

amalia

BREAKFAST MENU

SWEET & SAVORY

HONEY YOGURT BOWL 15

wildflower honey, fresh fruits of the day, berries, vanilla, almond granola

OVERNIGHT OATMEAL 14

boost protein oatmeal, pear, green apple, poppy seeds, coconut milk

AVOCADO TOAST 18

sourdough bread, crushed avocado, feta cheese, mixed greens
add poached eggs 4 | smoked salmon 7

FRENCH TOAST 17

caramelized brioche, cinnamon sugar, and chantilly cream, berries

BUCKWHEAT PANCAKES 15

almond butter, berry compote, maple syrup and red fruits

COMPLETE BREAKFAST

THE CONTINENTAL 23

choice of honey yogurt bowl or overnight
oatmeal, served with sliced fruit, berries,
pastry or toast, juice, hot morning beverage

THE LENNOX 29

two eggs your way, choice of breakfast meats,
hash potatoes, pastry or toast, juice,
hot morning beverage

PASTRIES & BREAD

TOAST 5

white / multi-grain / sourdough/ gluten free

BAGEL (plain) 5

SMOKED SALMON BAGEL 17

cream cheese, smoked salmon, capers, shaved
red onion

PASTRIES | each 7

BASKET | any three 15

Blueberry Muffin / Chocolate Chip Muffin Butter
Croissant / Cinnamon Bun

EGGS

FREE RANGE EGGS 18

two eggs your way, hash potatoes, choice
of smoked bacon, ham or country sausage, toast

VALENCIA OMELETTE 23

serrano ham, sundried tomatoes, arugula,

asparagus, served with roasted potatoes and greens

BAKED FARM EGGS 22

roasted oyster mushrooms,
spinach, blistered tomato, pecorino
Romano mornay

SHAKSHUKA 18

middle east poached eggs with
aubergine stew and spicy tomato,
tahini sauce, server with focaccia bread

EGGS BENEDICT 24

roasted ham, creamed kale, English muffin,
hollandaise sauce

SIDES 6

COUNTRY

SAUSAGE

ROASTED

HAM

APPLEWOOD SMOKED

BACON HERB ROASTED

POTATOES

FRUIT PLATE

BEVERAGES

AMERICAN COFFEE 4

CAPPUCINO 5

LATTE 5

ESPRESSO 4

DOUBLE ESPRESSO 6

ICED COFFEE 5

HOT TEA 4

ICED TEA 5

FRESHLY SQUEEZED JUICE

ORANGE 7 / APPLE 7/ CARROT & GINGER 8.5

AVAILABLE DAILY @ RESTAURANT

8:00 AM - 11:30PM

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have any food allergy, please request to see the manager prior to food order.

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LUNCH MENU

STARTERS

FRIED BRUSSELS SPROUTS 22

brussels sprouts leaves, guacamole, yakitori dressing, crispy almonds, radish and grenade.

YELLOWFIN TUNA TATAKI 24

sliced tuna tataki, togarashi, fried wonton, avocado and pickled red onion.

PROSCIUTTO FLATBREAD 25

chili flakes, citrus ricotta cheese, cherry tomato confit, fresh arugula, pineapple, chipotle mayo.

CALAMARI & PROSCIUTTO SALAD 27

mezclum arcadian mix lettuce, balsamic vinaigrette, walnuts praline, sour cream.

ORGANIC BEET SALAD 23

goat cheese, balsamic glaze, sweet orange emulsion, mixed salad, mustard dressing.

MAIN COURSE

LENNOX BURGER 24

pickled red onion, aged white cheddar, lettuce, tomato, special sauce, brioche bun, french fries/ sweet potato fries or salad.

STEAK FRITES 34

angus tenderloin filet, red onion, marmalade, curry butter, potatoes grid.

BOMB BLACK BEAN BURGER 23

avocado, smoked pepper jack cheese, lettuce, tomato, brioche bun, mayo, french fries/sweet potato fries or salad.

WHOLE BRANZINO 38

grilled branzino, organic roasted potatoes, carrot, gremolada dressing, anchovies, sundried tomatoes and spinach.

Half branzino 19.

CHICKEN BREAST SANDWICH 26

grilled chicken breast, mozzarella cheese, cilantro pesto, sundried tomatoes, with french fries/ sweet potato fries or salad mix green.

GRILLED CHEESE 24

grilled sourdough, cheddar & mozzarella cheese with creamy tomato soup.

ROASTED EGGPLANT 26

sundried tomatoes, maroquin lemon, Stracciatella cheese, fresh herbs, arugula salad.

PORCCINI RAVIOLI 28

wild mushrooms butter, walnuts, taleggio cheese cream and parsley.

RICOTTA & PEAR FIOCCHI 26

balsamic glaze, truffle oil, sundried tomatoes, fresh basil, sage butter.

SIDES

GARLIC PARMESAN FRIES 12

fresh herbs, lemon truffle aioli

SWEET POTATO FRIES 12

lime aioli

DESSERTS

GLUTEN FREE DARK CHOCOLATE 16

creamy Belgium dark chocolate, apricots marmalade with vanilla ice cream

ITALIAN PAVLOVA 14

eureka lemon curd, fresh seasonal fruit & passion fruit

AVAILABLE DAILY @ RESTAURANT
12:30PM-3:30PM

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DINNER MENU

AVAILABLE @ RESTAURANT
TUESDAY-SATURDAY 6:30PM-9:30PM

BREAD

Pain du partage with EVO 5

STARTERS

ROASTED EGGPLANT 26

pesto tomatoes, pesto cilantro, Stracciatella cheese, fresh herbs, mezclum arcadian mix lettuce, radish, grenade.

FRIED BRUSSELS SPROUTS 22

brussels sprouts leaves, guacamole, yakitori dressing, crispy almonds, raddish and grenade.

CALAMARI & PROSCIUTTO SALAD 27

mezclum arcadian mix lettuce, balsamic vinaigrette, walnuts praline, sour cream

ORGANIC BEET SALAD 23

goat cheese, balsamic glaze, sweet orange emulsion, mixed salad with mustard dressing and radish.

BURRATA & HEIRLOOM TOMATOES 24

Fresh Italian burrata, Italian gremolata, heirloom tomatoes, focaccia bread
Extra prosciutto 9

MAIN COURSE

STEAK FRITES 34

angus tenderloin filet, red onion marmalade, curry butter, potato grid.

BRANZINO 38

grilled branzino, organic roasted potatoes carrots and spinach, gremolata dressing, anchovies, sundried tomatoes and kalamata olives
Half Branzino 19

CHILEAN PACIFIC SALMON 32

Roasted fresh salmon, capers, sauvignon wine and steamed broccolini with fresh lemon and camote fries

PASTAS

PORCINI RAVIOLI 28

Wild mushrooms butter, walnuts, taleggio cheese cream

RICOTTA & PEAR FIOCCHI 26

Balsamic glaze, truffle oil, fresh basil, sundried tomatoes and sage butter

GRANDMA'S CHEF ÑOQUIS 25

Handmade gratinated potatoes ñoquis, pomodoro sauce, fresh basil and mozzarella cheese.

TAGLIOLINI BOLOGNESE 28

fresh handmade pasta, ragú Bolognese and fresh basil with parmesan cheese on the side.

DESSERTS

GLUTEN FREE DARK CHOCOLATE 16

creamy Belgian dark chocolate, apricots marmalade with vanilla ice cream

WHITE CHOCOLATE CHEESECAKE 15

White chocolate cheesecake with poached pears

ITALIAN PAVLOVA 14

Eureka lemon curd, fresh seasonal fruit, and passion fruit

BANANA CRÈME BRULEE 16

classic crème brulee with dulce de leche ice cream

CHEF HERNAN GRICCINI

BEVERAGES & COFFEE

Soda 5

Lemonade 5

Voss Water (still/sparkling) 6

Fresh Orange Juice 7

Fresh Pomegranate Juice 7

American Coffee 4

Cappuccino 5

Double Espresso 6

Espresso 5

Hot tea 5

Latte 5

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LENNOX LOBBY BAR BITES

FRIED BRUSSELS SPROUTS 22

brussels sprouts leaves, guacamole, yakitori dressing, and crispy almond.

YELLOWFIN TUNA TATAKI 24

sliced tuna tataki, togarashi, fried wonton, avocado and pickled red onion

PROSCIUTTO FLATBREAD 25

chili flakes, citrus ricotta cheese, cherry tomato confit, fresh arugula

CALAMARI & PROSCIUTTO SALAD 27

mezclum arcadian mix lettuce, balsamic vinaigrette, walnuts praline, sour cream

CRISPY SHRIMP 30

fried panko shrimp, chipotle mayonnaise, fresh lemon.

GARLIC PARMESAN FRIES 12

fresh herbs, lemon truffle aioli

AVAILABLE DAILY @ LOBBY BAR
5PM-9:30PM

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LENNOX POOL & BAR

TO SHARE

EPIC GUACAMOLE 23

roasted tomatoes, radish, feta crumble, fresh tomatoes, red onion, cilantro, crispy tortilla.

PAPAS BRAVAS 15

crispy wedge potatoes, brava sauce, lime aioli.

YELLOWFIN TUNA TATAKI 24

sliced tuna tataki, togarashi, fried wonton, avocado and pickled red onion, pineapple, chipotle mayo.

PROSCIUTTO FLATBREAD 25

chili flakes, citrus ricotta cheese, cherry tomato confit, arugula pesto

CRISPY SHRIMP 30

fried panko shrimp, chipotle mayonnaise, fresh lemon.

SANDWICHES & SALAD

LENNOX BURGER 24

pickled red onion, aged white cheddar, lettuce, tomato, special sauce, brioche bun, french fries/ sweet potato fries or salad

CHICKEN BREAST SANDWICH 26

grilled chicken breast, mozzarella cheese, cilantro pesto, sundried tomatoes, with French fries/ sweet potato fries or salad

BOMB BLACK BEAN BURGER 23

avocado, smoked pepper jack cheese, lettuce, tomato, brioche bun, mayo, French fries/ sweet potato fries or salad

GRILLED CHEESE 24

grilled sourdough, cheddar & mozzarella cheese with creamy tomato soup

CALAMARI & PROSCIUTTO SALAD 27

mezclum arcadian mix lettuce, balsamic vinaigrette, walnuts praline, sour cream

SIDES

GARLIC PARMESAN FRIES 12

fresh herbs, lemon truffle aioli

SWEET POTATO FRIES 12

lime aioli

AVAILABLE DAILY @
POOL BAR
12:30PM – 8:00 PM

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