

# AMANYARA

## RAW BAR

- RED SNAPPER - Fermented Kim Chi | 31
- TUNA - Lime, Purple Cauliflower, Olive Oil Dressing, Marinated Melon | 36
- SCALLOP CARPPACIO - Caviar, Pickled Apples | 35
- CRUDITE - Beetroot, Smoked Eggplant, Hummus V | 26
- VEGETABLE CEVICHE - Shishito Pepper, Chili, Tofu, Pineapple Crisp, Pistachio V | 28
- PRAWNS & SCALLOPS - Avocado, Mozzarella, Cherry Tomato, Espilette | 55
- OYSTERS - 6 - Freshly Shucked, Lime, Champagne Mignonette Sauce | 39

## STARTERS

- TRUFFLE POTATO SOUP - Black Truffles V | 42
- GOAT'S CHEESE SALAD - Spinach, Beetroot, Candied Pecans V | 28
- BABY KALE SALAD - Kale, Pine Nuts, Vinaigrette V | 28
- RISOTTO - Tomato Powder, Braised Eggplants V | 26
- BURRATA - Heirloom Tomato, Arugula, Aged Balsamic, Truffle Dressing V | 32
- GRILLED OCTOPUS - Squid Ink, Roasted Corn, Bell Pepper Salsa, Serrano, Cilantro, Nori Dust | 36
- GNOCCHI - Creamy Gruyère, Comté, Beetroot Crumbs V | 32

Prices are subject to 27% government taxes and service fees  
Please note V is for vegetarian or dishes that can be modified to be vegetarian

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## DISHES FOR SHARING

*please allow 45 minutes for preparation*

DOVER SOLE - Sauce Vierge | 160

WHOLE SNAPPER - Salt Baked Crust or Grilled | 160

CAPE GRIM TOMAHAWK - Pomme Frits, Béarnaise Sauce | 240

POULET ROUGE FERMIER - Bread, Lemon, Herb Stuffing | 140

*Served With Two Side Dishes of Your Choice*

## MAINS

GROUPEL - Onion Puree, Peas, Scallions, Baby Onions, Mini Celery | 56

LAMB RACK - Parsnip, Confit Plums, Brussel Sprouts, Baby Chives | 65

SALMON - Lightly Smoked, Roasted Carrots, Fennel Salad, Hazelnuts | 58

GRILLED CHICKEN BREAST - Asparagus, Shimeji, Almond Brittle, Roasted Garlic | 56

RANGERS VALLEY BEEF RIB EYE - Potato Purée, Greens, Truffle Butter | 69

SNAKE RIVER BEEF TENDERLOIN - Potato Purée, Greens, Truffle Butter | 72

*all our beef is grass fed, no grains or gmo products, naturally raised without antibiotics or hormones.*

## SIDE DISHES

ROASTED SQUASH - Yoghurt Dressing, Mint, Pine Nuts **V** | 18

COMPRESSED CUCUMBER - Pumpkin Seeds, Yuzu, Pecan **V** | 18

ROASTED CARROTS - Honey, Salted Pretzels **V** | 18

STEAMED ASPARAGUS - Comté cheese **V** | 18

POTATO PURÉE **V** | 18

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## ASIAN

MANGO SALAD – Mango, Cilantro, Mint, Peanuts, Lemongrass Dressing | 23

Chicken Breast | 8

Shrimps | 12

Scallops | 18

SASHIMI - Akami Tuna, Atlantic Salmon, Hamachi, Mixed Seaweed | 36

SUSHI - Akami Tuna, Atlantic Salmon, Hamachi | 33

MAKI ROLLS - Tuna, Salmon, Cucumber, Japanese Spice | 31

SATAY - Beef, Chicken, Fish Satay, House - Made Peanut Sauce | 31

CHICKEN RED CURRY - Pineapple, Red Grapes | 46

MONGOLIAN STIR FRY - Beef, Hoisin Sauce | 48

VEGETABLE & TOFU CURRY - Indian Spices **V** | 42

STEAMED SEA BREAM - Tamarind, Lime, Roasted Rice | 46

CHAR GRILLED PRAWNS - XO Sauce | 49

*Served with Steamed Jasmine Rice*

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## DESSERT

CHOCOLATE DELIGHT - Hot Chocolate Sauce, Peanut | 21

24 HOUR LEMON - Espuma, Citrus Gel, Sorbet | 21

MILLE FEUILLE - Vanilla Bean Custard, White Chocolate, Passion Jelly, Raspberry Sorbet | 21

APPLE CARAMEL - Upside Down Cake, Rum Raisin Ice-Cream, Apple Chips, Almond | 19

CHEESE CAKE MOUSSE - Crème Chantilly, Lime Mint Sorbet, Green Tea Sponge | 20

Selection of Homemade Ice-Cream & Sorbet

### ICE CREAM

Vanilla Bean, Strawberry, Chocolate, Roasted Banana, Rum Raisin, Pistachio  
Espresso, Salted Caramel  
per scoop | 7

### SORBET

Mango Mandarin, Lime Basil, Raspberry, Banana Passion, Coconut,  
Ginger Blood Orange, Chocolate  
per scoop | 7

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