

AMANYARA

STARTERS

TUNA

lime, purple cauliflower, olive oil dressing, marinated melon

VEGETABLE CEVICHE **v**

shishito pepper, chili, tofu, pineapple crisp, pistachio

TRUFFLE POTATO SOUP **v**

fresh black truffle

GRILLED OCTOPUS

squid ink, roasted corn, bell pepper salsa, cilantro, nori dust

VITELLO TONNATO

veal, confit tuna, tuna aioli, capers, smoked olive oil

EGGPLANT PARMIGIANA **v**

eggplant, parmesan, buffalo mozzarella, tomato

OSETRA GOLD CAVIAR

egg, parsley, capers, sour cream, red onions, blinis

SALADS

GREEN MANGO SALAD

shrimp, raw green mango, cilantro, mint, peanuts, lemongrass

BURRATA CAPRESE **v**

heirloom tomato, basil oil, sea salt, burrata

GOATS CHEESE SALAD **v**

spinach, beetroot, candied pecans

BABY KALE SALAD **v**

kale, pine nuts, vinaigrette

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PASTA

RIGATONI RAGU

tomato and sausage ragu, fennel, basil, parmesan

RAVIOLI v

pumpkin, sage, amaretto, burnt butter

SEMOLINA CAVATELLI

veal and mortadella meatballs, pecorino, parsley

GNOCCHI

prawns, pesto cream, parmesan, pistachio, lemon

CALAMARATA

anchovy butter, squid, black pepper, parsley

MAINS

GROUPER

onion puree, peas, scallions, baby onions, mini celery

POLLO ALLA MILANESE

chicken, lemon, sea salt, potato salad, cornichons

LAMB RACK

parsnip, confit plums, brussel sprouts

SALMON

lightly smoked, roasted carrots, fennel salad, hazelnuts

RANGERS VALLEY RIBEYE

potato puree, greens, truffle butter

SNAKE RIVER BEEF TENDERLOIN

parsnip puree, asparagus, cafe de paris butter

VEGETABLE & TOFU CURRY v

Indian spices, jasmine rice

CAPE GRIM TOMAHAWK for two

Béarnaise sauce, *served with three sides of your choice*

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SIDES

POTATO PUREE

ROASTED SQUASH

yoghurt dressing, mint, pine nuts

COMPRESSED CUCUMBER

pumpkin seeds, yuzu, pecan

STEAMED ASPARAGUS

comté cheese

DESSERT

CHOCOLATE DELIGHT

hot chocolate sauce, peanut

24 - HOUR LEMON

espuma, citrus gel, sorbet

CHEESECAKE MOUSSE

chantilly, lime mint sorbet, green tea sponge

LIMONCELLO SEMIFREDDO

sable biscuit, candied lemon zest

TIRAMISU

coffee, marascapone, lady finger biscuits, kahloua

ICE CREAM *per scoop*

Espresso

Pistachio

Chocolate

Rum Raisin

Strawberry

Vanilla Bean

Salted Caramel

SORBET *per scoop*

Coconut

Chocolate

Lime-Basil

Raspberry

Mango-Mandarin

Banana-Passion Fruit

Ginger-Blood Orange

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AFTER DARK COCKTAILS

BARREL AGED MANHATTAN

rye whiskey, sweet vermouth, aromatic bitters

BARREL AGED OLD FASHIONED

aged rum, demerara, aromatic bitters

ITALIAN JOB

amer picon, averna, cold brew, demerara

NEGRONI 63

singani 63, bergamot, cocchi americano

DESSERT & FORTIFIED WINES

Château Climens 1er Cru Classé, Sauternes, France

Graham's 20 Years Tawny Port, Portugal

Lustau Pedro Ximénez Sherry, Jerez de la Frontera, Spain

LUXURY TIPPLES

Glenmorangie Pride 1974 Ross-shire, Highlands

Macallan 18 yrs Craigellachie, Speyside

Macallan Rare Cask Craigellachie, Speyside

Johnnie Walker Blue Label Kilmarnock, Ayrshire

Hennessy Paradis, Cognac

Louis XIII Cognac, Cognac

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