



MONACO GRAND PRIX 2026



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

A promotional image for the Grand Prix 2026. The background is a photograph of an outdoor terrace at the Hotel de Ville in Monte-Carlo, featuring round tables with white tablecloths, wicker chairs, and large white umbrellas. In the background, the ornate architecture of the Casino de Monte-Carlo is visible under a clear blue sky. A dark green semi-transparent box on the left side of the image contains the event details in gold and white text.

Grand Prix 2026

5th to 7th of June

Experience an unforgettable Grand Prix weekend at Amazónico Monte-Carlo, where the spirit of the Amazon meets the most iconic weekend of the year.

With a panoramic terrace overlooking the track, guests will enjoy unbeatable front-row views of the action all weekend long. Expect special Grand Prix menus with all the Amazónico favourites for the occasion, while live music and resident DJs keep the atmosphere building from the day into the night.

As the celebrations reach their peak on Sunday, let loose with an unmissable after-race party on the terrace, headlined by musical powerhouses ARKADYAN.

DRESS CODE | ELEGANT & CHIC



Friday 5th June

Lunch | 12pm - 3pm

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

Dinner | 6:30pm - 11:30pm

First Sitting | From 6:30pm
Dinner Menu | 400€ per person
(excluding beverages)

Second Sitting | From 9:30pm
Dinner Menu | 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 14 days prior to date of the event.

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

Grand Prix 2026
Friday Dinner Menu

Salmon

Ora King **salmon**, spicy cassava cake,
ikura, tomatillo sauce

...

Ensalada Amazónica
Mango, avocado, confit tomato,
kalamansi citrus

Esparragos

Roasted green **asparagus**, Wagyu cecina,
spicy Hollandaise sauce

...

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

Langosta

Lobster, leche de tigre,
celeri & apple pickles

Toro

O'Toro nigiri, negi, nikiri sauce

...

Merluza
Marinated chilean **sea bass**,
miso, anticucho

Boniato

Roasted **sweet potatoes**,
spicy panela sauce

...

Entraña
Chimichurri marinated
Angus **skirt steak**

Solomillo de Wagyu
Australia **Wagyu filet**

Papas al Horno

Josper grilled **new potatoes**,
thyme & rosemary

...

Manjar
Dark **chocolate** tuile, chocolate
whipped ganache, black cherries

Tres Leche
Dulce de leche milk cake,
dulcey ganache, coffee tuile

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 6th June

Lunch | 12pm - 3pm

Restaurant Terrace

Lunch Menu | 500€ per person
(excluding beverages)

Lounge Terrace

Lunch Menu | 400€ per person
(excluding beverages)

Dinner | 6:30pm - 11:30pm

First Sitting | From 6:30pm
Dinner Menu | 500€ per person
(excluding beverages)

Second Sitting | From 9:30pm
Dinner Menu | 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 14 days prior to date of the event.

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



Grand Prix 2026
Saturday Lunch & Dinner Menu

Pato
Duck confit croquetas

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Ensalada Amazónica
Mango, avocado, confit tomato,
kalamansi citrus

Cangrejo
King crab, glass noodles,
sweet and chili sauce

...

Langosta
Lobster, leche de tigre,
celeri & apple pickles

Kagoshima Nigiri
A5 Kagoshima Wagyu beef,
Baerii Vintage caviar, nikiri, chives

Hamachi
Yellowtail sashimi, miso dressing,
red onion, wasabi lime cream

...

Rodaballo
Wild turbot, maracuja butter
& caviar sauce

Brócoli y Zanahoria
Chargrilled broccoli, baby carrots,
spicy panela

...

Costilla de Cordero
Grilled lamb rack, smoked chili,
lime & oregan

Txuleta
Australia Wagyu rib eye

Papas al Horno
Josper grilled new potatoes,
thyme & rosemary

...

Vacherin
Acerola, açai

Chocolate al Moctezuma
Hot chocolate fondant,
avocado and banana 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.



Sunday 7th June

Lunch | 12pm - 2:30pm

Restaurant Terrace | Front Line

Lunch Menu & After Race Party | 2,500€ per person
(1000€ to be allocated to beverages)

Restaurant Terrace

Lunch Menu & After Race Party | 2,000€ per person
(600€ to be allocated to beverages)

Lounge Terrace

Lunch Menu & After Race Party | 1,500€ per person
(300€ to be allocated to beverages)

Dinner | 9:30pm - 11:30pm

Restaurant Terrace & The Lounge

A La Carte Menu | 500€ minimum spend per person
(to be allocated on food & beverages)

All our packages are inclusive of VAT.

100% pre-payment will be required for all reservation upon confirmation and non-refundable 14 days prior to date of the event.

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



Grand Prix 2026
Sunday Lunch Menu

Atun Okinamasu

Toro **tuna** tartare, coconut, Baerii Vintage **caviar**

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Ensalada Amazónica

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

Cangrejo

King **crab**, Oscietra caviar, glass noodles, sweet and chili sauce

...

Pato

Duck tataki, crispy quinoa, yuzu & açai

Camaron

San Remo **prawn** ceviche, pear salsa

Kagoshima Nigiri

A5 Kagoshima **Wagyu beef**, Oscietra **caviar**, nikiri, chives

...

Langosta

Spiny lobster, maracujà & jalapeño beurre blanc

Tomates

Heritage tomatoes, lemongrass & ginger dressing, goats cheese

...

Kagoshima

Japanese **sirloin steak**

Costilla Corta

Australia **black angus short rib**

Papas

Mashed **potatoes**

...

Piña Rostizada

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

Manjar

Dark **chocolate** tuile, chocolate whipped ganache, black cherries

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.



After Race Party

Sunday 7th June | 5pm - 8pm

As the final car crosses the finish line, the celebration begins. Experience the official after-race party with headliners ARKADYAN and our resident DJs and bands.

Raise a glass to the winners from our terrace with panoramic views of the Place du Casino and celebrate with our selection of premium spirits as the most anticipated event of the season reaches its peak.

After Race Ticket | 300€ per person
(Includes 3 drinks per person)

Tickets are only available for purchase at the Amazónico door on the day and are subject to availability. Please note that pre-booking is not available.

All our packages are inclusive of VAT.

A minimum age of 18 years old is required to access Amazónico's After Race Party.

ARKADYAN



FOR FURTHER DETAILS PLEASE
REACH OUT TO OUR RESERVATIONS TEAM.

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