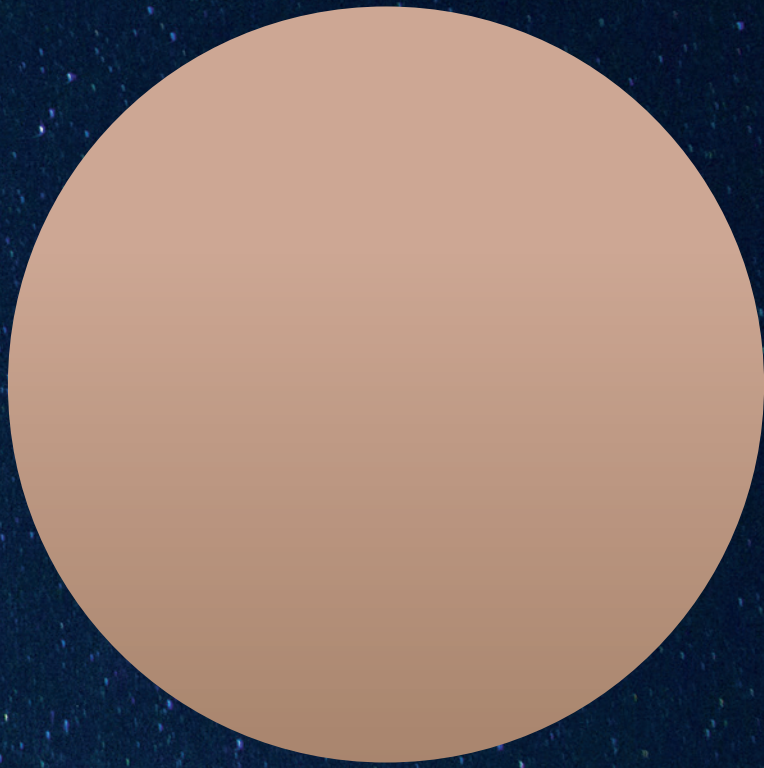


ROOF TOP

RESTAURANT



IMMENSO



## THE INSPIRATION

Situated at the highest point of the Amavi, the Immenso offers unobstructed views of the horizon, reflecting the breathtaking immensity of the endless sea and the glittering night sky.



## HALF BOARD PREMIUM INCLUSIONS

AMAVI  
HALF BOARD  
PREMIUM

The Half Board Premium inclusions add a pinch of delicious togetherness to your meal.

Aperitif upon arrival

Soft beverages & water

Two local beers per person or a bottle of wine for two from the Half Board Premium list

Coffee and Tea

Digestif

## CONCEPT

Crafted by our Michelin-starred Chef, Theodor Falser, the Immenso Menu invites you to 'Share Love'.

Inspired by our Chef's travels around Asia, the menu is a delightful fusion of

Contemporary Asian flavors merged with Latin American techniques using local ingredients.

The concept is elegantly simple:  
Choose one dish from each category

1. Sushi & Rolls
2. Tiradito & Others
3. Mains & Kushi-yaki.
4. Desserts

Prepare your own set menu for the price of 40 Euro (included in the Half Board Premium)

Bon Appétit!



## SUSHI & ROLLS

### Maki

Sushi rolled with Nori  
(Choice of one from the below)

- Prawn Tempura (1,3,4,5,7,12,13,14) €13
- Seafood Tempura
- Smoked Daikon Salmon
- Crispy Duck
- Crab
- Vegan rolls with Crispy sweet Potato
- Quinoa Vegan rolls

### Sashimi

Sliced raw fish  
(Choice of one from the below)

- Salmon (1,5,9,13) €13
- Seabass
- Tuna

### Nigiri

Salmon, Seabass, Tuna & Grouper  
handpressed and topped over rice  
(Choice of one from the below)

- Lollipop €13
- Seafood
- Chirashi stack (Mix sushi tower)

### Poke Bowls

Inspired from Aku Poke  
(Choice of one from the below)

- Seafood €13
- Vegan

## TIRADITO & OTHERS

### Tiradito

#### Sliced pieces

(Choice of one from the below)

Pan Flashed Salmon (3,5,7,13,14) €13  
served with Palm hearts, avocado,  
cucumber & crispy black rice

Grilled Calamari €13  
with fresh passion fruit, butternut  
squash & popcorn

Tofu (V) €13  
with creamy sesame, pickled ginger,  
togarashi pepper & coriander

### Ceviche

#### Cubed pieces

(Choice of one from the below)

Seabass (Cebo) (3,5,7,13,14) €13  
Green apple, green pesto, Amazonia nuts

Shrimps (3,5,7,13,14) €13  
Tomato, lime, coriander, chilli, plantain chips

Tuna (1,12,13) €13  
Coconut, truffle dashi,  
pickled shitake mushroom

### Others

Beef tartar (3,5,7,13,14) €13  
spring onions, avocado, ginger-sesame tea

Dynamite shrimps' cocktail (3,5,7,13,14) €13  
dynamite sauce, Romain lettuce,  
mango and avocado

Charred sea bass fillet (1,12,13) €13  
cashew nuts-curry, naan chips, laksa sauce

Beef tataki (3,5,7,13,14) €13  
ginger-honey soy broth

Pineapple tartar and avocado (1,12,13) €13  
spring onions, avocado, ginger-sesame tea



## MAINS & KUSHIYAKI

### Main

Soy braised beef ribs (3,5,7,13,14) on a bed of tomato red pepper relish	€20
My 12 h glazed pork belly (3,5,7,13,14) served with pickled red onions, pears, pop corn	€20
Steamed Bao Bans (1,12,13) with pulled beef	€20
Steamed Bao Bans (3,5,7,13,14) with curry vegetables	€20
Crispy tempura shrimps (1,12,13) on a base of grilled pineapple salsa	€20

### Kushiyaiki

Skewered over charcoal Robata grill served  
with Chifa chipotelle sauce, teriyaki glaze,  
ginger and soy salt

(Choice of one from the below)

• Salmon	€20
• Red tuna	
• Cod	
• Beef tenderloin (Gyuniku)	
• Chicken (Yakitori)	
• Oyster mushrooms	

## ACCOMPAN- NIMENTS

### Accompaniments

- Mixed Pickles
- Steamed broccoli and bok choy
- Carrot puree with coconut & ginger
- Lemon grass rice



## DESSERTS



<b>Green Tea Cheese Cake</b> (1,4,7,10,13) Oreo, Sake & Marinated Papaya	€10
<b>Dulce de Leche tart</b> Caramelized bananas	€10
<b>Crème brûlée</b> (V) Cicolato coconut	€10
<b>Yuca fritters</b> Coffee bean ice cream, dried raspberries	€10
<b>Homemade sorbets</b> Tropical tastes	€10
<b>Pineapple salad</b> Marinated cachaça, brown sugar, mint	€10

Above prices are inclusive of all taxes and service charge  
Numbers represent allergen information. For explanation please refer to the last page

## WINE INCLUSIONS

AMAVI  
HALF BOARD  
PREMIUM



### White Wine

	by Bottle 75cl	by Glass 15cl
<b>Xynisteri, Persefoni</b> Cyprus, Paphos Dry and fruity wine	€30	€6
<b>Xynisteri Tsangarides</b> Cyprus, Leivadi Dry, perfect with Greek Salad	€30	€6
<b>Xynisteri, Keo</b> Cyprus, Limassol Dry, light and great with seafood	€30	€6
<b>Xynisteri Blend, Aphrodite</b> Cyprus, Limassol Off-dry with hints of lemon	€25	€5
<b>Ugni Blanc, Baron de Valac</b> France Dry with aromas of grapefruit	€25	
<b>Chenin Blanc, Cape Dream</b> South Africa, Stellenbosch Dry with aromas of guava	€25	
<b>Moschofilero</b> Greece, Mantinia Dry, slightly salty on the palate	€25	
<b>Pinot Grigio, Le Rime, Castello Banfi</b> Italy, Tuscany Dry, light and fruity	€25	

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

**Rosé Wine**

by Bottle 75cl by Glass 15cl

**Carignan, Baron de Valac**  
France  
Aromas of wild berries

€30 €6

**Coeur de Lion**  
Cyprus  
Dry and fruity

€25 €5

**Ktima Keo**  
Cyprus, Limassol  
Medium bodied with aromas  
of forest berries

€25

**Red Wine**

by Bottle 75cl by Glass 15cl

**Grenache, Carignan, Baron de Valac**  
France  
Dry and full-bodied great with beef

€30 €6

**Mataro, Tsangarides**  
Cyprus, Paphos  
Dry with aromas of chocolate

€30 €6

**Pinotage, Cape Dream**  
South Africa, Stellenbosch  
Dry and medium bodied,  
perfect match for lamb

€30 €6

**Othello Keo**  
Cyprus  
Dry, medium bodied and fruity

€25 €5

**Valpolicella, Zeni**  
Italy, Verona  
Dry and fruity

€25

**Maratheftiko, Heritage**  
Cyprus  
Dry, medium bodied with  
aromas of mint

€25

**Agiorgitiko**  
Greece, Nemea  
Dry, full-bodied and powerful

€25

**Col di Sasso, Castello Banfi**  
Italy, Tuscany  
Dry, light and aromas of cherries

€25

**Dessert Wine**

by Bottle 75cl by Glass 15cl

**Mavrodaphne**  
Greece, Patras  
Dry, light and fruity

€25 €5

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



**WINE**

**WINE BY  
GLASS 15cl**

## **Champagne & Sparkling Wines**

Champagne Laurent-Perrier Brut NV France, Reims Crispy 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 Wines**

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
Xynisteri, Persefoni Cyprus, Paphos Dry and fruity wine	€6

## **Rosé Wine**

Château Sainte Marguerite Rosé France, Provence Light with aromas of crushed berries	€10
Coeur de Lion Cyprus Dry and fruity	€5

## **Red Wines**

Rioja Crianza Marques de Albanes, D.O. Spain, Rioja Aromas of black berries, great with grilled meat	€10
Chianti Tenuta di Castiglioni Italy, Chianti Light and fruity with aromas of cherries	€10
Mataro, Tsangarides Cyprus, Paphos Dry with aromas of chocolate	€6

## **Dessert Wine 10cl**

Porto Valdouro Tawny Portugal, Douro	€8
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Above prices are inclusive of all taxes and service charge  
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will be recommended



**WINE BY  
BOTTLE 75cl**

**Vintage  
Champagne Brut**

		Half Board Premium Upgrade
Laurent-Perrier, Brut NV France, Reims	€60	€35
Billecart Salmon, Brut Réserve NV France, Reims	€100	€75
Louis Roederer, Brut NV France, Reims	€110	€85
Dom Pérignon 2002 France, Epernay	€290	€265
Taittinger, Comtes de Champagne, BDB 2006 France, Mareuil-Sur-Ay	€310	€285
Cristal, Louis Roederer, Brut 2002 France, Epernay	€480	€455
Besserat de Bellefon, 1.5L NV France, Reims	€500	€475
Krug, Grande Cuvée NV France, Ay	€750	€725

**Champagne Rosé**

		Half Board Premium Upgrade
Taittinger NV France, Reims	€95	€70
Billecart Salmon NV France, Mareuil-Sur-Ay	€150	€125
Laurent-Perrier NV France, Reims	€180	€155
Cuvée Elisabeth, Billecart Salmon 2002 France, Mareuil-Sur-Ay	€350	€325

**Sparkling Wine**

		Half Board Premium Upgrade
Prosecco, Bottega, DOC NV Italy, Veneto	€40	€15
Franciacorta, Ca'del Bosco NV Italy, Franciacorta	€100	€75

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

**WINE BY  
BOTTLE 75cl**



**White Wine**

		Half Board Premium Upgrade
Sauvignon Blanc, Hans Greyl New Zealand, Marlborough Dry, light and fruity wine	€50	€25
Chablis, Jean Marc Brocard France, Chablis Dry and mineral	€50	€25
Pomino Bianco, Castello Di Pomino Italy, Verona - 3* Veronelli Awards Slightly off-dry, with tropical fruit characters	€50	€25
Petit Chablis, Chablisienne France, Burgundy Dry and smoky	€50	€25
Gavi di Gavi, Marchesi di Barolo Italy, Piedmont - Wine Style Awards 2017 Dry, intense and fruity	€50	€25
Sauvignon Blanc, Reyneke South Africa, Stellenbosch Biodynamic, fruity with aromas of gooseberry	€50	€25

Above prices are inclusive of all taxes and service charge  
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will be recommended

**White Wine**Half Board  
Premium  
Upgrade

Lugana, Ca' dei Frati Italy, Lombardy Slightly off-dry, light and refreshing	€50	€25
La Petit Lune, Domaine de Chevalier France, Bordeaux Dry, perfect with fish	€50	€25
Grüner Veltliner, Federspeil, Knoll Austria, Wachau Fruity with aromas of apples	€50	€25
Chardonnay, Coppola, Diamond Collection USA, Napa Notes of apricot and mango	€55	€30
Pouilly-Fuisse, Bouchard Père & Fils France, Burgundy Dry, sharp, perfect with seafood	€55	€30
Gewurztraminer, Hugel France, Alsace Dry, light and fruity	€55	€30
Riesling, Hundsleiten, Roman Pfaffl Austria Fruity with aromas of green apples	€65	€40
Sancerre, Vacheron France, Loire	€80	€55
Château Carbonnieux Grand Cru Classé France, Bordeaux	€90	€65
Chablis Grand Cru, Les Clos, Domaine Christian Moreau 2016 France, Burgundy	€120	€95
Chassagne-Montrachet Morgeot 1er Cru, Maison Louis Latour 2016 France, Burgundy	€150	€125
Bâtard-Montrachet, Grand Cru, Maison Louis Latour 2007 France, Burgundy	€450	€425

**Rosé Wine**Half Board  
Premium  
Upgrade

Château Sainte Marguerite Rosé France, Provence Dry, light and fruity	€50	€25
Château de Saint-Martin, Cru Classé 2017 France, Provence	€110	€85

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

**WINE BY  
BOTTLE 75cl**

<b>Red Wine</b>		Half Board Premium Upgrade
Rioja, Crianza, Marques de Albanes, D.O. Spain, Rioja Dry, with aromas of blackberry	€50	€25
Valpolicella, Bertani Italy, Verona Dry, medium bodied and fruity	€50	€25
Côtes du Rhône, Château de St. Cosme France, Rhône Dry with aromas of pepper	€50	€25
Chianti, Tenuta di Castiglioni Italy, Chianti Dry, light with aromas of cherries	€50	€25
Malbec, Trapiche Argentina, Mendoza Herbal notes with a soft finish	€50	€25
Pinot Noir, Sileni New Zealand, Marlborough Light and fruity	€50	€25
Carmenere, Errazuriz, Max Reserva Chile, Aconcagua Organic with herbal notes	€50	€25
Chianti Classico, Castello di Ama Italy, Tuscany Dry, rich with cherry finish	€50	€25
Barolo, Marchesi di Barolo, DOCG Italy, Piedmont Dry, full-bodied and tannic	€55	€30
Cabernet Sauvignon, Coppola, Diamond Collection 2015 USA, Napa Dry, fruity with minty aromas	€60	€35
Embruix de Vall-Llach 2015 Spain, Priorat Dry, aromas of liquorice	€60	€35
Amarone della Valpolicella, Astoria 2013 Italy, Verona Dry, full-bodied, complex	€65	€40
The Chocolate Block, Boekenhoutskloof 2015 South Africa, Paarl Dry, aromas of coffee and chocolate	€80	€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

**Red Wine**

		Half Board Premium Upgrade
Château Tour de Pez 2012 France, St. Estèphe	€85	€60
Brunello di Montalcino, Il Poggione 2013 Italy, Tuscany	€110	€85
Châteauneuf-du-Pape, Barville Brotte France, Rhône	€120	€95
Vosne-Romanée 2013 France, Burgundy	€120	€95
Château Lagrange 2014 France, St. Julien	€160	€135
Domaine de Chevalier 2014 France, Pessac Leognan	€200	€175
Charmes-Chambertin Grand Cru, Louis Latour 2010 France, Burgundy	€390	€365
Sassicaia 2012 Italy, Bolgheri	€400	€375
Opus One 2012 USA, Napa Valley	€740	€715
Château Lafite Rothschild, 1er Grand Cru Classé 2012 France, Bordeaux	€1400	€1375

**Dessert Wine**

		Half Board Premium Upgrade
Tawny Porto, Valdouro Portugal, Douro	€40	€15
Moscato Rosé, Fashion-Victim Astoria Dolce Italy, Asti	€40	€15
Moscato, Petalos, Bottega Italy, Asti	€40	€15
St. John Commandaria 50cl Cyprus	€45	€20
Ekfraseis Vassiliades Botrytis HΩ 50cl Cyprus, Limassol	€55	€30
Château d'Yquem Grand Cru Classé 1995 France, Sauternes	€710	€685

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



**BEVERAGE**

## BEVERAGE



### **Bottled Beer & Cider 33cl**

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

Above prices are inclusive of all taxes and service charge



## Spirits 4cl

### Gin

Gin Mare	€9.50
Monkey 47	€9.50
Opihr	€9.50

### 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

## BEVERAGE

### Refreshments 25cl

Cranberry Juice	€4
Orange Juice	€4
Pineapple Juice	€4
Pink Grapefruit Juice	€4
Coca-Cola	€3
Coca-Cola Light	€3
Coca-Cola Zero	€3
Fanta Orange	€3
Ginger Ale Schweppes	€3
Ginger Beer Britvic	€3
Tonic Schweppes	€3
Soda Schweppes	€3
Sprite	€3
Sprite Zero	€3
Acqua Panna still water 1L	€6
S. Pellegrino sparkling water 75cl	€6
Perrier sparkling water 33cl	€4
Acqua Panna still water 50cl	€3
Ydor Sourotis still water 1L	€3

Above prices are inclusive of all taxes and service charge



## Tea

Althaus English Superior	€5
Althaus Earl Grey Classic	€5
Althaus Darjeeling Castleton	€5
Althaus Jasmine Deluxe	€5
Althaus Fancy Chamomile	€5
Althaus Fruit Berry	€5
Althaus Lemon Mint	€5

## Coffee

Americano	€5
Cappuccino	€5
Caffè Macchiato	€4
Espresso	€3
Double Espresso	€5
Ristretto	€3

Above prices are inclusive of all taxes and service charge

## Allergens

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



