

element

*Dish of The Month*

# SHRIMP

*Burger*



With a glass of local beer or house wine

**449<sup>++</sup>**  
baht

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

## ALL DAY BREAKFAST MENU

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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

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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>	
<i>With grilled chicken</i>	320
<i>With grilled salmon</i>	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 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>	

## 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 mined 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>	

👑 Chef recommended 🌶️ Spicy 🥜 Containe nuts 🐷 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.

### 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  Contain pork  Vegetarian

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## ***ALL DAY DINING***

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AVAILABLE FROM 10.30 AM. – 11.30 PM.

### ***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

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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 sprout</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>	



Chef recommended



Vegetarian

## ALL DAY DINING

AVAILABLE FROM 10.30 AM. – 11.30 PM.

### STAY SWEET

ICE CREAM	200
<i>2 scoops of your choice of ice cream (Vanilla Choc Chip, Chocolate, Green Tea, Cookies &amp; 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 &amp; 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>	



Chef recommended



Vegetarian

# 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

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

**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

CRIPROSKA

KAMIKAZE

MARGARITA

MAI TAI

330

330

330

330

330

330

330

330

**BACK TO CLASSIC**

MOJITO

MANHATTAN

MIDORI SOUR

PINA COLADA

THAI SABAI

SINGAPORE SLING

APEROL SPRITZ

**MOCKTAIL**

PASSION FRUIT REFRESHING

VIRGIN MOJITO

VIRGIN PINA COLADA

SHERRY TEMPLE

**SOFT DRINK**

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

**FRUIT JUICE**

ORANGE / PINEAPPLE / WATERMELON / LEMON

COCONUT

MANGOSTEEN

ORANGINA

**FRESHLY BREWED**

AMERICANO / CAPPUCCINO / ESPRESSO / LATTE / MACCHIATO

DOUBLE ESPRESSO

**TEA**

STRAWBERRY / PEACH / PEPPERMINT / CHAMOMILE / GINGER / JASMINE GREENTEA / SENCHA

ENGLISH BREAKFAST / DARJEELING / EARL GREY

**MINERAL WATER**

CRYSTAL (LOCAL)

SAN PELLEGRINO (SPARKING WATER)

EVIAN (SPARKLING WATER)

EVIAN BALMAIN (MINERAL WATER)

330

330

330

330

330

330

500

230

130

170

210

210

270

**Hot Iced**

150 160

190

**Hot Iced**

150 160

150 160

**Bottle**

110

210

210

310