Best of AMATA

• Available Daily 3pm-close •

A CHEF-CURATED, 4 COURSE FAMILY-STYLE EXPERIENCE SHOWCASING AMATA'S SIGNATURE DISHES AND EXCLUSIVE CREATIONS.

• $39 per person, minimum 2 guests •

One menu, One experience, All 9 dishes are included

FIRST COURSE

FRESH PERUVIAN SCALLOPS

17

Fresh Peruvian Scallops, Tobiko, watermelon, and lemongrass vinaigrette

BONE MARROW + ROTI

Tableside-roasted bone marrow with rich panang curry and warm roti, finished with fresh lime

MUSHROOM TRUFFLE LETTUCE WRAPS (+9 FOIE GRAS UPGRADE)

• white mushroom, straw mushroom, carrot, garlic, pistachio nuts •

SECOND COURSE

TOM KHA CHICKEN

• Traditional coconut soup with lime, galangal •

THIRD COURSE

BRANZINO SAM ROD

Golden Crispy Branzino, house-made Tamarind sweet chili glaze, finished with shallots, fresh vibrant pineapple, and lime.

BLACK PEPPER BEEF RIBEYE

Wok-seared ribeye with AMATA's signature black pepper sauce, fresh peppercorns, onions, and bell peppers

TOM YUM FIRE NOODLES W/JUMBO PRAWNS

• Wok-charred egg noodles tossed in our signature dry-style Tom Yum sauce with fresh thai herbs and Jumbo Prawns •

GARLIC VEGETABLES

• garlic, vegan oyster sauce •

OPTIONAL UPGRADE: BLACK TRUFFLE & GARLIC FRIED RICE +5

SWEET FINALE

CHEF'S SELECTION OF SEASONAL DESSERT