

A vibrant tropical scene featuring large, lush green leaves with prominent veins. A small blue butterfly with orange and black markings is perched on a leaf on the left. On the right, a bright yellow Bird of Paradise flower (Strelitzia reginae) stands out against the greenery. The background is a deep, dark blue, creating a rich, atmospheric setting.

# MONACO GRAND PRIX 2026

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

A promotional image for the Grand Prix 2026. The background shows a panoramic terrace overlooking a track, with several round tables set with white tablecloths, white plates, and green glasses. Large white umbrellas provide shade over the tables. In the background, the ornate architecture of the Monte-Carlo Casino is visible, including a large dome and a clock tower. The sky is clear blue. A dark green overlay with a leaf pattern is on the left side, containing the text.

# Grand Prix 2026

5<sup>th</sup> to 7<sup>th</sup> 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

...

**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**

...

### 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 7<sup>th</sup> 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



# BENEATH AMAZÓNICO, LIES SELVA

## THE DARK SIDE OF THE JUNGLE

This Grand Prix, Limelight takes over the jungle for its most untamed edition yet.

Born from the underground in 1990, Limelight is the subversive label that pioneered international House in the world's most exceptional venues — Cannes, Ibiza, Paris, Saint-Tropez. Rare by design, its nights are ceremonies as much as parties.

Three nights. Midnight to closure. Residents and international headliners — Gennaro, Dennis Cruz, Franky Rizado — each set better than the last.

Limited standing tickets and tables with Champagne, premium bottles, and cocktail offerings.

Last entry 1:30 AM.

For table reservations and enquiries  
+377 98 06 14 14 | amazonicomontecarlo@sbm.mc

# SELVA × LIMELIGHT



05.06

**GENNARO**

FKA BLACKCHILD

**BARON**

06.06

**DENNIS**

**CRUZ**

**MELOKO**

07.06

**FRANKY  
RIZARDO**

**NICOLAS MASSEYEFF**



FOR FURTHER DETAILS PLEASE  
REACH OUT TO OUR RESERVATIONS TEAM.

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