

MONTE-CARLO
SOCIÉTÉ DES BAINS DE MER

Amazonico
MONTE-CARLO



*Embark
on a sensory and festive journey!*

PRESS KIT 2024

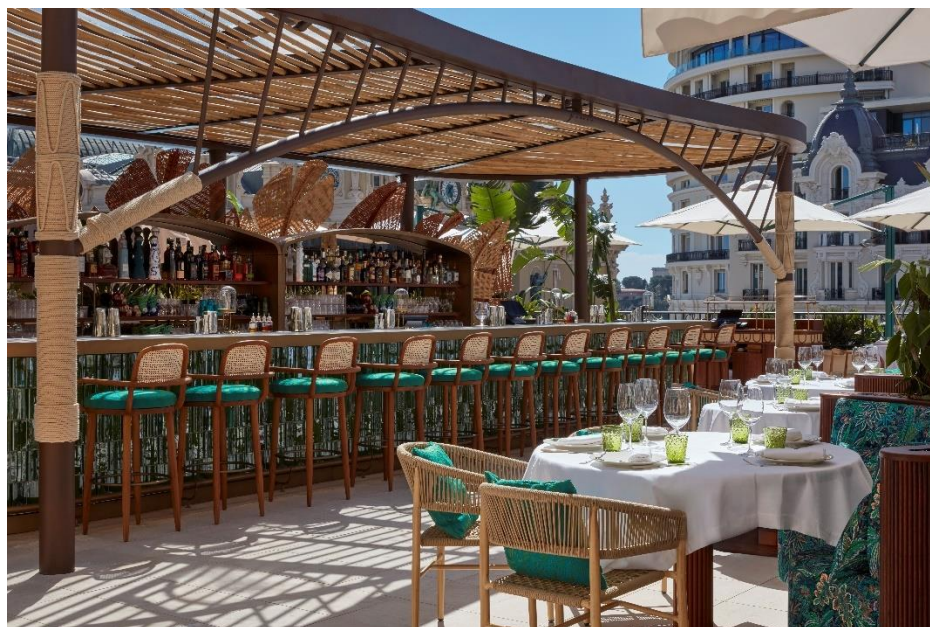
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Amazónico Monte-Carlo, the new festive venue on Place du Casino



Ideally located on the rooftop of the new Café de Paris Monte-Carlo on the legendary Place du Casino, Amazónico Monte-Carlo opens on 5 April 2024 for a brand new gastronomic and festive experience. More than a restaurant, Amazónico Monte-Carlo is a journey on the banks of the Amazon, an immersion in the culture, atmosphere and flavours of the countries that border the world's largest river. The experience will offer creative cuisine, cocktails, live performances and a private club in a stunning setting, to be enjoyed without moderation all year round.

In the middle of a tropical forest, Amazónico Monte-Carlo is a vibrant destination



From dinner until late into the night, the Amazónico experience takes place on one of the most amazing rooftops in the world, with different spaces for different moments, and plunges us into the abundance of the tropical forest.

Whichever space you choose – the Lounge bar, the open-air restaurant, or the cigar lounge, inside or on the 1,000 m² terrace –, you will be immediately soaked up in a breathtaking, opulent and plant-filled setting. The 100% Amazónico design is created by the artist and decorator, Lázaro Rosa-Violan, orchestrated by the Department of Construction and Architectural heritage of Monte-Carlo Société des Bains de Mer. The remarkable ceiling filled with orange bubbles is a reminder of the beautiful and warm colours of the Amazon rainforest.

With a stunning view of Place du Casino and Hôtel de Paris Monte-Carlo, the terrace of the open-air restaurant can host up to 140 guests each night, to the Cuban sounds of four live music bands. A total of ten bands will relay each other throughout the year to offer customers the finest pieces of salsa and bossa nova.

A space that can be privatised, inspired by the jungle, can accommodate up to 30 people and offers the possibility to enjoy the Amazónico Monte-Carlo experience in private, under the stars.

On the other side, opposite Avenue des Spélugues and the splendid Jardins des Boulingrins, the cigar lounge terrace welcomes up to 66 people. Customers can smoke shisha or a cigar, which can be purchased on-site from the establishment's wonderful cigar cellar, and have a relaxing drink. Just like the open-air restaurant, this terrace is a great place to watch the cars speed by during the Formula 1 Grand Prix and the Historic Grand Prix. The establishment will be open exceptionally for lunch during these events.

Finally, those who prefer the calm of Allée François Blanc can enjoy a lounge terrace by the sea, which can host 50 people, opposite the *espeto*, a sumptuous Brazilian barbecue where the flames dance over the sand. The indoor lounge area has a one dining room with a sushi bar, ideal for relaxing as a family, and a second, more festive room, with live music and a 15-metre-long bar. Up to 120 people can be hosted inside!

A gardener takes special care of the 950 plants at Amazónico Monte-Carlo, which give the venue a lush and wild atmosphere. With 30 different species and cultivars, 57 giant birds of paradise and around one hundred pieces of pottery, the plant range developed is tropical, with plants from a number of regions of the world: South Africa (Birds of Paradise), Australia (Kentia), South America (Philodendron), Central America (Monstera), Asia (Trachycarpus) and New Zealand (Phormium);



Created in Madrid in 2016 by Sandro Silva and Marta Seco, the Amazónico concept was rolled out in 2016 in London, followed by Dubai, in partnership with the D.ream group. It fits into the historical heart of Monte-Carlo Société des Bains de Mer, as part of a new impetus given to gastronomy and partying, Monte-Carlo style. A balance of international restaurant concepts, Michelin-starred dining, iconic addresses and new creations made in Monte-Carlo, to keep the legend going.

From Monaco to the Amazon rainforest, from 1863 to 2024, the magic of Monte-Carlo is still at work!

A gastronomic concept above all

In the lush jungle of Amazónico Monte-Carlo, abundance is also offered on a plate!

The menu by Sandro Silva is inspired by the culinary repertoire of regions of the Amazon rainforest. Tropical and Latin American influences blend with Asian and Mediterranean flavours, from the cuisine of the communities that populate the region. It's a journey for the taste buds, but with some more familiar flavours too: Peruvian raw seafood sushi and carefully selected grilled meat and fish.

Flojas y Verduras Frescas Salad & Vegetables

Tambo Achiote • 24
Marinated chicken breast, lettuce,
chickpeas, anchovy dressing

Ensalada Amazónica • 19
Mango, avocado, confit tomato,
kalamansi citrus

Camarones Melosos • 26
Shrimp, mango, peanuts, garlic &
ginger mayo, Baerli Vintage caviar

Crudo y Marinados Raw & Marinated

Hamachi Tiradito • 28
Thinly sliced yellowtail, passion pulp,
shiso leaves dressing

Aguachile • 26
Mexican style stone bass ceviche,
avocado cream, jalapeño

Atun Okinamasu con Caviar • 52
Toro tuna tartare, coconut,
Baerli Vintage caviar

Langosta • 37
Lobster tail, coconut gazpacho,
grape, yuyo seaweed

Tuna Laqueado • 32
Seared akami tuna,
manao crunch, pineapple, tamarillo ponzu

Salmon Tiradito • 25
Scottish salmon, yuzu & miso cream,
mango salad

Perlas del Mar Caviars

Sturia Baerli Vintage
50gr • 180 125gr • 450

Sturia Oscietra
50gr • 220 125gr • 550

Sturia Beluga
50gr • 550 125gr • 1375

Served with blinis, guacamole, sour cream

Japazónico Sushis & Makis

Nigiri
3 Variations (6 pieces) • 38
6 Variations (12 pieces) • 76

Sashimi
3 Variations (9 pieces) • 46
5 Variations (15 pieces) • 82

Amazónico Maki • 18
Mango, avocado, coconut,
cacao nibs

Langostino Pibil Maki • 26
Prawn tempura, teriyaki sauce,
achiote miso

Our full sushi menu is available on request

Petiscos Amazónicos Amazonico Bites

Pão de Queijo • 12
Cassava cheese bread

Pastel de Choclo • 48
Peruvian corn bread, lobster,
Oscietra caviar

Ancas de Rana • 28
Fried frog legs, spiced mango dressing

Tequeños • 17
Chicken rolls, tybo cheese,
coriander sauce

Pato • 23
Confit duck croquette,
jalapeño & citrus

Patacones Mechados • 22
Pulled pork, crispy plantain,
achiote seeds

For allergy information please ask a member of staff for our Food Allergen Information Card.

Salteados Woks

Arroz Chaufa • 32
Red, black and white whole grain rice,
duck breast, fried egg

Wok de 25 Verduras • 27
Seasonal vegetables
stir-fried

Arroz con Mariscos • 48
Tiger prawns, Chilean sea bass, mussels,
creole sauce

Del Río a la Mar Fish & Seafood

Centollo • 135
Alaskan king crab,
seafood chowder, fennel

Merluza Negra • 58
Chilean sea bass, smoked fennel,
pickled grapes

Al Espeto

Lubina • 14 (100 grs)
Line-caught sea bass

A La Parrilla

Lenguado • 115 (800 grs)
Wild Dover sole

Dorada • 85 (800 grs)
Wild sea bream

Rodaballo • 150 (500 grs)
Line caught turbot tronçon

Langostino • 42 (one piece)
Imperial tiger prawn

Langosta Espinosa • 35 (100 grs)
Mediterranean langouste,
green shiso butter, shichimi

Carnes a la Parrilla Charcoal Grilled Meats

Ojo de Bife • 38 (250gr)
Argentinian beef rib-eye

Picanton Caipira • 36 (250gr)
Coriander marinated baby chicken

Entraña • 58 (250gr)
Chimichurri marinated Angus skirt steak

Solomillo de Wagyu • 188 (400gr)
Chilean wagyu filet

Costilla Huacatay • 48 (300gr)
Rack of lamb, smoked chilli, lime & oregano

Picanha Rodizio • 48 (250gr)
Brazilian style grilled rump steak

T-Bone • 250 (1.5kg - For Two)
45 days dry-aged Blonda Española

Acompañamientos Sides

Brocoli y Zanahoria • 14
Chargrilled broccoli, baby carrots,
spicy panela

Papas al Horno • 12
Josper grilled new potatoes,
thyme & rosemary

Yuca Frita • 15
Cassava chips, spicy avocado cream

Esparragos • 16
Seasonal asparagus, spicy huancaína sauce

Ensalada Mixta • 12
Mixed green leaves, cherry tomatoes,
lemon dressing

Tomates • 14
Heritage tomatoes, lemongrass & ginger
dressing, goat cheese

Amazónico-style cuisine combines traditional and modern know-how and gives priority to seasonal produce. “Monegasque” creations are also part of this international menu, created by the artisans at Monte-Carlo Société des Bains de Mer

Those who love sweet treats can also indulge in the desserts skilfully prepared by the establishment's patisserie section, including its signature dish: roasted pineapple.

The Art of Celebration by Amazónico Monte-Carlo

The Art of Celebration comes to Place du Casino! Amazónico Monte-Carlo is a gourmet, but also and above all, an ultra-festive experience. The atmosphere is vibrant and electrifying. Live performances of Latin-inspired jazz, bossa nova, salsa and Cuban music liven up the evenings in the restaurant, while resident DJs rock the Lounge space and the Club with "electropical" sounds, a fusion of electro and Latino vibes, the musical signature of Amazónico. The carefully selected music is one of the four pillars of Amazónico, alongside the food, the bar and the service! It was therefore only natural that the bands and musicians were meticulously selected during auditions, to be able to offer the best possible musical experience.

Nothing has been left to chance: the music and the volume are tailored to the different restaurant spaces. Teams will therefore guide customers to the most appropriate table, depending on whether they want to spend a relaxed family moment, or dance and party in a supercharged atmosphere!



Behind the bar, where some impressive flames dance, a mixologist completes the experience with 100% Amazónico cocktails, served in glasses to match. They include:

- Save the Jungle: Leblon Cachaça, Lime, Tamarillo, Anis
- Rainforest Old Fashioned: Zacapa Centenario 23-year-old rum, fermented bacuri , fair trade acai liqueur, green strawberry, Mah Kwan Bitter
- Leche de Panthera: Santiago de Cuba 11, agricultural rum, Manzanilla sherry, lime, white chocolate, spicy pineapple, coconut, turmeric.
- Amazonegroni: Canaima gin infused with pineapple, Mancino Amaranto Vermouth, Campari, Sesame
- Peacock Spritz: Ciroc vodka, Aperol, Maracuya, Lemon, Champagne



Amazónico has also created original concoctions with rare and unique elements from all over the world, forgotten over time, such as:

- Sea-Tron: Ciroc vodka, Cointreau, lemon, Cantaloupe, Ruinart Blanc de Blanc
- Palomere 250: Clase Azul Anejo, Clase Azul Pomegranate, pink grapefruit soda, home-made pomegranate syrup, sea salt.

Naturally, customers can also toast with Champagne!

Wine lovers will be spoiled with over 700 referenced bottles, a large number of which come directly from the prestigious cellars of Hôtel de Paris Monte-Carlo. Some labels will be offered specially by Amazónico Monte-Carlo. A completely new offer for an establishment of this type!

For an even more festive mood, head to the Club. Access is via a mysterious staircase with a leopard print and decorated with a hypnotic ceiling of mirrors.

This ultra-select venue will be reserved for hand-picked customers. The Club is nevertheless large enough to host up to 250 people. And to preserve the Club's mystery, customers will not be able to reserve their seats, but will be able to talk to Amazónico by telephone before coming.

It is open from 11pm until 4am for partying and more: enjoying finger food, cocktails or Champagne to more eclectic electro sounds, mixed by Amazónico's resident DJs or international Guests. Huge Champagne bottles in the shape of a pineapple surround the tables. That's not surprising: we are clearly in the jungle here, with a number of wild animals for company.

A VIP space, with a table designed specially by Lázaro, surrounded by velvet curtains, allows customers to enjoy their evening in complete privacy.



Service quality is part of the very identity of Amazónico. With nearly 1,650 interviews conducted, the teams have recruited the best possible employees. There are 70 employees in low season, 200 in high season, and they all have just one goal: to keep customers happy and ensure they spend a memorable evening!

The philosophy of the teams can be summed up in four words: "Welcome to the Jungle!"

A design by Lázaro Rosa-Violán

Gifted with an early instinct for art, from the age of eight Lázaro took listening lessons at the Académie des Beaux-Arts, an activity he combined with his passion for painting, which led to his first exhibition in Brussels. He therefore got the taste of success very early in life. His curiosity and the fact that he grew up in Bilbao, Madrid and Barcelona led him to develop an early taste for the large residences and places he visited, which later took him to study architecture at Madrid University.

In 1998, one of his brothers recommended him to design Can Vent restaurant on the island of Formentera. His success was immediate! In 2002, his new passion for design led him to set up his own studio, in a former textile factory in Barcelona. It was a space where professionals from every discipline and nationality lived together, forming an integrated team of architects, interior designers, industrial designers, graphic designers and even engineers.

Twenty-two years later, the studio experienced spectacular growth, developing projects in over 40 countries: luxury hotels, boutique hotels, major resorts, restaurants, etc. A painter by training, a traveller by conviction and an interior designer by instinct, he finds inspiration wherever he goes. His style is every style: his cultural baggage allows him to combine, modify and reinterpret the trends of yesterday and today as he sees fit with each new adventure.

At the heart of the gastronomic renewal of Monte-Carlo Société des Bains de Mer

Synonymous with the luxury lifestyle, with its mythical Casino, its prestigious hotels, its luxury houses, its night-life venues and major events, Monte-Carlo Société des Bains Mer is also a leading gastronomic destination: the Resort offers a choice of over 30 restaurants, including four which have a total of seven Michelin stars.

Today, the new Monte-Carlo lifestyle is thriving in the dining establishments, under the aegis of exceptional chefs in venues with remarkable personalities, as well as in the context of leading gastronomic events. Alongside the legendary starred restaurants in the Principality, such as Le Louis XV-Alain Ducasse à l'Hôtel de Paris or Blue Bay Monte-Carlo, and the group's signature creations, such as the historic Café de Paris Monte-Carlo or the new Maona Monte-Carlo, innovative international concepts are constantly enriching the Monte-Carlo experience. Because while the cuisine showcases Mediterranean flavours, gastronomy is also a window on all cultures, from Asia to Latin America, via the Middle East and the West Indies, all the while giving precedence to local and seasonal produce as part of an increasingly responsible approach.

Many new features have livened up the Resort since 2022:

- Hôtel Hermitage Monte-Carlo opened PAVYLLON Monte-Carlo, a restaurant by Yannick Alléno. The very first PAVYLLON outside Paris. A restaurant that shakes up the codes of traditional restaurants, with tasty and refined cuisine, an elegant setting around the signature counter, and a resolutely modern, accessible and relaxed spirit.
- Em Sherif arrived at Hôtel de Paris Monte-Carlo for the summer seasons. This traditional restaurant concept celebrates with refinement a culture that is tasted, seen, heard and felt. It offers a journey to the shores of the Mediterranean with a Lebanese flavour.
- The Blue Bay received its second Michelin star, rewarding the tenacity and creativity of Chef Marcel Ravin.

2023 saw the reinvention of an institution, the Café de Paris Monte-Carlo, and the creation of a new concept, Maona Monte-Carlo. 12 October 2023 was also the start of a new culinary experience at the heart of the Patio of Hôtel de Paris Monte-Carlo, with the opening of the temporary restaurant, TAERA Monte-Carlo, providing an immersion in Venezuelan culture orchestrated by the talented chef, Victoria Vallenilla.

The Group brings together around forty different catering-related professions (kitchen, bar, room service, dining room, stewarding, wine cellar, sommelier, etc.), 15 chefs, around 40 pastry chefs and around 30 sommeliers. It represents unique know-how in Europe.

Practical information



Amazónico Monte-Carlo - Place du Casino MC 98000 Monaco

Dates :

Opening on April 5, 2024

Open 6 days on 7 from April to June and in September (closed on Wednesdays)

Open 7/7 in July and August

Open 5 days on 7 from October to March (closed Tuesdays and Wednesdays).

Closing of outdoor areas (restaurant and private terrace) on October 1, 2024. The lounge terrace and cigar lounge terrace remain open all year round.

Opening hours :

Outdoor restaurant: open from 7:00 p.m. to 2:00 a.m.

Lounge, Cigar Lounge: open from 6:00 p.m. to 2:00 a.m. (and from 7:00 p.m. to 2:30 a.m. in July and August)

Club: open from 11pm to 4am. Closed from October 1st to April 1st. Open 3 days a week in April, May, June and September, and 5 days a week in July and August.

Valet parking common to Buddha-Bar and Casino

Reservations : <https://www.montecarlosbm.com/fr/restaurant/Amazónico-monte-carlo>