



THE LOUNGE

at the Amavi

The Lounge

Experience rituals from around the world, Tea from Asia and Coffee from Africa.

Flooded with natural daylight, the Lounge at the Amavi is the ideal location in which to relax in comfort and enjoy your time of togetherness

AMAVI

AFTERNOON TEA

for two €30

with a 375ml Btl of Champagne Besserat Brut NV €68

SANDWICH

Halloumi & tomato

in mini pita bread

Smoked salmon

Roast beef sandwich

CAKES

Sacher

Tiramisu cake

Anari cream

with honey and walnuts

DRY CAKES

Baked chocolate cheesecake

Limoncello cake

Please see our selection of cakes on display

SALADS AND STARTERS

Main
Course

Crispy Rocket Salad (9,10,12,14)

Rocket leaves with roasted almond flakes, dry cranberries, sesame seeds, avocado, and honey mustard dressing

€16

Caesar Salad

Romaine lettuce tossed with Parmesan cheese and classic Caesar dressing

Garlic tossed tiger prawns (1,3,4,5,7,9,13,14)

€16

Chargrilled chicken fillet (1,4,5,7,9,13,14)

€14

Classic (1,4,5,7,9,13,14)

€12

Mixed Greens and Super Food Salad (1,9,10,14)

Fresh mixed green salad with edamame beans, mixed seeds, quinoa and blueberries, maple syrup vinaigrette

€14

Buffalo Mozzarella and Local Rocket Salad (7,10,14)

Fresh Buffalo Mozzarella, cherry tomatoes, rocket leaves topped with toasted pine nuts and balsamic vinaigrette

€14

Stuffed Potato Cups (7,14)

Crispy potato skins, filled with mild chilli guacamole and black beans, served with sour cream

€10

MAIN COURSES

Grilled Beef Tenderloin Panino (1,7,9,14) Sliced grilled beef tenderloin topped with blue cheese in ciabatta bread, served with vegetable crisps and horseradish sauce	€21
Salmon Gravlax and Cream Cheese Sandwich (1,5,7,13) Wholemeal sandwich with marinated salmon, lemon-caper cream cheese, served with pickled ginger	€19
Cheese and Charcuterie Platter (1,4,7,12,14) Selection of Brie, Gorgonzola, Cheddar, Parmesan, Peppered Pecorino with a mix of Chorizo, Prosciutto and Pastrami accompanied by celery sticks, mini gherkins, crostini and homemade red onion chutney	€19
Vegetable Hummus Wrap (1,12,14) Oven-baked fresh vegetables, rolled up on a wholemeal tortilla pitta, served with mixed green salad and vegetable crisps	€12.50
Amavi Grilled Turkey Club (1,4,7,9,12,13) Grilled corn-fed turkey fillet, fried egg, crispy bacon, tomatoes, cheese and lettuce served with vegetable crisps and mustard mayonnaise	€11

DESSERTS

Chocolate and fruits fondue (4,7) Swiss chocolate fondue with a pile of fresh mouth-watering fruits and sweets served with warm chocolate	€19
Seasonal Fruit Platter Fresh cut seasonal fruit	€11.50



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WINE

WINE BY GLASS ^{15cl}

CHAMPAGNE & SPARKLING WINES

Champagne Laurent-Perrier Brut NV France, Reims Crisp with notes of brioche and green apples	€12
Taittinger Rosé NV France, Reims Fruity with notes of strawberry and raspberry	€19
Prosecco Bottega Doc NV Italy, Veneto Floral on the nose and light on the palate	€8

WHITE WINE

Sauvignon Blanc, Hans Greyl New Zealand, Marlborough Dry with aromas of passion fruit and guava	€10
Chablis, Jean Marc Brocard France, Chablis Dry and mineral	€10

ROSÉ WINE

Château Sainte Marguerite Rosé France, Provence Light with aromas of crushed berries	€10
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RED WINE

Rioja Crianza Marques de Albanes, D.O. Spain, Rioja Aromas of blackberries	€10
Chianti Tenuta di Castiglioni Italy, Chianti Light and fruity with aromas of cherries	€10

DESSERT WINE ^{10cl}

Porto Valdouro Tawny Portugal, Douro	€8
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WINE BY BOTTLE 75cl

VINTAGE CHAMPAGNE BRUT

Laurent-Perrier, Brut NV France, Reims	€60
Billecart Salmon, Brut Réserve NV France, Reims	€100
Louis Roederer, Brut Réserve NV France, Reims	€110
Dom Pérignon 2002 France, Epernay	€290
Taittinger, Comtes de Champagne, BDB 2006 France, Mareuil-Sur-Ay	€310
Cristal, Louis Roederer, Brut 2002 France, Epernay	€480
Besserat de Bellefon, 1.5L NV France, Reims	€500
Krug Grande Cuvée NV France, Ay	€750

CHAMPAGNE ROSÉ

Taittinger NV France, Reims	€95
Billecart Salmon NV France, Mareuil-Sur-Ay	€150
Laurent-Perrier NV France, Reims	€180
Cuvée Elisabeth, Billecart Salmon 2002 France, Mareuil-Sur-Ay	€350

SPARKLING WINE

Prosecco, Bottega, DOC NV Italy, Veneto	€40
Franciacorta, Ca'del Bosco NV Italy, Franciacorta	€100

WINE BY BOTTLE 75cl

WHITE WINE

Sauvignon Blanc, Hans Greyl New Zealand, Marlborough Dry, light and fruity	€50
Chablis, Jean Marc Brocard France, Chablis Dry and mineral	€50
Pomino Bianco, Castello di Pomino Italy, Verona - 3* Veronelli awards Slightly off-dry with tropical fruit characters	€50
Petit Chablis, Chablisienne France, Burgundy Dry and smoky	€50
Gavi di Gavi, Marchesi di Barolo Italy, Piedmont - Wine Style Awards 2017 Dry, intense and fruity	€50
Sauvignon Blanc, Reyneke Biodynamic South Africa, Stellenbosch Biodynamic, fruity with aromas of gooseberry	€50
Lugana, Ca' dei Frati Italy, Lombardy Slightly off-dry, light and refreshing	€50
La Petite Lune, Domaine de Chevalier France, Bordeaux Dry, perfect with fish,	€50
Grüner Veltliner, Federspeil, Knoll Austria, Wachau Fruity with aromas of apples	€50
Chardonnay, Coppola, Diamond Collection USA, Napa Notes of apricot and mango	€55

Above prices are inclusive of all taxes and service charge

In case of unavailability of any wine or vintage, a suitable substitute will be recommended

WHITE WINE

Pouilly-Fuissé, Bouchard Père & Fils €55
France, Burgundy
Dry and sharp

Gewurztraminer, Hugel €55
France, Alsace
Dry, light and fruity

Riesling, Hundsleiten, Roman Pfaffl €65
Austria
Fruity with aromas of green apples

Sancerre, Vacheron €80
France, Loire

Château Carbonnieux Grand Cru Classé €90
France, Bordeaux

**Chablis Grand Cru, Les Clos,
Domaine Christian Moreau 2016** €120
France, Burgundy

**Chassagne-Montrachet Morgeot 1er Cru,
Maison Louis Latour 2016** €150
France, Burgundy

**Bâtard-Montrachet, Grand Cru,
Maison Louis Latour 2007** €450
France, Burgundy

ROSÉ WINE

Château Sainte Marguerite Rosé €50
France, Provence
Dry, light and fruity

Château de Saint-Martin, Cru Classé €110
France, Provence

WINE BY BOTTLE 75cl

RED WINE

Rioja, Crianza, Marques de Albanes, D.O. Spain, Rioja Dry with aromas of blackberry	€50
Valpolicella, Bertani Italy, Verona Dry, medium bodied and fruity	€50
Côtes du Rhône, Château de Saint Cosme France, Rhône Dry with aromas of pepper	€50
Chianti, Tenuta di Castiglioni Italy, Chianti Dry, light with aromas of cherries	€50
Malbec, Trapiche Argentina, Mendoza Herbal notes with a soft finish	€50
Pinot Noir, Sileni New Zealand, Marlborough Light and fruity	€50
Carmenere, Errázuriz, Max Reserva Chile, Aconcagua Organic, herbal notes	€50
Chianti Classico, Castello di Ama Italy, Tuscany Dry, rich with cherry finish	€50
Barolo, Marchesi di Barolo, DOCG Italy, Piedmont Dry, full-bodied and tannic	€55
Cabernet Sauvignon, Coppola Diamond Collection 2015 USA, Napa Dry, fruity with minty aromas	€60
Embruix de Val-Liach 2015 Spain, Priorat Dry, aromas of liquorice	€60
Amarone della Valpolicella, Astoria 2013 Italy, Verona Dry, full-bodied, complex	€65
The Chocolate Block, Boekenhoutskloof 2015 South Africa, Paarl Dry, aromas of coffee and chocolate	€80

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RED WINE

Château Tour de Pez 2012 France, St. Estèphe	€85
Brunello di Montalcino, Il Poggione 2013 Italy, Tuscany	€110
Châteauneuf-du-Pape, Barville Brotte France, Rhône	€120
Vosne-Romanée 2013 France, Burgundy	€120
Château Lagrange 2014 France, St. Julien	€160
Domaine de Chevalier 2014 France, Pessac Leognan	€200
Charmes-Chambertin Grand Cru, Louis Latour 2010 France, Burgundy	€390
Sassicaia 2012 Italy, Bolgheri	€400
Opus One 2012 USA, Napa Valley	€740
Château Lafite Rothschild, 1er Grand Cru Classé 2012 France, Bordeaux	€1400

DESSERT WINE

Tawny Porto, Valdouro Portugal, Douro	€40
Moscato Rosé, Fashion-Victim Astoria Dolce Italy, Asti	€40
Moscato, Petalos, Bottega Italy, Asti	€40
St. John Commandaria 50cl Cyprus	€45
Ekfraseis Vassiliades ΗΩ 50cl Cyprus, Limassol	€55
Château d' Yquem Grand Cru Classé 1995 France, Sauternes	€710

BEVERAGE

TEA RITUALS

Shu-Puer Black Tea 2002

From the Yunnan province. A special fermentation lends the tea its light airy taste and a deep brown colour. Traditionally enjoyed for health and beauty

€12

Matcha Tea

Japanese ceremonial tea, energy boosting and mind focusing with antioxidant properties

€12

Althaus Grand Pack Tea

€5

English Breakfast	Sencha Senpai	Ginseng Valley
Assam Meleng	Jasmine Ting Yuan	Red Fruit Flash
Darjeeling Castleton	Grün Matinee	Fancy Chamomile
Royal Earl Grey	Strawberry Flip	Smooth Mint
Gunpowder Zhu Cha	Rooibush	Mountain Herbs
Gunpowder Zhu Cha	Strawberry Cream	

COFFEE

Single Origin Coffee

Filter Coffee – Single Origin (Columbia or Ethiopia) choose from the methods below

€9

V60 – Creamier than usual

Aeropress – Versatile clean and full of flavour

Cold drip – More bitter and creamy as acidity is negated. Best served cold

Cappuccino

€5

Caffè Latte

€5

Americano

€5

Double Espresso

€5

Caffè Macchiato

€4

Espresso

€3

Ristretto

€3

OLD CLASSIC

Cyprus Coffee

€4

Filter coffee (French Press)

€4

Instant Coffee (and Decafe)

€4

Hot Chocolate (Classic)

€4

THE ICE AND COLDS

Affogato

€5

Iced Caramel Caffè Latte

€5

COCKTAILS

Hugo Prosecco mixed with elderflower syrup and fresh mint leaves	€10
Carbonate Cosmo Vodka infused with citrus fruits shaken with orange vanilla Curacao, rose blossom, cranberry and lime juice. Served in a chilled carbonated glass	€10
Cold Drip Espresso Martini Vodka infused with vanilla mixed with Kahlua and ground espresso coffee, all extracted for 12 hours from cold drip	€10
Mojito Cuban Rum muddled with fresh lime, mint, and sugar, topped with soda	€10
Opihr Gin GT Opihr Gin, fresh strawberries, cherry blossom tonic	€12.50
Gin Mare GT Gin Mare, pink grapefruit soda, blossom water	€12.50
Hendrick's Gin GT Hendrick's Gin, slice of cucumber, fresh black pepper, Aegean tonic	€12

BOTTLED BEER & CIDER 33cl

Kopparberg Strawberry & Lime	€7
Strongbow	€7
Corona	€6
Innis and Gunn IPA	€6
Heineken	€5
Keo	€4

SPIRITS 4cl

GIN

Gin Mare	€9.50
Monkey 47	€9.50
Opihr	€9.50
Hendricks	€8.00

VODKA

Beluga Noble	€7.50
Belvedere	€7.50

WHISKY

Chivas Regal 18 y.o.	€12
Macallan Fine Oak 12 y.o.	€12
Nikka Blended	€12
Glenfiddich 12 y.o.	€7.50
Johnnie Walker Black	€7.50

RUM

Diplomatico Reserva Exclusiva	€12
Havana Club 3 y.o.	€5.50

TEQUILA

Don Julio Anejo	€12
Patrón Silver	€7.50

BRANDY

Hennessy XO	€25
Rémy Martin VSOP	€9.50

SOFTAILS AND SMOOTHIES

Earl Grey Mojito Earl grey tea, lime, honey, mint, water	€8
Essence of Fruit Iced Tea Forest fruit tea, berries, water, agave syrup	€8
Detox Lemonade Green tea, fresh ginger, mint, lemon, honey	€8
Very berry smoothie	€8
Amavi Vice	€8

REFRESHMENTS 25cl

Cranberry Juice	€4
Orange Juice	€4
Tomato Juice	€4
Pineapple Juice	€4
Pink Grapefruit Juice	€4
Coca-Cola	€3
Coca-Cola Light	€3
Coca-Cola Zero	€3
Fanta Orange	€3
Ginger Beer Britvic	€3
Fever Tree Light Tonic	€5
Thomas Henry Cherry Blossom Tonic	€5
Thomas Henry Elderflower Tonic	€5
Aegean 3 Cents Tonic	€5
Tonic Schweppes	€3
Soda Schweppes	€3
Sprite	€3
Sprite Zero	€3
S. Pellegrino sparkling water 75cl	€6
Perrier sparkling water 33cl	€4
Acqua Panna still water 50cl	€3

ALLERGENS

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| 1 Cereals
Wheat, Rye, Barley, Oats | 9 Mustard |
| 2 Celery | 10 Nuts
Almonds, Hazelnuts, Walnuts,
Cashews, Pecan nuts, Brazil nuts,
Pistachio nuts, Macadamia
or Queensland nut |
| 3 Crustaceans | 11 Peanuts |
| 4 Egg | 12 Sesame Seeds |
| 5 Fish | 13 Soya |
| 6 Lupin | 14 Sulphur Dioxide |
| 7 Milk | |
| 8 Molluscs | |

