

A vibrant tropical scene featuring large, lush green leaves with prominent veins. A bright yellow bird of paradise flower is in bloom on the right side. A small orange and black butterfly is perched on a leaf on the left. The background is a deep, dark green, creating a rich, natural atmosphere.

MONACO
GRAND PRIX 2025

Amazonico

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

Friday 23rd May

Lunch | 12pm - 2:30pm

Restaurant

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

Dinner | 7pm - 11:30pm

Dinner Menu (1st sitting) | 400€ per person
(excluding beverages)

Dinner Menu (2nd sitting) | 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 7 days prior to date of the event.

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



Grand Prix 2025 Friday Dinner Menu

Salmon

Atlantic **salmon** tartare, chilli-miso, crispy potato causa, radish

...

Ensalada Amazónica

Mango, avocado, confit tomato, kalamansi citrus

Berenjena

Japanese **aubergine**, achiote-miso, sesame spices

...

Aguachile

Mexican style **stone** bass aguachile, avocado cream, jalapeño

Langosta

Lobster tail, tamarillo & rocoto sauce, creme fraiche, Vintage Baerii **caviar**

Atun Picante

Spicy **toro** tartare, apple & cucumber, spring onion

...

Merluza

Chilean **bass**, rocoto-miso marinade, celeriac, passion fruit leche de tigre

served with broccoli y zanahoria

...

Entraña

Chimichurri marinated **Angus skirt steak**

Costilla de Cordero

Grilled **lamb** rack, birria jus

served with papas al horno

...

Tapioca Tropical

Coconut & kaffir lime **tapioca** pearls, yuzu cream, spicy mango

Chocolate al Moctezuma

Hot **chocolate** fondant, lucuma 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.*





Saturday 24th May

Lunch | 12pm – 2:30pm

Restaurant Terrace

Lunch Menu | 500€ per person
(excluding beverages)

The Lounge & Spélugues Terrace

Lunch Menu | 400€ per person
(excluding beverages)

Dinner | 7pm – 11:30pm

Dinner Menu (1st sitting) | 500€ per person
(excluding beverages)

Dinner Menu (2nd sitting) | 1,000€ per person
(500€ to be allocated to beverages)

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100% pre-payment will be required for all reservation upon confirmation and non-refundable 7 days prior to date of the event.

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Grand Prix 2025 Saturday Lunch & Dinner Menu

Quisquilla

Mediterranean **prawn** tartare,
seafood croquette, mango-miso

...

Ensalada Amazónica

Mango, avocado, confit tomato,
kalamansi citrus

Durazno

Roasted seasonal apricot, dry wagyu **beef**,
aji amarillo dressing, watercress

...

Tuna Laqueado

Seared **akami tuna**, manao crunch,
pineapple, tamarillo ponzu

Salmon

Cured Atlantic **salmon**, grilled leaves,
apple & ginger dressing

Camaron

Mediterranean purple **prawns**, tomato
leche de tigre, papaya, chulpi corn

Kagoshima Nigiri

A5 Kagoshima **wagyu beef**,
nikiri, chives

...

Rodaballo

Turbot, garlic & chilli pil pil

served with broccoli y zanahoria

...

Solomo

60 days dry age
Basque **sirloin**

Costilla

Grilled **lamb** rack,
birria jus

served with papas al horno

...

Açaí

Açaí & blueberry parfait,
almond sponge cake, açaí sorbet

Chocolate al Moctezuma

Hot **chocolate** fondant,
lucuma sorbet

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Sunday 25th May

Lunch | 12pm - 2:30pm

Restaurant Terrace

Lunch Menu | 1,800€ per person
(600€ to be allocated to beverages)

The Lounge & Spélugues Terrace

Lunch Menu | 1,200€ per person
(200€ to be allocated to beverages)

Grand Prix After Party | 5pm - 8pm

Official after party of the Monaco Grand Prix 2025

Standing Drinks Ticket | 150€ per person
(3 drinks per person)

Dinner | 9:30pm - 11:30pm

Restaurant Terrace & The Lounge

Dinner Menu | 1000€ per person
(500€ to be allocated to beverages)

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Grand Prix 2025 Sunday Lunch Menu

Atun Okinamasu con Caviar

Toro tuna tartare, coconut,
Baerii Vintage caviar

...

Ensalada Amazónica
Mango, avocado, confit tomato,
kalamansi citrus

Durazno
Roasted seasonal apricot, dry wagyu beef,
watercress, aji amarillo dressing

...

Centollo
Alaskan king crab, avocado,
Oscietra caviar

Langosta
Mediterranean lobster, tamarillo & rocoto
sauce, creme fraiche, cucumber

Hamachi
Yellowtail, passion fruit,
green shiso dressing

Lomo
A5 Kagoshima sirloin, nikkei
cashew sauce, sesame

...

Pargo

Mediterranean red snapper, garlic & chilli pil pil

served with ensalada de tomate

...

Solomo
Dry aged 60 days Basque
sirloin steak

Costilla
Grilled lamb rack,
summer truffle jus

served with papas al horno

...

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

Chocolate al Moctezuma
Hot chocolate fondant,
lucuma sorbet

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please ask your waiter for assistance.*





Grand Prix 2025 Sunday Dinner Menu

Quisquilla

Mediterranean **prawn** tartare,
seafood croquette, mango-miso

...

Ensalada Amazónica

Mango, avocado, confit tomato,
kalamansi citrus

Durazno

Roasted seasonal apricot, dry wagyu **beef**,
aji amarillo dressing, watercress

...

Tuna Laqueado

Seared **akami tuna**, manao crunch,
pineapple, tamarillo ponzu

Salmon

Cured Atlantic **salmon**, grilled leaves,
apple & ginger dressing

Camaron

Mediterranean purple **prawns**, tomato
leche de tigre, papaya, chulpi corn

Kagoshima Nigiri

A5 Kagoshima **wagyu beef**,
nikiri, chives

...

Rodaballo

Turbot, garlic & chilli pil pil

served with broccoli y zanahoria

...

Solomo

60 days dry age
Basque **sirloin**

Costilla

Grilled **lamb** rack,
birria jus

served with papas al horno

...

Açaí

Açaí & blueberry parfait,
almond sponge cake, açaí sorbet

Chocolate al Moctezuma

Hot **chocolate** fondant,
lucuma sorbet

*Menu is based on a sharing concept for the whole table.
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FOR FURTHER DETAILS PLEASE
REACH OUT TO OUR EVENTS TEAM.

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