lubina • 16 (100gr)
Line caught **sea bass**

Lenguado • 145 (800gr)
Wild **Dover sole**

Langosta Real • 320 / kg
Native **blue lobster**

Rodaballo • 360
Wild **turbot**

Langostino • 45 (one piece)
Imperial **tiger prawn**

Carnes a la Parrilla Charcoal Grilled Meats

Entraña • 62 (250gr)
Chimichurri-marinated Angus **skirt steak**

Picanha Rodizio • 52 (250gr)
Brazilian-style grilled **rump steak**

Costilla Huacatay • 52 (300gr)
Rack of **lamb**, smoked chilli, lime & oregano

Solomillo de Wagyu • 140 (200gr)
Chilean **Wagyu filet**

Picanton Caipira • 42 (250gr)
Aji amarillo & lemon-marinated baby **chicken**

Bife Japones • 245 (200gr)
A5 Kagoshima **Wagyu sirloin**

Costilla de Res • 620 (1.8kg)
Westholme **Wagyu** tomahawk

Wagyu T-Bone • 325 (1kg)
Westholme **Wagyu T-bone** (Australia)

Wagyu Ojo de Bife • 220 (400gr)
Westholme **Wagyu rib-eye** (Australia)

Acompañamientos Sides

Brocoli y Zanahoria • 16
Chargrilled **broccoli**, baby **carrots**,
spicy panela

Papas al Horno • 14
Josper grilled **new potatoes**,
thyme, rosemary

Puerro • 16
Smoked **leeks**, walnuts, black olive,
port wine sauce

Wok de 25 Verduras • 22
Stir-fried seasonal
vegetables

Col Rizada • 14
Kale and frisée leaves, cashew nuts,
orange vinaigrette

Queso Fundido • 24
Argentinian-style baked **cheese**,
sun dried tomato, anchovies

SELVA *Loca*

11PM - 4AM

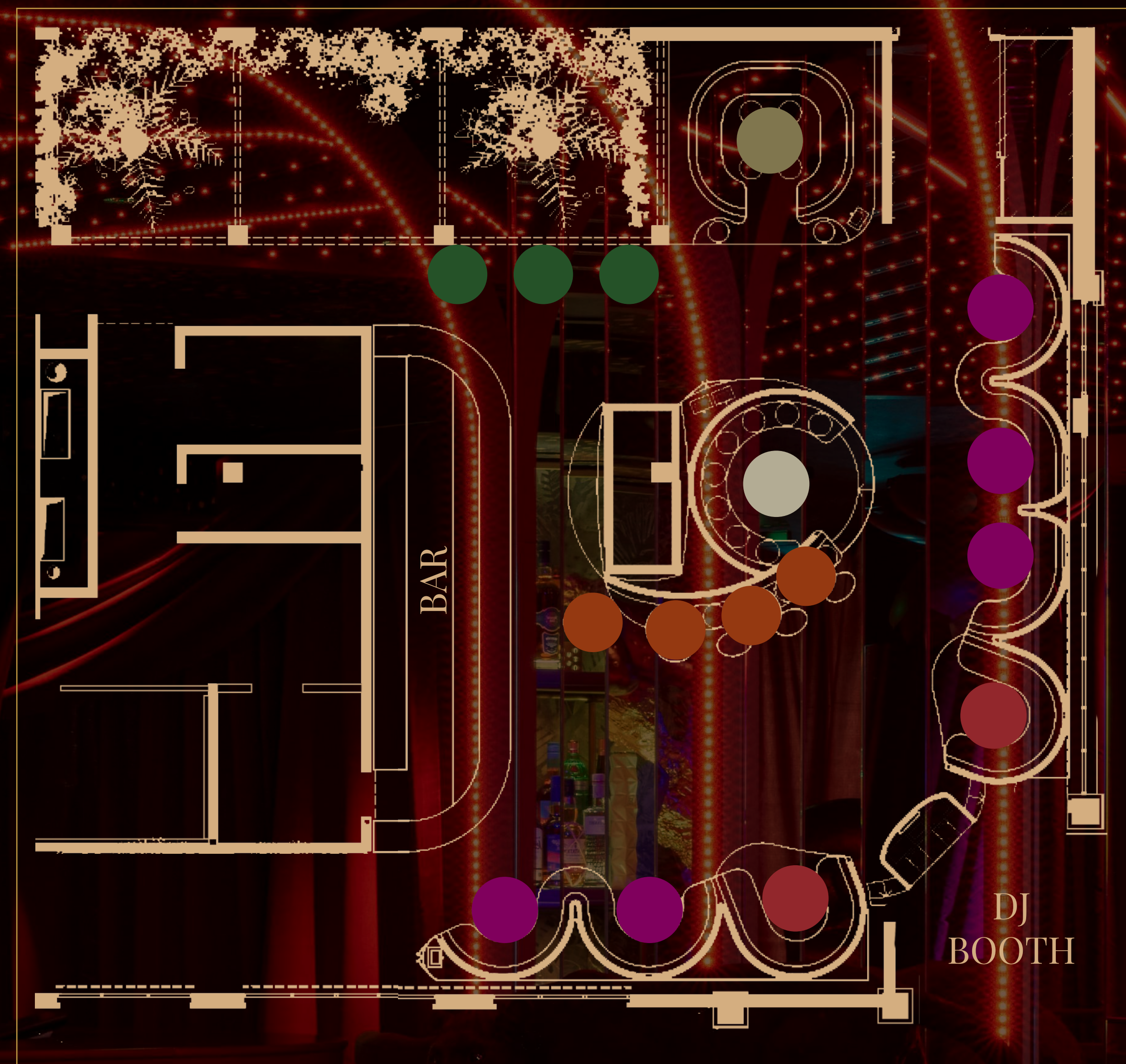
Beneath Amazónico lies Selva, a seductive underworld where the jungle grows darker, the beats drop deeper and every night welcomes the unexpected. This New Year's Eve, step into the mystery of Selva Loca with the most exclusive celebration of the year.

Enjoy premium bottle service at your private table, as you immerse yourself in vibrant elec-tropical beats from our resident DJs and dance until the early hours of 2026.

- 1x Jungle Booth | 20 guests | 5,000€ minimum spend
- 1 x Central Booth | 16 guests | 6,000€ minimum spend
- 2 x DJ Side Booths | 12 guests | 3,000€ minimum spend
- 5 x Corner Booths | 8 guests | 2,000€ minimum spend
- 4 x Central Tables | 6 guests | 1,000€ minimum spend
- 3 x Private Corner Tables | 4 guests | bottle service

100% pre-payment will be required for all reservation upon confirmation and will be non-refundable 72 hours prior to date of the event.

Tables are subject to availability.



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FOR FURTHER INFORMATION AND TO RESERVE PLEASE
GET IN TOUCH WITH OUR RESERVATION TEAM AT

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+377 98 06 14 14

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PLACE DU CASINO, 98000 MONACO
WWW.AMAZONICORESTAURANT.COM/MONTE-CARLO