



THE LOUNGE



The Lounge

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

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

TEA RITUALS

Matcha Tea €12

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

Shu-Puer Black Tea 2002 €10

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

White Tea €8

A delicate white tea traditionally plucked by hand in the hills of South-East China. Packed with antioxidants, this is good for preventing cancer and heart diseases.

Vacuum siphon (Tea for 2)

Choose your tea:

	Casablanca Mint - Green Tea	€10
	Sweet Wild Cherry- Black Tea	€10
	Manila Mango - Fruit Infusion	€10
	Lemon Mint - Herbal infusion	€10

Althaus Grand Pack Tea €5

BLACK TEA

Royal Earl Grey
English Breakfast
Assam Meleng
Darjeeling Castleton
Mountain Herbs

GREEN TEA

Grün Matinee
Sencha Senpai
Jasmine Ting Yuan
Gunpowder Zhu Cha

FRUIT INFUSION

Red Fruit Flash
Strawberry Flip

HERBAL INFUSION






Fancy Chamomile
Rooibush Strawberry Cream
Smooth Mint
Ginseng Valley

COFFEE

(also available with soya, coconut and almond milk)

Filter Coffee

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

	Belgium Siphon (For two) - Rich and intense Flavor	€14
	V60 (For Two) - Creamy and smooth	€12
	Chemex (For Two) - Filtered through bamboo with refined flavors	€12
	Cold drip. Richer in flavor	€6
	Aeropress- Versatile clean and light	€6

Cappuccino €5

Caffè Latte €5

Americano €5

Double Espresso €5

Freddo Espresso €6

Freddo Capuccino €5.5

Espresso €3

OLD CLASSIC

Cyprus Coffee €4

Filter coffee (French Press) €5

Instant Coffee (and Decafe) €4

Hot Chocolate (Classic) €4

THE ICE AND COLDS

Affogato €5

Iced Caramel Caffè Latte €5

MadeForTwo

AFTERNOON TEA

for two €35

with a 375ml Btl of Champagne Besserat Brut NV €72

SANDWICH

Smoked Salmon

Chicken Avocado

Prosciutto, Tomato & Greens

SWEET

Berry Tart

Sacher

Honey Caviar Pannacotta

Fruit Cake

SAVORY

Ginger Scone

Mini Spinach Pie

Please see our selection of cakes on display

Above prices are inclusive of all taxes and service charge

WINE BY GLASS 15cl

CHAMPAGNE & SPARKLING WINES

Champagne Laurent-Perrier Brut NV €14
France, Reims
Crisp with notes of brioche and green apples

Taittinger Rosé NV €19
France, Reims
Fruity with notes of strawberry and raspberry

Prosecco Zardetto, DOCG NV €9
Italy, Veneto
Floral on the nose and light on the palate

WHITE WINE

Chablis, Jean Marc Brocard €10
France, Chablis
Dry and mineral

Riesling dry, Von Unserm, Balthasar Röss €9
Germany, Rheingau
Dry and refreshing

Sauvignon Blanc, Bishops Leap €9
New Zealand, Marlborough
Dry with aromas of passion fruit and guava

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

ROSÉ WINE

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

Valentina, Fikardos €6
Cyprus
Semi Sweet

RED WINE

Pinot Noir, Matua €10
New Zealand, Marlborough
Light and fruity with aromas of cherries

Rioja Faustino, D.O. €9
Spain, Rioja
Aromas of blackberries

Agios Efraim, Tsangarides €6
Cyprus, Paphos
Dry with aromas of chocolate

DESSERT WINE 10cl

Porto Ramos Pinto LBV €11
Portugal, Douro

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

VINTAGE CHAMPAGNE BRUT

Laurent Perrier, Brut NV France, Reims	€70
Louis Roederer, Brut Réserve NV France, Reims	€110
Billecart Salmon, Brut Réserve NV France, Reims	€120
Ruinart, Blanc de Blanc, NV France, Reims	€160
Dom Perignon 2002 France, Epernay	€300
Cristal, Louis Roederer, Brut 2002 France, Epernay	€300
Taittinger, Comtes de Champagne, BDB 2006 France, Mareuil-Sur-Ay	€320
Krug, Grande Cuvée NV France, Ay	€400

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, Zardetto, DOCG NV Italy, Veneto	€40
Riesling, Sekt, Balthasar Röss Germany, Rheingau	€55
Franciacorta, Ca'del Bosco NV Italy, Franciacorta	€85

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WINE BY BOTTLE 75cl

WHITE WINE

Sauvignon Blanc, Montes Chile Off-dry with hints of lemon	€40
Semillon Sterna Cyprus, Paphos Dry, with oily texture	€45
Sauvignon Blanc Bishops Leap New Zealand, Marlborough Dry, light and fruity wine	€45
Riesling dry, Von Unserm, Balthasar Ress Germany, Rheingau Dry and refreshing	€45
Chablis, Jean Marc Brocard France, Chablis Dry and mineral	€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 South Africa, Stellenbosch Biodynamic fruity with aromas of gooseberry	€50
Xynisteri, Alates, Vlassides Cyprus, Limassol Old wines Xynisteri, creamy on the palate	€50
Lugana, Ca dei Frati Italy, Lombardy Slightly off-dry, light and refreshing	€50
Riesling, Spatlese, Balthasar Ress Germany, Rheingau Hallgarten Off Dry, late harvest, mineral	€50
La Petit Lune, Domaine de Chevalier France, Bordeaux Dry, perfect with fish	€55
Viognier, LE, Argyrides Cyprus, Limassol Ripe Peachy and Oily texture	€55
Grüner Veltliner, Federspeil, Knoll Austria, Wachau Fruity with aromas of apples	€55
Chardonnay, Coppola, Diamond Collection USA, Napa Notes of apricot and mango	€55
Pouilly-Fuisse, Bouchard Père & Fils France, Burgundy Dry and sharp	€55
Gewurztraminer, Hugel France, Alsace Dry, light and Fruity	€55
Riesling, Hundsleiten, Roman Pfaffl Austria Fruity with aromas of green apples	€65
Sancerre, Vacheron France, Loire	€80
Château Carbonnieux, Grand Cru Classé France, Bordeaux	€90
Chablis Grand Cru, Les Clos, Domaine Christian Moreau 2016 France, Burgundy	€120
Chassagne Montrachet, Morgeot 1er Cru, Maison Louis Latour 2016 France, Burgundy	€150
Bâtard-Montrachet, Mongreot 1er Cru, Maison Louis Latour 2007 France, Burgundy	€390

ROSÉ WINE

Château Sainte Marguerite Rosé France, Provence Dry, light and fruity	€50
Château de Saint-Martin, Cru Classé France, Provence	€50
Château Les Valentine Rosé France, Provence	€50
Hoof and Lur, Troupis Greece, Mantinia Slightly saline	€45

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WINE BY BOTTLE 75cl

RED WINE

Merlot Maratheftiko, Sterna Cyprus, Paphos Dry, medium bodied	€45
Rioja, Faustino 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
Duas Quintas, Ramos Pinto Portugal, Douro Dry, light with aromas of cherries	€50
Malbec, Trapiche Argentina, Mendoza Herbal notes with a soft finish	€50
Pinot Noir, Matua New Zealand, Marlborough Light and fruity	€50
Carmenere, Errázuriz, Max Reserva Chile, Aconcagua Organic with herbal notes	€50
Chianti Classico, Castello di Ama Italy, Tuscany Dry, rich with cherry finish	€50
Villa Antinori Italy, Tuscany Dry, full-bodied and tannic	€55
Cabernet Sauvignon, Coppola, Diamond Collection 2015 USA, Napa Dry, fruity with minty aromas	€60
Embrui de Val-Llach 2015 Spain, Priorat Dry, aroma of liquorice	€65
Amarone della Valpolicella, Astoria 2013 Italy, Verona Dry, full-bodied, complex	€65
Promis, Gaja Italy, Tuscany Luscious, medium body	€70
The Chocolate Block, Boekenhoutsloof 2015 South Africa, Paarl Dry, aromas of coffee and chocolate	€80
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
Vintage Red Wine (Ask your waiter for Available choices)	According to quality

DESSERT WINE

Moscato, Petalos, Bottega Italy, Asti	€40
St. John Commandaria 50cl Cyprus	€45
Choya, Plum Wine Japan	€60
Porto Ramos Pinto, LBV Portugal, Douro	€80
Vintage Dessert Wine (Ask your waiter for Available choices)	According to quality

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COCKTAILS

Burberry Cocktail

Inspired by the perfume Burberry Brit, with notes of vanilla, tonka beans and pears. Vodka infused with pear and vanilla, fresh lime and passion fruit, grapefruit juice, blossom water

€10

Hugo

Prosecco mixed with elderflower syrup and fresh mint leaves

€10

Cosmopolitan

Vodka citron mixed with cointreau, fresh lime juice and cranberry juice

€10

Espresso Martini

Vodka Vanilla, Kahlua and hazelnut liqueur mixed with fresh brew espresso

€10

PS Martini

Vanilla Vodka shaken with fresh Passion Fruit and fruit puree, Lime Juice, served with a shot of Prosecco on the side

€10

Aperol Spritz

Aperol mixed with soda and top up with prosecco

€10

Mojito

Cuban Rum muddled with fresh lime, mint, and sugar, topped with soda

€10

SPECIALITY GIN CORNER

Opihr Gin GT

Opihr Gin, fresh strawberries, cherry blossom tonic

€12.5

Gin Mare GT

Gin Mare, pink grapefruit soda, blossom water

€12.5

Hendrick's Gin GT

Hendrick's Gin, slice of cucumber, fresh black pepper, Aegean tonic

€12

Monkey GT

Monkey 47 Gin, Thomas Henry tonic garnish with dry cranberries and dry lemon

€15

Beefeater GT

Beefeater Gin, pink grapefruit soda garnish with pink grapefruit

€8.5

BOTTLED BEER & CIDER 33cl

Kopparberg Strawberry & Lime

€7

Strongbow

€7

Corona

€6

Heineken

€5

Keo

€4

Erdinger Non - Alcohol 50cl

€5

Above prices are inclusive of all taxes and service charge

SPIRITS 4cl

GIN

Gin Mare	€9.5
Monkey 47	€9.5
Opihr	€9.5
Hendricks	€8

VODKA

Beluga Noble	€7.5
Belvedere	€7.5

WHISKY

Chivas Regal 18 y.o.	€12
Macallan Fine Oak 12 y.o.	€12
Chivas Regal 12 y.o.	€7.5
Glenfiddich 12 y.o.	€7.5
Johnnie Walker Black	€7.5

RUM

Diplomatico Reserva Exclusiva	€12
Havana Club 3 y.o.	€5.5

TEQUILA

Don Julio Anejo	€12
Patrón Silver	€7.5

BRANDY

Hennessy XO	€25
Rémy Martin VSOP	€9.5

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SOFTAILS AND SMOOTHIES

Earl Grey Mojito	€8
Earl grey tea, lime, honey, mint	
Essence of Fruit Iced Tea	€8
Forest fruit tea, berries, agave syrup	
Detox Lemonade	€8
Green tea, fresh ginger, mint, lemon, honey	
Very Berry Smoothie	€8
Strawberries, forest berries, apple juice, fruit puree	
Amanti Vice	€8
Pineapple juice, passion fruit puree, banana, honey, coconut milk	
Frozen Mojito	€8

PREMIUM TONICS AND SODAS

Fever Tree Light Tonic	€4
Thomas Henry Plain Tonic	€4
Thomas Henry Elderflower Tonic	€4
Thomas Henry Cherry Blossom Tonic	€4
3 Cents Aegean Tonic	€4
3 Cents Pink Grapefruit Soda	€4

MIXERS

Cola, Cola zero, Cola Light, Sprite, Soda, Tonic, e.t.c	€3
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REFRESHMENTS 25cl

Cranberry Juice	€4
Orange Juice	€4
Mala Peruviana Red 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	€4
Tonic Schweppes	€3
Soda Schweppes	€3
Sprite	€3
Sprite Zero	€3
S. Pellegrino sparkling water 75cl	€6
Perrier sparkling water 33cl	€4
Mineral Water still water 100cl	€3.5

FRESH JUICE

Make your own combination	€8
(Orange, Carrots, Apples, Celery, Pineapple)	



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FOOD

SALADS AND STARTERS

Main
Course

Crispy Rocket Salad (9,10,12,14) €16
Rocket leaves with roasted almond flakes, dry cranberries, sesame seeds, avocado and honey mustard dressing

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) €15

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

Burrata and Local Rocket Salad (7,10,14) €16

Burrata with cherry tomatoes, rocket leaves topped with toasted pine nuts and balsamic vinaigrette

Stuffed Potato Cups (7,14) €11

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

MAIN COURSES

Portobello Sliders, avocado and caramelized onion €15

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

Served with Greens and French fries.

Smoked Salmon and Gravlax (1,4,5,7,13) €19

Protein rich bread, avocado mousse, greens and pickled ginger

Cheese and Charcuterie Platter (1,4,7,12,14) €19

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

Ham & Cheese Classic (1,7,12) €11

With greens and French Fries

Amanti Grilled Turkey Club (1,4,7,9,12,13) €13

Grilled corn-fed turkey fillet, fried egg, crispy bacon, tomatoes, cheese and lettuce served with French fries and mustard mayonnaise

DESSERTS

Chocolate and fruits fondue (4,7) €19

Swiss chocolate fondue with a pile of fresh mouth-watering fruits and sweets served with warm chocolate

Seasonal Fruit Platter €12

Fresh cut seasonal fruit

Selection of Pastry €7

Above prices are inclusive of all taxes and service charge

Numbers represent allergen information.

For explanation please refer to the last page.

ALLERGENS

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