
TROPICALIA
NEW YEAR'S EVE 2026
Amazónico
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. Choose from a range of dining and Champagne packages to make your New Year's Eve unforgettable.

The night promises to be unforgettable, with the internationally acclaimed DJ, Adam Trigger, taking to the decks. Party to his electrifying fusion of House, electronic and 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

TROPICALIA

HEADLINING DJ

Internationally acclaimed act, Adam Trigger, is set to take the decks this New Year's Eve, celebrated for his electrifying fusion of House, electronic and Afro-Beat rhythms. With a reputation for unforgettable live performances, Adam 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 Adam Trigger 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.





TROPICALIA

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 sharing-style set menu featuring Amazónico signature dishes
- Live Latin bands

EXCLUSIVE CARNIVAL EXPERIENCES

£595 PER PERSON - R DE RUINART & OPEN BAR
£775 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
- 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 Adam Trigger

Our packages are inclusive VAT and excluding 15% service charge.
100% pre-payment will be required for all reservations upon confirmation and non-refundable 7 days prior to the event.

TROPICALIA

PRIVATE DINING

£775 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
- 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 Adam Trigger

PARTY WITHOUT DINING

£225 PER PERSON - OPEN BAR
£275 PER PERSON - OPEN BAR (INCLUSIVE OF VEUVE CLICQUOT)

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 a special guest headliner in The Lounge and Latin bands in The Dining Room
- A glass of Veuve Clicquot Ponsardin Brut Champagne to toast the New Year

Our packages are inclusive VAT and excluding 15% service charge.
100% pre-payment will be required for all reservations upon confirmation and non-refundable 7 days prior to the event.





Amazónico

New Year's Early Eve 2026

Champagne
Veuve Clicquot Ponsardin, Brut

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Truffle Pão de Queijo
Cassava cheese bread,
Périgord **truffle**

Centollo
King crab, crispy yellow potatoes,
horseradish, chipotle mayo

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

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Croquetas de Pato
Braised **duck leg** croquette,
chipotle sauce

Asado de Tira
Slow cook **short ribs**, pears,
cauliflower purée

Kagoshima Nigiri
A5 **Wagyu sirloin**

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Rodaballo
Grilled **turbot**, pak choi, stir-fried seasonal vegetables,
Nikkei sauce

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Bife Angosto de Wagyu A4
Japanese **Wagyu sirloin**

Served with
Yuca potato purée & brócoli y zanahoria

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

Higos con Queso
Goat's cheese cheesecake,
confit figs, pecan crumble

Truffle • 15 (5gr)

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 15% service charge will be added to your bill.

Amazónico

New Year's Eve 2026

Parties of 2

Truffle Pão de Queijo
Cassava cheese bread,
Périgord **truffle**

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

Croquetas de Pato
Braised **duck leg** croquette,
chipotle sauce

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

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Tartare de Carne
Beef tartare, cassava cake,
physalis pickles, miso achiote sauce

Ensalada de Beterraga
Grilled & pickled **beetroot**,
goat's cheese, physalis

Kagoshima Nigiri
A5 **Wagyu sirloin**

Langosta Maki
Lobster tail, ají amarillo mayo,
garlic chips, chulpe corn

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Rodaballo
Grilled **turbot**, pak choi,
stir-fried seasonal vegetables,
Nikkei sauce

or

Arroz con Carabineros
Scarlett prawn,
seafood rice, lobster bisque,
criolla sauce

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Bife Angosto de Wagyu A4
Japanese **Wagyu sirloin**

or

Asado de Tira
Slow cook **short ribs**, pears,
cauliflower purée

Served with
Yuca potato purée & brócoli y zanahoria

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

Pavê
Peruvian **chocolate**, tamarillo raspberry
gâteau, dulce de leche ice cream

Brigadeiros
Selection of traditional Brazilian **chocolate truffles**

Truffle • 15 (5gr)

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 15% service charge will be added to your bill.





Amazónica

New Year's Eve 2026

Parties of 3+

Truffle Pão de Queijo
Cassava cheese bread,
Périgord **truffle**

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

Croquetas de Pato
Braised **duck leg** croquette,
chipotle sauce

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

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Tartare de Carne
Beef tartare, cassava cake, physalis
pickles, miso achiote sauce

Ensalada de Beterraga
Grilled & pickled **beetroot**,
goat's cheese, physalis

Kagoshima Nigiri
A5 **Wagyu sirloin**

Langosta Maki
Lobster tail, ají amarillo mayo,
garlic chips, chulpe corn

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Rodaballo
Grilled **turbot**, pak choi,
stir-fried seasonal vegetables,
Nikkei sauce

Arroz con Carabineros
Scarlett prawn,
seafood rice, lobster bisque,
criolla sauce

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Bife Angosto de Wagyu A4
Japanese **Wagyu sirloin**

Costilla Huacatay
Black mint marinated
lamb chops

Served with
Yuca potato purée & brócoli y zanahoria

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

Pavê
Peruvian **chocolate**, tamarillo raspberry
gâteau, dulce de leche ice cream

Brigadeiros
Selection of traditional Brazilian **chocolate truffles**

Truffle • 15 (5gr)

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 15% service charge will be added to your bill.

Party without Dining

Cocktail Selection

Jabuticaba
Ketel One 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 Grapefruit Soda

Rainforest Old Fashioned
Zacapa 23, Açaí, Hops, Green
Strawberry Bitter

For allergy information please ask a member of staff for our Food Allergen Information Card.
Prices are VAT inclusive and a discretionary 15% service charge will be added to your bill.




TROPICALIA
FOR FURTHER INFORMATION AND TO RESERVE PLEASE
GET IN TOUCH WITH OUR RESERVATION TEAM AT
RESERVATIONS@AMAZONICO.CO.UK
+44 20 7404 5000
Amazónico
10 BERKELEY SQUARE, MAYFAIR
AMAZONICORESTAURANT.COM