



THE LOUNGE



## **The Lounge**

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

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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** €9

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

**Shu-Puer Black Tea 2002** €8

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** €8.5

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	€11
	Sweet Wild Cherry- Black Tea	€11
	Manila Mango - Fruit Infusion	€11
	Lemon Mint - Herbal infusion	€11

**Althaus Grand Pack Tea** €5.5

### 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	€15
	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** €5.5

**Caffè Latte** €5.5

**Americano** €5.5

**Double Espresso** €6

**Freddo Espresso** €5

**Freddo Capuccino** €5.5

**Espresso** €4

## OLD CLASSIC

**Cyprus Coffee** €4

**Filter coffee (French Press)** €5.5

**Instant Coffee (and Decafe)** €5

**Hot Chocolate (Classic)** €5.5

## 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** €15  
France, Reims  
Crisp with notes of brioche and green apples

**Taittinger Rosé NV** €20  
France, Reims  
Fruity with notes of strawberry and raspberry

**Prosecco Zardetto, DOCG NV** €10  
Italy, Veneto  
Floral on the nose and light on the palate

## WHITE WINE

**Chablis, Jean Marc Brocard** €11  
France, Chablis  
Dry and mineral

**Riesling dry, Von Unserm, Balthasar Röss** €10  
Germany, Rheingau  
Dry and refreshing

**Sauvignon Blanc, Bishops Leap** €10  
New Zealand, Marlborough  
Dry with aromas of passion fruit and guava

**Xynisteri, Persefoni** €7  
Cyprus, Paphos  
Dry and fruity wine

## ROSÉ WINE

**Château Sainte Marguerite Rosé** €11  
France, Provence  
Light with aromas of crushed berries

**Valentina, Fikardos** €7  
Cyprus  
Semi Sweet

## RED WINE

**Pinot Noir, Matua** €11  
New Zealand, Marlborough  
Light and fruity with aromas of cherries

**Rioja Faustino, D.O.** €10  
Spain, Rioja  
Aromas of blackberries

**Agios Efraim, Tsangarides** €7  
Cyprus, Paphos  
Dry with aromas of chocolate

## DESSERT WINE 10cl

**Porto Ramos Pinto LBV** €12  
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

<b>Laurent Perrier, Brut NV</b> France, Reims	€75
<b>Louis Roederer, Brut Réserve NV</b> France, Reims	€120
<b>Billecart Salmon, Brut Réserve NV</b> France, Reims	€130
<b>Ruinart, Blanc de Blanc, NV</b> France, Reims	€170
<b>Dom Perignon 2002</b> France, Epernay	€320
<b>Cristal, Louis Roederer, Brut 2002</b> France, Epernay	€320
<b>Taittinger, Comtes de Champagne, BDB 2006</b> France, Mareuil-Sur-Ay	€345
<b>Krug, Grande Cuvée NV</b> France, Ay	€430

### CHAMPAGNE ROSÉ

<b>Taittinger NV</b> France, Reims	€100
<b>Billecart Salmon NV</b> France, Mareuil-Sur-Ay	€160
<b>Laurent Perrier NV</b> France, Reims	€195
<b>Cuvée Elisabeth, Billecart Salmon 2002</b> France, Mareuil-Sur-Ay	€395

### SPARKLING WINE

<b>Prosecco, Zardetto, DOCG NV</b> Italy, Veneto	€50
<b>Riesling, Sekt, Balthasar Röss</b> Germany, Rheingau	€60
<b>Franciacorta, Ca'del Bosco NV</b> Italy, Franciacorta	€90

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substitute will be recommended

# WINE BY BOTTLE 75cl

## WHITE WINE

<b>Sauvignon Blanc, Montes</b> Chile Off-dry with hints of lemon	€40
<b>Semillon Sterna</b> Cyprus, Paphos Dry, with oily texture	€50
<b>Sauvignon Blanc Bishops Leap</b> New Zealand, Marlborough Dry, light and fruity wine	€50
<b>Riesling dry, Von Unserm, Balthasar Ress</b> Germany, Rheingau Dry and refreshing	€50
<b>Chablis, Jean Marc Brocard</b> France, Chablis Dry and mineral	€55
<b>Petit Chablis, Chablisienne</b> France, Burgundy Dry and smoky	€55
<b>Gavi di Gavi, Marchesi di Barolo</b> Italy, Piedmont - Wine Style Awards 2017 Dry, intense and fruity	€55
<b>Sauvignon Blanc, Reyneke</b> South Africa, Stellenbosch Biodynamic fruity with aromas of gooseberry	€55
<b>Xynisteri, Alates, Vlassides</b> Cyprus, Limassol Old wines Xynisteri, creamy on the palate	€55
<b>Lugana, Ca dei Frati</b> Italy, Lombardy Slightly off-dry, light and refreshing	€55
<b>Riesling, Spatlese, Balthasar Ress</b> Germany, Rheingau Hallgarten Off Dry, late harvest, mineral	€55
<b>La Petit Lune, Domaine de Chevalier</b> France, Bordeaux Dry, perfect with fish	€60
<b>Viognier, LE, Argyrides</b> Cyprus, Limassol Ripe Peachy and Oily texture	€60
<b>Grüner Veltliner, Federspeil, Knoll</b> Austria, Wachau Fruity with aromas of apples	€60
<b>Chardonnay, Coppola, Diamond Collection</b> USA, Napa Notes of apricot and mango	€60
<b>Pouilly-Fuisse, Bouchard Père &amp; Fils</b> France, Burgundy Dry and sharp	€60
<b>Gewurztraminer, Hugel</b> France, Alsace Dry, light and Fruity	€60
<b>Riesling, Hundsleiten, Roman Pfaffl</b> Austria Fruity with aromas of green apples	€70
<b>Sancerre, Vacheron</b> France, Loire	€85
<b>Château Carbonnieux, Grand Cru Classé</b> France, Bordeaux	€95
<b>Chablis Grand Cru, Les Clos, Domaine Christian Moreau 2016</b> France, Burgundy	€130
<b>Chassagne Montrachet, Morgeot 1er Cru, Maison Louis Latour 2016</b> France, Burgundy	€160
<b>Bâtard-Montrachet, Mongreot 1er Cru, Maison Louis Latour 2007</b> France, Burgundy	€420

## ROSÉ WINE

<b>Château Sainte Marguerite Rosé</b> France, Provence Dry, light and fruity	€55
<b>Château de Saint-Martin, Cru Classé</b> France, Provence	€55
<b>Château Les Valentine Rosé</b> France, Provence	€55
<b>Hoof and Lur, Troupis</b> Greece, Mantinia Slightly saline	€50

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## WINE BY BOTTLE 75cl

### RED WINE

<b>Merlot Maratheftiko, Sterna</b> Cyprus, Paphos Dry, medium bodied	€45
<b>Rioja, Faustino</b> Spain, Rioja Dry, with aromas of blackberry	€55
<b>Valpolicella, Bertani</b> Italy, Verona Dry, medium bodied and fruity	€55
<b>Côtes du Rhône, Château de Saint Cosme</b> France, Rhône Dry with aromas of pepper	€55
<b>Duas Quintas, Ramos Pinto</b> Portugal, Douro Dry, light with aromas of cherries	€55
<b>Malbec, Trapiche</b> Argentina, Mendoza Herbal notes with a soft finish	€55
<b>Pinot Noir, Matua</b> New Zealand, Marlborough Light and fruity	€55
<b>Carmenere, Errázuriz, Max Reserva</b> Chile, Aconcagua Organic with herbal notes	€55
<b>Chianti Classico, Castello di Ama</b> Italy, Tuscany Dry, rich with cherry finish	€55
<b>Villa Antinori</b> Italy, Tuscany Dry, full-bodied and tannic	€60
<b>Cabernet Sauvignon, Coppola, Diamond Collection 2015</b> USA, Napa Dry, fruity with minty aromas	€65
<b>Embrui de Val-Llach 2015</b> Spain, Priorat Dry, aroma of liquorice	€70
<b>Amarone della Valpolicella, Astoria 2013</b> Italy, Verona Dry, full-bodied, complex	€70
<b>Promis, Gaja</b> Italy, Tuscany Luscious, medium body	€75
<b>The Chocolate Block, Boekenhouts kloof 2015</b> South Africa, Paarl Dry, aromas of coffee and chocolate	€85
<b>Château Tour de Pez 2012</b> France, St. Estèphe	€90
<b>Brunello di Montalcino, Il Poggione 2013</b> Italy, Tuscany	€120
<b>Châteauneuf-du-Pape, Barville Brotte</b> France, Rhône	€130
<b>Vosne-Romanée 2013</b> France, Burgundy	€130
<b>Château Lagrange 2014</b> France, St. Julien	€170
<b>Domaine de Chevalier 2014</b> France, Pessac Leognan	€220
<b>Charmes-Chambertin Grand Cru, Louis Latour 2010</b> France, Burgundy	€420
<b>Sassicaia 2012</b> Italy, Bolgheri	€725
<b>Opus One 2012</b> USA, Napa Valley	€790
<b>Vintage Red Wine</b> (Ask your waiter for Available choices)	According to quality

### DESSERT WINE

<b>Moscato, Petalos, Bottega</b> Italy, Asti	€45
<b>St. John Commandaria 50cl</b> Cyprus	€50
<b>Choya, Plum Wine</b> Japan	€65
<b>Porto Ramos Pinto, LBV</b> Portugal, Douro	€85
<b>Vintage Dessert Wine</b> (Ask your waiter for Available choices)	According to quality

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## COCKTAILS

<b>Burberry Cocktail</b>	€13
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	
<b>Hugo</b>	€12
Prosecco mixed with elderflower syrup and fresh mint leaves	
<b>Cosmopolitan</b>	€11
Vodka citron mixed with cointreau, fresh lime juice and cranberry juice	
<b>Espresso Martini</b>	€11
Vodka Vanilla, Kahlua and hazelnut liqueur mixed with fresh brew espresso	
<b>PS Martini</b>	€12
Vanilla Vodka shaken with fresh Passion Fruit and fruit puree, Lime Juice, served with a shot of Prosecco on the side	
<b>Aperol Spritz</b>	€11
Aperol mixed with soda and top up with prosecco	
<b>Mojito</b>	€110
Cuban Rum muddled with fresh lime, mint, and sugar, topped with soda	

## SPECIALITY GIN CORNER

<b>Opihr Gin GT</b>	€12.5
Opihr Gin, fresh strawberries, cherry blossom tonic	
<b>Gin Mare GT</b>	€12.5
Gin Mare, pink grapefruit soda, blossom water	
<b>Hendrick's Gin GT</b>	€12
Hendrick's Gin, slice of cucumber, fresh black pepper, Aegean tonic	
<b>Monkey GT</b>	€15
Monkey 47 Gin, Thomas Henry tonic garnish with dry cranberries and dry lemon	
<b>Beefeater GT</b>	€9
Beefeater Gin, pink grapefruit soda garnish with pink grapefruit	

## BOTTLED BEER & CIDER 33cl

<b>Kopparberg Strawberry &amp; Lime</b>	€7.5
<b>Strongbow</b>	€7.5
<b>Corona</b>	€6.5
<b>Heineken</b>	€5.5
<b>Keo</b>	€4.5
<b>Erdinger Non - Alcohol 50cl</b>	€6

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## **SPIRITS** 4cl

### **GIN**

<b>Gin Mare</b>	€11
<b>Monkey 47</b>	€9.5
<b>Opihr</b>	€9.5
<b>Hendricks</b>	€8

### **VODKA**

<b>Beluga Noble</b>	€8
<b>Belvedere</b>	€8

### **WHISKY**

<b>Chivas Regal 18 y.o.</b>	€12
<b>Macallan Fine Oak 12 y.o.</b>	€14
<b>Chivas Regal 12 y.o.</b>	€8
<b>Glenfiddich 12 y.o.</b>	€8
<b>Johnnie Walker Black</b>	€8

### **RUM**

<b>Diplomatico Reserva Exclusiva</b>	€12
<b>Havana Club 3 y.o.</b>	€7

### **TEQUILA**

<b>Don Julio Anejo</b>	€12
<b>Patrón Silver</b>	€9

### **BRANDY**

<b>Hennessy XO</b>	€25
<b>Rémy Martin VSOP</b>	€12

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## SOFTAILS AND SMOOTHIES

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

## PREMIUM TONICS AND SODAS

<b>Fever Tree Light Tonic</b>	€4.5
<b>Thomas Henry Plain Tonic</b>	€4.5
<b>Thomas Henry Elderflower Tonic</b>	€4.5
<b>Thomas Henry Cherry Blossom Tonic</b>	€4.5
<b>3 Cents Aegean Tonic</b>	€4.5
<b>3 Cents Pink Grapefruit Soda</b>	€4.5

## MIXERS

<b>Cola, Cola zero, Cola Light, Sprite, Soda, Tonic, e.t.c</b>	€3
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## REFRESHMENTS 25cl

<b>Cranberry Juice</b>	€4.5
<b>Orange Juice</b>	€4.5
<b>Mala Peruviana Red tomato juice</b>	€4.5
<b>Pineapple Juice</b>	€4.5
<b>Pink Grapefruit Juice</b>	€4.5
<b>Coca-Cola</b>	€3.5
<b>Coca-Cola Light</b>	€3.5
<b>Coca-Cola Zero</b>	€3.5
<b>Fanta Orange</b>	€3.5
<b>Ginger Beer Britvic</b>	€4.5
<b>Tonic Schweppes</b>	€3.5
<b>Soda Schweppes</b>	€3.5
<b>Sprite</b>	€3.5
<b>Sprite Zero</b>	€3.5
<b>S. Pellegrino</b> sparkling water 75cl	€6.5
<b>Perrier</b> sparkling water 33cl	€4.5
<b>Mineral Water</b> still water 100cl	€3.5

## FRESH JUICE

<b>Make your own combination</b>	€8
(Orange, Carrots, Apples, Celery, Pineapple)	

The background features a series of parallel diagonal lines in a light grey color, creating a sense of depth and movement. A large, solid grey shape is positioned in the upper right corner, partially overlapping the lines. The overall aesthetic is clean and modern.

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**FOOD**

## SALADS AND STARTERS

Main  
Course

- Crispy Rocket Salad** (9,10,12,14) €18  
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) €18  
Chargrilled chicken fillet (1,4,5,7,9,13,14) €15.5  
Classic (1,4,5,7,9,13,14) €13.5
- Mixed Greens and Super Food Salad** (1,9,10,14) €16  
Fresh mixed green salad with edamame beans, mixed seeds, quinoa and dry cranberries, maple syrup vinaigrette
- Burrata and Local Rocket Salad** (7,10,14) €18  
Burrata with cherry tomatoes, rocket leaves topped with toasted pine nuts and balsamic vinaigrette
- Stuffed Potato Cups** (7,14) €12  
Crispy potato skins, filled with mild chilli guacamole and black beans, served with sour cream

## MAIN COURSES

- Portobello Sliders, avocado and caramelized onion** €16.5  
(1,4,5,9,13,14)  
Served with Greens and French fries.
- Smoked Salmon and Gravlax** (1,4,5,7,13) €21  
Protein rich bread, avocado mousse, greens and pickled ginger
- Cheese and Charcuterie Platter** (1,4,7,12,14) €21  
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) €12  
With greens and French Fries
- Grilled Turkey Club** (1,4,7,9,12,13) €14.5  
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) €21  
Swiss chocolate fondue with a pile of fresh mouth-watering fruits and sweets served with warm chocolate
- Seasonal Fruit Platter** €13  
Fresh cut seasonal fruit
- Selection of Pastry** €7.5

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**