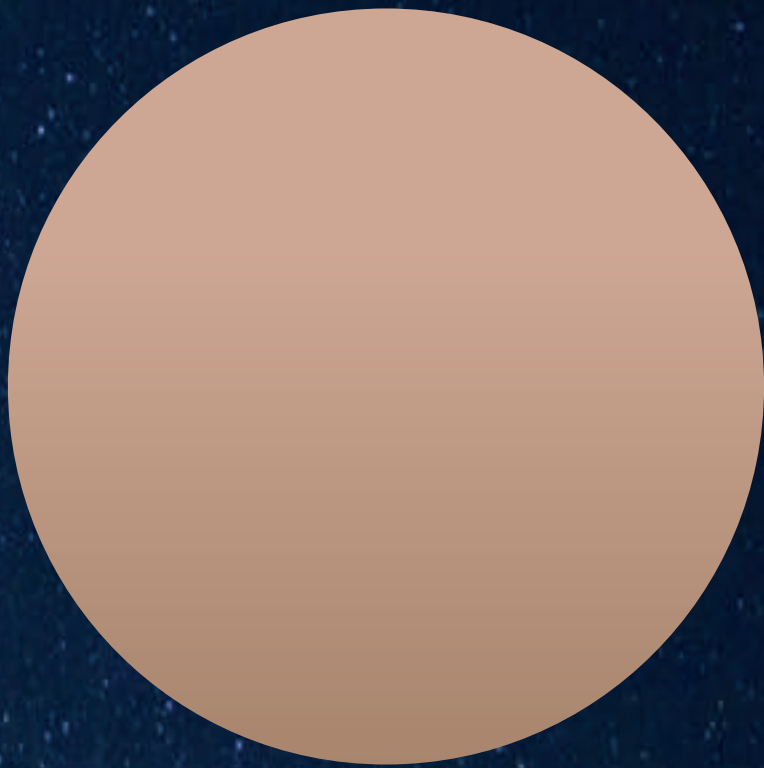




ROOF TOP

RESTAURANT



IMMENSO



## THE INSPIRATION

Situated at the highest point of the Amavi, the Immenso offers unobstructed views of the horizon, reflecting the breath-taking 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 the world, the menu is a delightful Asian fusion cuisine, inspired by Japanese and Peruvian flavours known as Nikkei.

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 50 Euro (included in the Half Board Premium)

Bon Appétit!



## SUSHI & ROLLS

### Maki

#### Sushi rolled with Nori

(Choice of one from the below)

- Prawn Tempura (1,9,13,14) €13
- Seafood Tempura (4,5,9,13)
- Smoked Daikon Salmon (1,5,7,9,13,14)
- Crispy Duck (1,9,12,13,14)
- Crab (1,3,4,5,8,9,13)
- Vegan rolls with Crispy sweet Potato (1,7,9,13)
- Quinoa Vegan rolls (1,9,13)

### Sashimi

#### Sliced raw fish

(Choice of one from the below)

- Salmon (1,4,7,9,10,12,13) €13
- Seabass (1,4,5,7,9,10,13)
- Tuna (1,4,5,7,9,10,13)

### Nigiri

#### Salmon, Seabass, Tuna & Scallops handpressed and topped over rice

(Choice of one from the below)

- Lollipop (1,5,8,9,13) €13
- Seafood (1,5,9,13)
- Chirashi stack (Mix sushi tower) (1,5,9,12,13)

### Poke Bowls

#### Inspired from Aku Poke

(Choice of one from the below)

- Seafood (1,5,12,13) €13
- Vegan (1,4,9,12,13)

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

## TIRADITO & OTHERS

### Tiradito

#### Sliced pieces

(Choice of one from the below)

**Pan Flashed Salmon** (1,12,13) €13  
served with Palm hearts, avocado, cucumber  
& crispy black rice

**Grilled Calamari** (1,8,10,11,13) €13  
with fresh passion fruit, butternut squash  
& popcorn

**Tofu** (1,10,12,13) €13  
with creamy sesame, pickled ginger, togarashi  
pepper & coriander

### Ceviche

#### Cubed pieces

(Choice of one from the below)

**Seabass (Cebo)** (1,5,12,13) €13  
Green apple, green pesto, Amazonia nuts

**Shrimps** (3) €13  
whole shrimps, tomato, lime, coriander,  
chilli, plantain chips

**Tuna** (1,5,10,11,12,13) €13  
Coconut, truffle dashi,  
pickled shitake mushroom

### Others

**Beef tartar** (1,7,8,12,13) €13  
spring onions, avocado, ginger-sesame tea

**Dynamite shrimps' cocktail** (1,3,4,5,9,13,14) €13  
dynamite sauce, Romain lettuce, mango  
and avocado

**Charred sea bass fillet** (1,3,5,7,10) €13  
cashew nuts-curry, naan chips, laksa sauce

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

**Pineapple tartar and avocado** (1,7,8,12) €13  
spring onions, avocado, ginger-sesame tea



## MAINS & KUSHIYAKI

### Main

Soy braised beef ribs (1,8,12,13) served with tomato red pepper relish	€20
My 12 h glazed pork belly (1,7,8,10,13,14) served with pickled red onions, pears, pop corn	€20
Steamed Bao Buns (1,7,12,13) with pulled beef	€20
Steamed Bao Buns (1,7,12) with curry vegetables	€20
Crispy tempura shrimps (1,4,7) served with grilled pineapple salsa	€20

### Kushiyaki

Skewered over charcoal Robata grill  
served with Chifa chipotelle sauce,  
teriyaki glaze, ginger salt and soy salt  
(Choice of one from the below)

<ul style="list-style-type: none"> <li>• Salmon</li> <li>• Red tuna (5)</li> <li>• Cod</li> <li>• Beef tenderloin (Gyuniku) (1,13)</li> <li>• Chicken (Yakitori)</li> <li>• Oyster mushrooms (1,13)</li> </ul>	€20
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## ACCOMPANIMENTS

### Accompaniments

- Mixed Pickles
- Steamed broccoli and bok choy (12,13)
- Carrot puree with coconut & ginger (7,12)
- Lemon grass rice



## DESSERTS



<b>Baked cardamom</b> (1,4,7,10,13)	€10
Chocolate muelle with coconut icecream	
<b>Crispy Banana</b> (1,4,7)	€10
Honey caviar, citrus semifredo, butterscotch	
<b>Crème brûlée</b> (1,13,14)	€10
Chocolate coconut milk	
<b>Homemade sorbets</b> (1,4,7,10)	€10
Tropical tastes	
<b>Pineapple salad</b> (4)	€10
Marinated cachaça, brown sugar, mint	

## WINE INCLUSIONS

AMAVI  
HALF BOARD  
PREMIUM



### White Wine

	by Bottle 75cl	by Glass 15cl
<b>Xynisteri Tsangarides</b> Cyprus, Paphos Dry, perfect with Greek salad	€25	€5
<b>Xynisteri, Keo</b> Cyprus, Limassol Dry, light and great with seafood	€25	
<b>Comte Alexandre Blanc</b> France Dry with aromas of grapefruit	€25	
<b>Chenin Blanc, Cape Dream</b> South Africa, Stellenbosch Dry with aromas of guava	€25	
<b>Xynisteri, Persefoni</b> Cyprus, Paphos Dry and fruity wine	€30	€6
<b>Vina Esmeralda, Torres</b> Spain, Catalunya Dry and Flora	€30	€6
<b>Pinot Grigio, Le Rime, Castello Banfi</b> Italy, Tuscany Dry, light and fruity	€30	€6
<b>Sauvignon Blanc, Montes</b> Chile Off-dry with hints of lemon	€30	

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

Coeur de Lion

€25 €5

Cyprus  
Dry and fruity

Comte Alexandre Rose

€25

France  
Medium bodied with aromas  
of forest berries

Valentina, Fikardos

€30 €6

Cyprus  
Semi Sweet, Aromas of wild berries**Red Wine**

by Bottle 75cl by Glass 15cl

Saint Fotios, Kolios

€25 €5

Cyprus  
Dry, medium bodied and fruity

Comte Alexandre Red

€25

France  
Dry and full-bodied, great with beef

Pinotage, Cape Dream

€25

South Africa, Stellenbosch  
Dry and medium bodied perfect  
match for lamb

Valpolicella, Zeni

€25

Italy, Verona  
Dry and fruity

Agios Efraim, Tsangarides

€30 €6

Cyprus, Paphos  
Dry with aromas of chocolate

Cabernet Sauvignon, Montes

€30 €6

Chile  
Dry, full-bodied and powerful

Merlot, Maratheftico, Sterna

€30

Cyprus, Paphos  
Dry, medium bodied

Pinot Noir, Sileni

€30

Italy, Tuscany  
Dry, light and aromas of cherries**Dessert Wine**

by Bottle 75cl by Glass 15cl

Commandaria, Agios Constantinos

€25 €5

Cyprus  
Dry, traditional fortified**Softails 18cl**

by Bottle 75cl by Glass 15cl

Detox Lemonade

€8

Green tea, fresh ginger, mint, lemon, honey

Spice It Up

€8

Strawberry, chili, basil, top up with tonic

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WINE & SAKE

## SAKE

### Sake

Junmai Daiginjo Samurai 300ml	€30
Nigori Aladdin (cloudy) 300ml	€20
Junmai Aladdin 300ml	€15
Geikikan 150ml	€8
Choya Plum Wine 150ml	€7

## WINE BY GLASS 15cl

### Champagne & Sparkling Wines

Champagne Laurent-Perrier Brut NV France, Reims Crispy with notes of brioche and green apples	€14
Taittinger Rosé NV France, Reims Fruity with notes of strawberry and raspberry	€19
Prosecco Zardetto, DOCG NV Italy, Veneto Floral on the nose and light on the palate	€9

### White Wines

Xynisteri, Persefoni Cyprus, Paphos, Dry and fruity wine	€6
Sauvignon Blanc, Bishops Leap New Zealand, Marlborough Dry with aromas of passion fruit and guava	€9
Chablis, Jean Marc Brocard France, Chablis, Dry and mineral	€10

### Rosé Wine

Valentina Fikardos Cyprus, Semi Sweet, Aromas of wild berries	€6
Château Sainte Marguerite Rosé France, Provence Light with aromas of crushed berries	€10

### Red Wines

Valentina Fikardos Cyprus, Semi Sweet, Aromas of wild berries	€6
Château Sainte Marguerite Rosé France, Provence Light with aromas of crushed berries	€10
Mataro, Tsangarides Cyprus, Paphos, Dry with aromas of chocolate	€6

### Dessert Wine 10cl

Porto Ramos Pinto LBV Portugal, Douro	€11
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will be recommended



WINE BY  
BOTTLE 75cl

		Half Board Premium Upgrade
<b>Vintage Champagne Brut</b>		
Laurent-Perrier, Brut NV France, Reims	€70	€45
Louis Roederer, Brut NV France, Reims	€110	€85
Billecart Salmon, Brut Réserve NV France, Reims	€120	€95
Ruinart, Blanc de Blanc France, Reims	€160	€135
Dom Pérignon France, Epernay	€300	€275
Taittinger, Comtes de Champagne, BDB France, Mareuil-Sur-Ay	€320	€295
Cristal, Louis Roederer, Brut France, Epernay	€350	€325
Krug, Grande Cuvée NV France, Ay	€400	€325
		Half Board Premium Upgrade
<b>Champagne Rosé</b>		
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 France, Mareuil-Sur-Ay	€370	€345
		Half Board Premium Upgrade
<b>Sparkling Wine</b>		
Prosecco, Zardetto, DOCG NV Italy, Veneto	€45	€20
Riesling Sekt, Balthasar Ress NV Germany, Rheingau	€55	€30

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

**WINE BY  
BOTTLE 75cl**



**White Wine**

		Half Board Premium Upgrade
<b>Semillon, Sterna</b> Cyprus, Paphos Dry, with oily texture	€45	€20
<b>Sauvignon Blanc, Bishops Leap</b> New Zealand, Marlborough Dry, light and fruity wine	€45	€20
<b>Riesling Dry, Von Unserm, Balthasar Röss</b> Germany Rheingau Dry and refreshing	€45	€20
<b>Chablis, Jean Marc Brocard</b> France, Chablis Dry and mineral	€50	€25
<b>Petit Chablis, Chablisienne</b> France, Burgundy Dry and smoky	€50	€25
<b>Gavi di Gavi, Marchesi di Barolo</b> Italy, Piedmont - Wine Style Awards 2017 Dry, intense and fruity	€50	€25
<b>Sauvignon Blanc, Reyneke</b> South Africa, Stellenbosch Biodynamic, fruity with aromas of gooseberry	€50	€25
<b>Lugana, Ca' dei Frati</b> Italy, Lombardy Slightly off-dry, light and refreshing	€50	€25

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Half Board  
Premium  
Upgrade**White Wine**

<b>Xynisteri Alates, Vlassides</b> Cyprus, Limassol Old wines Xynisteri, creamy on the palate	€50	€25
<b>Riesling Spatlese, Balthasar Röss</b> Germany, Rheingau, Halgarten Off Dry, late harvest, mineral	€50	€25
<b>La Petit Lune, Domaine de Chevalier</b> France, Bordeaux Dry, perfect with fish	€55	€30
<b>Grüner Veltliner, Federspeil, Knoll</b> Austria, Wachau Fruity with aromas of apples	€55	€30
<b>Chardonnay, Coppola, Diamond Collection</b> USA, Napa Notes of apricot and mango	€55	€30
<b>Sauvignon Blanc, Barique, Tsiakkas</b> Cyprus, Limassol Full bodied with mango aromas	€55	€30
<b>Viognier, LE, Argyrides</b> Cyprus, Paphos Ripe Peachy and Oily texture	€55	€30
<b>Pouilly-Fuissé, Bouchard Père &amp; Fils</b> France, Burgundy Dry, sharp, perfect with seafood	€55	€30
<b>Gewurztraminer, Hugel</b> France, Alsace Dry, light and fruity	€55	€30
<b>Riesling, Hundsleiten, Roman Pfaffl</b> Austria Fruity with aromas of green apples	€65	€40
<b>Sancerre, Vacheron</b> France, Loire	€80	€55
<b>Château Carbonnieux Grand Cru Classé</b> France, Bordeaux	€90	€65
<b>Chablis Grand Cru, Les Clos, Domaine Christian Moreau</b> France, Burgundy	€120	€95
<b>Chassagne-Montrachet Morgeot 1er Cru, Maison Louis Latour 2016</b> France, Burgundy	€150	€125
<b>Bâtard-Montrachet, Grand Cru, Maison Louis Latour 2007</b> France, Burgundy	€390	€365

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will be recommended

**WINE BY  
BOTTLE 75cl**

## Rosé Wine

		Half Board Premium Upgrade
<b>Hoof and Lur, Troupis</b> Greece, Mantinia	€45	€20
<b>Château Sainte Marguerite Rosé</b> France, Provence Dry, light and fruity	€50	€25
<b>Château de Saint-Martin, Cru Classé 2017</b> France, Provence	€50	€25
<b>Château Saint Valentine</b> France, Provence	€50	€25

## Red Wine

		Half Board Premium Upgrade
<b>Rioja, Faustino</b> Spain, Rioja Dry, with aromas of blackberry	€45	€20
<b>Valpolicella, Bertani</b> Italy, Verona Dry, medium bodied and fruity	€50	€25
<b>Côtes du Rhône, Château de Saint Cosme</b> France, Rhône Dry with aromas of pepper	€50	€25
<b>Duas Quintas, Ramos Pinto</b> Italy, Chianti Dry, light with aromas of cherries	€50	€25
<b>Malbec, Trapiche</b> Argentina, Mendoza Herbal notes with a soft finish	€50	€25
<b>Pinot Noir, Matua</b> New Zealand, Marlborough Light and fruity	€50	€25
<b>Carmenere, Errazuriz, Max Reserva</b> Chile, Aconcagua Organic with herbal notes	€50	€25
<b>Chianti Classico, Castello di Ama</b> Italy, Tuscany Dry, rich with cherry finish	€50	€25
<b>Barolo, Marchesi di Barolo, DOCG</b> Italy, Piedmont Dry, full-bodied and tannic	€55	€30

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

Half Board  
Premium  
Upgrade**Red Wine**

<b>Cabernet Sauvignon, Coppola, Diamond Collection 2015</b> USA, Napa Dry, fruity with minty aromas	€60	€35
<b>Embruix de Vall-Llach</b> Spain, Priorat Dry, aromas of liquorice	€65	€40
<b>Amarone della Valpolicella, Astoria</b> Italy, Verona Dry, full-bodied, complex	€65	€40
<b>The Chocolate Block, Boekenhoutskloof</b> South Africa, Paarl Dry, aromas of coffee and chocolate	€80	€55
<b>Villa Antinori</b> Italy, Tuscany	€55	€30
<b>Promis, Gaja</b> Italy, Tuscany	€70	€45
<b>Château Tour de Pez</b> France, St. Estèphe	€85	€60
<b>Brunello di Montalcino, Il Poggione</b> Italy, Tuscany	€110	€85
<b>Châteauneuf-du-Pape, Barville Brotte</b> France, Rhône	€120	€95
<b>Vosne-Romanée</b> France, Burgundy	€120	€95
<b>Château Lagrange</b> France, St. Julien	€160	€135
<b>Domaine de Chevalier</b> France, Pessac Leognan	€200	€175
<b>Charmes-Chambertin Grand Cru, Louis Latour</b> France, Burgundy	€390	€365
<b>Sassicaia</b> Italy, Bolgheri	€450	€425
<b>Opus One 2012</b> USA, Napa Valley	€740	€715
<b>Château Lafite Rothschild, 1er Grand Cru Classé 2012</b> France, Bordeaux	€1400	€1375

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will be recommended



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

**WINE BY  
BOTTLE 75cl**

**Dessert Wine**

		Half Board Premium Upgrade
Moscato, Petalos, Bottega Italy, Asti	€40	€15
St. John Commandaria 50cl Cyprus	€45	€20
Ekfraseis Vassiliades Botrytis HQ 50cl Cyprus, Limassol	€55	€30
Choya, Plum Wine Japan	€60	€35
Porto Ramos Pinto, LBV Portugal, Douro	€80	€55
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                            |   |



