

element

Dish of The Month

SHRIMP

Burger



449⁺⁺
baht

Deep-fried shrimp with garlic, coriander, cheddar cheese, sauerkraut and mexican mayonnaise sauce

With a glass of local beer or house wine

ALL DAY BREAKFAST MENU

AVAILABLE FROM 6.00 AM. - 11.30 PM.

TAKE YOUR PICK

WAFFLES CRÈME FRAICHE (Available from 6 AM. to 10.30 AM. only) 270
Accompanied with blueberry, fresh fruits and maple syrup

TWO EGG ANY STYLE 300
Sunny side up/ scrambles eggs/ omelet/ egg benedict and poached eggs
with your choice of crispy bacon, cooked ham and sausage

CLASSIC SET

(Including of coffee or tea and fruit juice)

AMA TOASTED 300
Kaya toasted and butter served with soft-boiled eggs

ASIAN BREAKFAST 330
Rice porridge or fried rice with pork/ chicken/ seafood
seasonal fruits plate, soy milk and Pa Tong Koh (Chinese dough)

CONTINENTAL BREAKFAST 400
Cornflake or coco crunch or honey star
croissant, danish, toasted, fresh milk, butter, jam and honey
seasonal fruits plate

AMERICAN BREAKFAST 450
Two egg any style with Rosti potato, bacon, chicken or pork sausage
natural or fruits yogurt, toasted, butter and jam
seasonal fruits plate

FAST LUNCH MENU

AVAILABLE FROM 11.30 AM. - 14.30 PM.

ASIAN SET

(Including of fresh fruits, soft drink, tea or coffee)

TOM YUM FRIED RICE 🌶️ 349

Fried rice with Thai herbs and seafood Tom Yam favored

PINEAPPLE FRIED RICE 👑 349

Mixture cashew nut, raisin, pork floss, egg and rice

BAKED RICE WITH CHINESE SAUSAGE 🐷 349

Mixture of Chinese sausage, salted egg, ginkgo nut and shiitake mushroom

PAD THAI BORAN 👑🥜 349

Stir fried noodle "original" with prawn and tamarind sauce

WESTERN SET

(Including of fresh fruits, soft drink, tea or coffee)

SPICY SPAGHETTI SEAFOOD 🌶️👑 449

Spicy seafood with basil and herbs

LINGUINI WITH TIGER PRAWN 🌶️👑🥜 449

Homemade linguini with tiger prawn and Shanghai sauce

SPICY PIZZA WITH SEAFOOD 🌶️ 449

Homemade pizza bread with secret sauce and seafood

4 CHEESES PIZZA 449


Homemade pizza bread with mozzarella, parmesan, cheddar and camembert

Any vegetarian or allergic please contact chef directly



ALL DAY DINING

AVAILABLE FROM 10.30 AM. – 11.30 PM.

SALAD

| | |
|--|-----|
| CAESAR SALAD  | 290 |
| <i>Baby romaine lettuce with bacon, croutons and parmesan cheese</i> | |
| With grilled chicken | 320 |
| With grilled salmon | 370 |
| RUCOLA SALAD | 330 |
| <i>Rocket leaves, prawn, tomato cherry, parmesan cheese and green apple balsamic dressing</i> | |

SOUP

| | |
|--|-----|
| CHEF'S SOUP OF THE DAY  | 250 |
| CORN SOUP | 250 |
| MUSHROOM SOUP  | 270 |
| <i>Mixed mushroom with truffle foam</i> | |
| CHICKEN CLEAR SOUP | 280 |
| <i>Chicken broth with vegetable pearl and chicken meat</i> | |



Chef recommended



Vegetarian




Contain pork

All prices are in Thai Baht and subject to prevailing Government tax and service charge

ALL DAY DINING

AVAILABLE FROM 10.30 AM. – 11.30 PM.

SANDWICH & BURGER

| | |
|--|-----|
| THE CLUB  | 330 |
| <i>Smoked chicken breast, ham, crispy bacon, cheese, egg, tomatoes with coleslaw and fries</i> | |
| CROQUE MONSIEUR | 340 |
| <i>Ham and cheese sandwich with gruyere, parmesan, and béchamel sauce</i> | |
| FISH AND CHIP | 350 |
| <i>Crispy fish in bear batter with steak fries</i> | |
| CHICKEN BURGER | 350 |
| <i>Grilled chicken in sesame bun with coleslaw and fries</i> | |
| FRIED FISH BURGER | 370 |
| <i>Fried seabass in sesame bun with coleslaw and fries</i> | |
| SHRIMP BURGER | 400 |
| <i>Deep-fried shrimp with garlic, coriander, cheddar cheese, sauerkraut and mexican mayonnaise sauce</i> | |
| AMARA CHEESE BURGER  | 450 |
| <i>Beef patty on top with sliced cheese, grilled becon, onion caramelized with coleslaw and fries</i> | |

SEAFOOD MEAT & POULTRY

| | |
|---|-------|
| GRILLED CHICKEN BREAST | 480 |
| <i>Mashed potato ratatouille with pepper sauce</i> | |
| SEARED SEA BASS | 490 |
| <i>Mashed potato, rocket salad, and prawn</i> | |
| GRILLED PORK KUROBUTA  | 500 |
| <i>Crush potato with spinach mushroom cream sauce</i> | |
| SEARED SALMON FILLET | 530 |
| <i>Stir fried purple cabbage with tomato cherry and herb capper butter sauce</i> | |
| GRILLED AUSTRALIAN WAGYU BEEF | 1,000 |
| <i>Truffle mashed potato, rucola salad with gravy truffle jus</i> | |



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ALL DAY DINING

AVAILABLE FROM 10.30 AM. – 11.30 PM.

PIZZA

| | |
|---|-----|
| VEGGIE PIZZA  | 330 |
| <i>Homemade pizza bread with fried mushroom, bell pepper, shallot, cherry tomatoes and mint leaves.</i> | |
| MARGARITA  | 350 |
| <i>Homemade pizza with tomato sauce, mozzarella cheese and basil</i> | |
| SPECIAL PIZZA BY CHEF  | 380 |
| <i>Homemade pizza with spicy chicken, basil leaves and egg</i> | |
| 4 CHEESES PIZZA | 390 |
| <i>Homemade Pizza Bread with mozzarella, parmesan, cheddar and camembert</i> | |
| HAWAIIAN PIZZA | 400 |
| <i>Homemade pizza with chicken, ham and pineapple</i> | |
| SPICY SEAFOOD PIZZA  | 400 |
| <i>Homemade pizza with seafood, basil leaves and spicy sauce</i> | |

PASTA

| | |
|---|-----|
| SPAGHETTI AGLIO E OLIO  | 290 |
| <i>with garlic, chili, tomato and olive oil tossed</i> | |
| CHOICE OF PASTA | 300 |
| <i>Penne/ Spaghetti/ Fettuccini with your choice of carbonara/ bolognese/ tomato sauce</i> | |
| PASTA BLACK TRUFFLE | 400 |
| <i>with Italian sausage, mushroom and cream sauce</i> | |
| SPICY SPAGHETTI SEAFOOD   | 400 |
| <i>Spicy seafood with basil and herbs</i> | |
| LINGUINI WITH TIGER PRAWN    | 440 |
| <i>Homemade linguini with tiger prawn and Shanghai Sauce</i> | |

ALL DAY DINING

AVAILABLE FROM 10.30 AM. – 11.30 PM.

LOCAL STREET FOOD

| | |
|--|---------|
| FISH BALL | 200 |
| <i>Deep fried fish ball with tamarind chili sauce</i> | |
| KANG JUED WOONSEN MOO SUB 🐷 | 240 |
| <i>Clear broth with minced pork and vermicelli</i> | |
| MOO DAD DIEW 🐷 | 250 |
| <i>Deep fried sundried pork</i> | |
| YUM WOON SEN 🌶️🐷 | 270 |
| <i>Spicy vermicelli with minced pork and shrimp salad</i> | |
| WANTON SOUP | 270 |
| <i>Clear vegetable wanton soup with shrimp dumplings</i> | |
| BBQ PORK 🐷 | 270 |
| <i>Steamed rice on top with BBQ pork and boiled egg</i> | |
| PHAD SEE AEW MOO/ GAI | 290 |
| <i>Stir – fried noodles with pork or chicken, egg, cabbage, carrots and spring onion</i> | |
| THOD MAN KUNG | 300 |
| <i>Deep fried prawn cakes with cucumber sauce</i> | |
| PAD KRAPRAW MOO/ GAI/ NUE OR SEAFOOD | 300/330 |
| <i>Stir fried minced pork, chicken, beef or seafood with chili, fresh basil leaves, steamed rice and sunny side up</i> | |
| KHAO PAD MOO/ GAI/ KUNG OR SEAFOOD | 300/330 |
| <i>Fried rice with pork, chicken or shrimp and sunny side up</i> | |
| GUAY TIEW RAD NA MOO/ GAI/ NUE OR SEAFOOD | 300/330 |
| <i>Fried rice noodle with pork, chicken, beef or seafood in brown sauce</i> | |
| PAD PRIEW WAN GAI/ MOO/ PLA | 300/330 |
| <i>Stir fried chicken, pork or fish with sweet sour sauce and steamed rice</i> | |
| PINEAPPLE FRIED RICE 🍷 | 330 |
| <i>Mixture cashew nut, raisin, pork floss, egg and rice</i> | |
| TOM YUM KUNG 🌶️🍷 | 330 |
| <i>Spicy prawn soup with lemongrass and galangal</i> | |
| GAI PAD MED MAMUANG HIMMAPHAN 🥜 | 330 |
| <i>Stir fried chicken with cashew nut and dried chili with steamed rice</i> | |
| GAENG KIEW WAN GAI/ MOO 🌶️ | 330 |
| <i>Green curry with chicken or pork and steamed rice</i> | |
| PANANG GAI/ MOO/ SEAFOOD 🌶️ | 330/370 |
| <i>Thicken red curry with chicken, pork or seafood and steamed rice</i> | |
| PAD THAI BORAN 🍷🥜 | 340 |
| <i>Stir fried noodle "original" with prawn and tamarind sauce</i> | |
| TOM YUM FRIED RICE 🌶️ | 340 |
| <i>Fried rice with Thai herbs and seafood Tom Yam favored</i> | |

ALL DAY DINING

AVAILABLE FROM 10.30 AM. – 11.30 PM.

SNACK MENU

| | |
|---|-----|
| MEATBALL SKEWERS  | 230 |
| <i>Grilled meatballs with spicy tamarind sauce</i> | |
| MOO PING  | 230 |
| <i>Grilled pork skewers with garlic</i> | |
| BACON WRAPPED SAUSAGES  | 260 |
| <i>Deep fried sausages wrapped with bacon</i> | |
| GRILLED PORK NECK  | 270 |
| <i>Grilled marinated pork neck with spicy Thai style sauce</i> | |
| SUN DRIED PORK  | 270 |
| <i>Deep fried sun dried pork with chili sauce</i> | |
| THAI STYLE SAUSAGE  | 270 |
| <i>Grilled Thai style sausages stuffed with pork skin and herbs</i> | |
| CHICKEN TERIYAKI | 280 |
| <i>Grilled marinated chicken skewers with teriyaki sauce</i> | |
| CHICKEN WINGS | 280 |
| <i>Deep fried marinated chicken wings with pepper, fish sauce and garlic</i> | |
| GRILLED PORK NECK SALAD  | 290 |
| <i>Grilled pork neck salad with onion, chili and cucumber</i> | |
| CRISPY CALAMARI | 290 |
| <i>Fried calamari with spicy mayo and tartar sauce</i> | |
| PRAWNS SPRING ROLLS | 290 |
| <i>Deep fried spring rolls with prawns, cheese and pesto</i> | |
| SQUID SKEWERS | 290 |
| <i>Grilled fresh squid with spicy sauce</i> | |
| SPICY GLASS NOODLE SALAD WITH SHRIMPS  | 330 |
| <i>Thai spicy glass noodles salad with shrimps, onion, tomato and chili</i> | |
| SPICY SEAFOOD SALAD  | 330 |
| <i>Thai spicy with mixed seafood salad with onion, chili and tomato</i> | |
| SALMON ZAAB  | 390 |
| <i>Fresh salmon with chili, lime and garlic</i> | |
| BBQ SKEWERS | 430 |
| <i>Mixed grilled BBQ (beef, pork and chicken)</i> | |
| TRUFFLE FRIES  | 450 |
| <i>Fried potato with cheese, garlic and truffle oil</i> | |



Spicy



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KID MENU

| | |
|--|-----|
| FRENCH FRIES  | 200 |
| BAKED MACARONI AND CHEESE | 200 |
| MACARONI MINCED CHICKEN BROTH | 210 |
| CHICKEN NUGGET | 210 |
| FRIED RICE WITH CHINESE SAUSAGE | 230 |
| SPAGHETTI WITH TOMATO SAUCE AND SAUSAGE | 230 |
| PIZZA WITH HAM AND CRABSTICK | 280 |

ALL DAY DINING

AVAILABLE FROM 10.30 AM. – 11.30 PM.

AMARA HEALTHY

| | |
|---|-----|
| PHAD THAI VEGETTABLES   | 250 |
| <i>Stir-fried rice noodle with mixed vegetables, cashew nut, tofu and bean spout</i> | |
| TAO HOO PHAD PRIK GLEU  | 250 |
| <i>Stir-fried tofu with mushroom, capsicum with salt and chili</i> | |
| A BOWL OF MIXED SALAD  | 310 |
| <i>Mixed green salad, cherry tomato, bell pepper, onion, strawberry and nut with choice of Balsamic, French or Thousand dressing</i> | |
| WARM QUINOA  | 340 |
| <i>Quinoa salad with avocado, rocket leaves, shallot, tomato, corn and orange dressing</i> | |



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STAY SWEET

| | |
|---|-----|
| ICE CREAM | 200 |
| <i>2 scoops of your choice of ice cream (Vanilla Choc Chip, Chocolate, Green Tea, Cookies & Cream, Mango Sorbet)</i> | |
| AMA TOASTED | 230 |
| <i>Kaya toasted with butter served with 1 scoops of your choice of ice cream (Vanilla Choc Chip, Chocolate, Green Tea, Cookies & Cream, Mango Sorbet)</i> | |
| FRESH FRUIT PLATTER | 230 |
| CLASSIC PANCAKE | 250 |
| <i>Classic pancake, butter, seasonal fruit and maple syrup</i> | |
| WARM WAFFLES WITH ICE CREAM | 250 |
| <i>Warm waffles, seasonal fruit, maple syrup , whipping cream and selection of ice cream</i> | |
| HOMEMADE TIRAMISU | 250 |
| I-TIM KATI 🍷 | 250 |
| <i>4 scoops of coconut ice cream in a coconut with sticky rice, sweet potatoes, mung beans, palm seeds and fresh milk</i> | |
| ROTI 🍷 | 250 |
| <i>Fried Roti with banana and chocolate sauce</i> | |
| BROWNIE | 280 |
| <i>Hot fudge, whipping cream and selection of ice cream</i> | |
| MILLE-FEUILLE | 280 |
| <i>Homemade puff, vanilla custard and fresh strawberry</i> | |



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WINE LIST

House Wine

Casillero Del Diablo Reserva, Merlot, Chile, 2020

Glass

370

Bottle

1,650

Casillero Del Diablo Reserva, Sauvignon Blanc,
Chile, 2022

370

1,650

Prosecco

Zonin Prosecco Brut N/V

Glass

370

Bottle

1,950

Champagne

Billecart-Salmon Brut Nature

Bottle

6,550

White Wine

Brancaia, Sauvignon Blanc – Viognier
"IL Bianco" IGT, Toscana, Italy, 202

Bottle

2,250

Allegrini, Soave Classico DOC,
Veneto, Italy, 2019

2,300

Livon, Pinot Grigio DOC, Friuli, Italy, 2019

2,300

Red Wine

Marques De Riscal Proximo Rioja
DOC, Spain, 2017

Bottle

1,840

Reserve Mouton Cadet Selection
Medoc Rouge, 2016

2,200

Torres Coronas, Tempranillo, Spain, 2019

2,350

Frescobaldi Castiglioni Chianti,
DOCG, Tuscany, Italy, 2020

2,550

Antinori, Chianti Classico "Peppoli"
DOCG, Toscana, Italy, 2018

2,600

Manzanos Crianza DOC, Rioja, Spain, 2018

2,740

Pepperjack, Malbec Mendoza, Mendoza,
Argentina, 2019

3,030

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| <i>APERITIF</i> | | | <i>WHISKY</i> | | |
|------------------------|-------|--------|-----------------------------------|---------|--------|
| CAMPARI | Glass | 300 | ANCNOC 12 YEARS | Glass | Bottle |
| CINZANO DRY | | 300 | OLD PULTENEY 12 YEARS | 430 | 5,250 |
| CINZANO ROSSO | | 300 | MONKEY SHOULDER | 450 | 5,250 |
| PERNOD | | 300 | BALLBLAIR 12 YEARS | 500 | 6,450 |
| <i>GIN</i> | | | GLENFIDDICH 15 YEARS | 530 | 6,850 |
| GILBEY'S GIN | Glass | Bottle | HIBIKI HARMONY | 600 | 7,550 |
| BEAFEATER | 300 | 1,700 | JOHNNY WALKER RED LABEL | 850 | 15,050 |
| TANQUERAY | 300 | 3,000 | JOHNNY WALKER BLACK LABEL | 330 | 2,850 |
| BOMBAY SAPPHIRES | 320 | 3,550 | JOHNNY WALKER GREEN LABEL | 400 | 4,850 |
| CAORUNN SCOTTISH | 370 | 3,850 | JOHNNY WALKER BLUE LABEL | 500 | 5,750 |
| HENDRICKS'S | 450 | 5,250 | | 950 | 24,050 |
| MONKEY 47 | 470 | 5,050 | <i>LIQUEUR</i> | | |
| <i>RUM</i> | | | AMARETTO | Glass | |
| CAPTAIN MORGAN | Glass | Bottle | JÄGERMEISTER | 330 | |
| BACARDI | 350 | 2,250 | LIMONCELLO | 330 | |
| SAILOR JERRY | 350 | 2,550 | MALIBU | 330 | |
| HAVANA 7 YEARS | 350 | 2,750 | SAMBUCA | 330 | |
| <i>VODKA</i> | | | BAILEY'S | 400 | |
| GILBEY'S VODKA | Glass | Bottle | KAHLUA | 400 | |
| SMIRNOFF | 300 | 1,700 | MIDORI | 400 | |
| ABSOLUTE | 300 | 2,650 | DOM BENEDICT | 500 | |
| KATEL ONE | 330 | 2,600 | GRAND MARNIER | 500 | |
| BELVEDERE | 350 | 2,850 | <i>BEER</i> | | |
| GRAY GOOSE | 480 | 5,050 | SINGHA (DRAUGHT) | Glass | |
| <i>TEQUILA</i> | | | ASAHI (DRAUGHT) | 230 | |
| GOLD JOSE CUERVO | Glass | Bottle | CHANG | 230 | |
| | 300 | 2,750 | HEINEKEN | 250 | |
| <i>COGNAC</i> | | | CORONA | 350 | |
| HENNESSY VSOP | Glass | | <i>DRAUGHT BEER</i> | | |
| MARTELL GORDON BLEU | 600 | | SINGHA | Pitcher | Tower |
| <i>WHISKY</i> | | | ASAHI | 400 | 1,049 |
| MEKLONG EXPORT | Glass | Bottle | <i>PROSECCO COCKTAIL</i> | | |
| GRANT'S | 250 | 1,450 | AMARA PEARL | | 350 |
| JIM BEAM | 300 | 2,250 | Prosecco, limoncello, Pomegranate | | |
| CHIVAS REGAL 12 YEARS | 300 | 2,050 | PROSECCO MIMOSA | | |
| CANADIAN CLUB | 350 | 4,250 | Prosecco, Orange juice | | |
| JACK DANIEL | 350 | 3,250 | PROSECCO ROYAL | | |
| JOHN JAMESON | 380 | 3,650 | Prosecco, Black currant | | |
| GENTLEMAN JACK | 380 | 3,250 | PROSECCO BELLINI | | |
| | 430 | 4,250 | Prosecco, Peach schnapps | | |

BEER COCKTAILS

BEERJITO

Rum, Lime Wedge, Lime Juice, Mint leaves, Asahi beer

THE HULK

Vodka, Blue curacao, Heineken beer

BANGKOK SANGRIA

Gin, Triple sec, Passionfruit, Lime juice, Syrup, Change beer

BEERGARITA

Tequila, Triple sec, Lime juice, Syrup, Asahi beer

AMARA COCKTAIL

ELEMENT

Peach schnapps, Triple sec, Orange juice, Lime juice, Sprite

TOGETHER FOREVER

Butter scotch, Cream de mint green, Melon, Cream

MELODY IN DREAM

Rum, Cream de banana, Orange juice, Pineapple juice, Rose syrup

PINK FOREST

Vodka, Raspberry, Passionfruit, Lime wedge, Honey, Cranberry

MARTINI SERIES

007 MARTINI

Vodka, Gin, Cinzano dry, Lemon twist

CHOCOLATE MARTINI

Vodka, Frangelico, White and dark chocolate

CLASSIC MARTINI

Gin, Dry Vermouth, Olive

COSMOPOLITAN

Vodka, Triple sec, Cranberry juice, Lemon

LYCHEE MARTINI

Vodka, Lychee, Lime

BACK TO CLASSIC

CAIPIRANHA

330

CRIPROSKA

330

KAMIKAZE

330

MARGARITA

330

MAI TAI

330

330

BACK TO CLASSIC

MOJITO

330

MANHATTAN

330

MIDORI SOUR

330

PINA COLADA

330

THAI SABAI

330

SINGAPORE SLING

500

APEROL SPRITZ

MOCKTAIL

PASSION FRUIT REFRESHING

VIRGIN MOJITO

330

VIRGIN PINA COLADA

330

SHERRY TEMPLE

SOFT DRINK

130
COKE / COKE LIGHT / SPRITE / FANTA ORANGE / GINGER ALE / SODA / TONIC / RED BULL

FRUIT JUICE

170
ORANGE / PINEAPPLE / WATERMELON / LEMON

COCONUT

210

MANGOSTEEN

210

ORANGINA

270

FRESHLY BREWED

Hot Iced
150 160
AMERICANO / CAPPUCCINO / ESPRESSO / LATTE / MACCHIATO

DOUBLE ESPRESSO

190

TEA

Hot Iced
150 160
STRAWBERRY / PEACH / PEPPERMINT / CHAMOMILE / GINGER / JASMINE GREENTEA / SENCHA

ENGLISH BREAKFAST / DARJEELING / EARL GREY

150 160

MINERAL WATER

Bottle
110
CRYSTAL (LOCAL)

210
SAN PELLEGRINO (SPARKING WATER)

210
EVIAN (SPARKLING WATER)

310
EVIAN BALMAIN (MINERAL WATER)