

PRESS RELEASE

Monaco, March 2024



## **Amazónico Monte-Carlo Opens April 2024**

### ***A new destination venue opens on Place du Casino***

Spring marks the beginning of a vibrant new dining experience in the heart of Monaco. Amazónico, the acclaimed Latin American restaurant, bar and lounge, is opening on the iconic Place du Casino in Monte-Carlo – joining Monte-Carlo Société des Bains de Mer's already expansive culinary portfolio. Created in Madrid in 2016 by Sandro Silva and Marta Seco, and after partnering with D.ream International in 2017, Amazónico is now firmly established in London and Dubai, and will make its debut on the French Riviera this April.

As guests enter Amazónico Monte-Carlo, they are greeted by a breath-taking roof terrace where the 180-cover restaurant overlooks the Place du Casino. From this vantage point, diners can enjoy watching the Monaco Grand Prix or toast champagne with friends as the sun sets. Additionally, the majestic roof terrace features a private dining space for up to 30 guests, as well as a Cigar Terrace on the opposite side along with stunning views of the Mediterranean. Guests can enjoy exotic dishes from the A La Carte and Sushi Menu, whilst sipping on unique cocktails, complemented by sounds from the house band playing jazz, bossa nova, and Cuban rhythms.

The menu, carefully curated by Sandro Silva, blends tropical and Latin American influences, creating a myriad of flavours reflecting the gastronomic heritage of the Amazon region. Guests can expect signature dishes, such as **Ensalada Amazónica**, *mango, avocado, confit tomato, kalamansi, citrus*; **Arroz Chaufa**, *red, black, and white whole grain rice, duck breast, and a fried egg*; **Lubina Al Espeto**, *line-caught sea bass cooked over open fire*; and **Amazónico Maki**, *with mango, avocado, coconut, and cacao nibs*. Alongside newer dishes designed specifically for the Monte-Carlo menu; **Buñuelo**, *salted cod croquette, squid ink & yuzu aioli* and **Langosta Espinosa**, *Mediterranean langouste, green shiso butter, shichimi*.

As guests step inside the Lounge, they will be surrounded by a tropical paradise of lush greenery and foliage. Marvel at the craftsmanship of our chefs behind the **sushi counter** where guests can sample Amazónico's unique Crudos, Nigiris, Makis and more.

Making their way to the Bar, which will play host to high-octane resident DJs spinning tunes late into the night, the skilled bar team will be stirring and shaking cocktails featuring a range of signature tropical serves presented in ornate glassware. Loyal Amazónico guests might recognise the **Leche de Panthera**, *Santiago de Cuba 11, Agricole rum, Manzanilla sherry, lime, white chocolate, spiced pineapple, coconut, turmeric*; **Monkey Business**, *Michter's Rye Whisky, lemon, honey, fennel pollen, corn, ginger, banana*, amongst new additions such as, **Palomere**, *Clase Azul Anejo, Clase Azul pomegranate, Pink grapefruit soda, homemade pomegranate cordial, sea salt*.

Tucked away down a leopard-print staircase, lies an intimate and discreet space, adorned with a mesmerising starlit ceiling, The Club. Ideal for revellers and night-owls alike, here, the lights are dimmed, the elec-tropical beats are turned up as the Amazónico jungle experience continues late into the night.

At the helm of the design is the acclaimed Lázaro Rosa-Violán, an award-winning designer responsible for all Amazónico interiors internationally. Taking inspiration from undiscovered landscapes in the Amazon, he utilises natural materials throughout the venue to achieve a unique aesthetic. The result is a larger-than-life, vibrant Amazónico that delves deep into the rainforest. The layout of each Amazónico invites discovery, with a design that flows from the bar through the lounge, sushi counter, and restaurant, welcoming guests on a sensory exploration reminiscent of the flow of the Amazon River.

*“Promoting our gastronomic heritage while opening up more to the world is more than ever at the heart of our strategy to build on our heritage. I am delighted to be opening Amazónico Monte-Carlo, an international reference for festive gastronomy, which will take up residence on the roof of the new Café de Paris, our Monegasque institution, on the iconic Place du Casino. From Monaco to the Amazon rainforest, from 1868 to 2024, the magic of Monte-Carlo is still at work.”*

**Stéphane Valeri, Chairman and CEO of Monte-Carlo Société des Bains de Mer**

*“We are truly delighted to launch Amazónico in Monte-Carlo, a destination that is renowned for its global allure and represents luxury in its most elegant form. Through our partnership with SBM, we guarantee that Amazónico will bring a fresh lifestyle experience and culinary excellence to Monaco's already vibrant scene.”*

**Sandro Silva and Marta Seco, Founders of Amazónico and Paraguas group.**

*“We are excited to open our Amazónico brand in Monte-Carlo on the iconic Place du Casino, marking the next chapter in the collaboration between D.ream International and Société des Bains Mer. Under the leadership of President Stephane Valeri, we look forward to working on more ventures together in the near future.”*

**Ferhit Sahenk, Chairman of Dogus Group and majority owner of D.ream International**

With a culinary legacy spanning over 150 years, Monte-Carlo Société des Bains de Mer boasts 33 restaurants and bars, culminating in a total of seven Michelin stars. The opening of Amazónico Monte-Carlo amplifies its culinary offerings and serves as a testament to the group's unwavering commitment to the art of living and gastronomy.

**Information:**

Amazónico Monte-Carlo

Place du Casino MC 98000 Monaco

Opens 5<sup>th</sup> April 2024

Every evening from 6pm until 4am

Bookings: <https://www.montecarlosbm.com/fr/restaurant/amazonico-monte-carlo>

**Pictures to download**

**About Amazónico**

*Created by husband-and-wife duo, Sandro Silva and Marta Seco, the Amazónico concept launched onto the scene in Madrid in 2016. Sandro, having fallen in love with Latin American*

*cuisine from his early childhood in Brazil, together with Marta, as Creative Director, brings a collection of cuisines; from traditional Brazilian dishes and cachaça cocktails, the creation of Amazónico. Rapidly becoming one of Madrid's most-popular restaurants, this success led to the launch of London and Dubai in 2019. With the opening of Monte-Carlo this April, Miami later in 2024 and Riyadh on the horizon, Amazónico is set to continue its global expansion, inviting guests to embark upon a culinary journey.*

*A celebration of the cultural diversity and gastronomic heritage of the Amazon region, Amazónico offers an explosion of the senses with live music and vibrant atmosphere, lush natural décor and a distinctive culinary experience. With curated interiors, the layout of each Amazónico invites discovery, with a design that flows from the bar, through the lounge, sushi counter and the restaurant, welcoming guests upon a sensory exploration reminiscent of the flow of the Amazon River.*

*Marta & Sandro have been creating a series of successful concepts since 2004 under the umbrella of the Paraguas Group.*

#### **About Dogus Group and D.ream International**

*D.ream (Doğuş Restaurant Entertainment and Management) was created in 2012 under the vision of Mr Ferhit Sahenk; pioneering leadership in finance, operations, marketing and development, representing hospitality from all perspectives of the industry.*

*Now operating across 3 continents, D.ream International has evolved by acquiring and operating market-leading concepts across the globe such as Amazonico, Zuma, COYA, Roka and specializes in creating iconic concepts, such as Il Gattopardo and unique luxury lifestyle venues.*

#### **About Monte-Carlo Société des Bains de Mer**

*Monte-Carlo Société des Bains de Mer embodies a new Art de Vivre that is unique in the world with a taste for what is beautiful, fine and good. Its Resort offers Luxury Gaming in its casinos, "haute couture" experiences in its iconic palace hotels and their Diamond Suites and gourmet dining at the cutting edge of modernity, combining Michelin-starred restaurants, international concepts and our own creations, as well as a topflight artistic and cultural selection. The Resort also offers a fantastic range of sport and well-being activities, shopping and partying. And because the new Art de Vivre Monte-Carlo must evolve towards increasingly ethical and responsible luxury, Monte-Carlo Société des Bains de Mer has been committed since 2007 to a pro-active policy in terms of energy transition, consumption of resources and waste, local fine dining and preservation of the natural heritage. The number 1 private employer in the Principality of Monaco, in 2023 the Group launched its 4th ethics charter to uphold its values of integrity and responsibility in conducting its professional business.*

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