

# AMASS

## AMASS

Amass is the restaurant by by Head Chef and Owner, Matthew Orlando. Amass serves contemporary cuisine sourced from local farms and regional purveyors as well as the 600 square meter garden situated directly in front of the dining room. The menu is comprised of dishes that are driven and inspired by what the farmers and purveyors offer on a daily basis, as well as a desire to serve delicious food in a responsible way.

Located at the historic Burmeister and Wain shipyards on Refshaleøen, the 736 square meter loft-style restaurant features unobstructed harbor views of the Little Mermaid. Filled with natural light, the dining space allows for a seamless view of all aspects of the restaurant, from the kitchen to the Private Loft Dining Room. The restaurant has space for 70 diners and up to 16 in the Private Dining Room, located just above the main dining room.

Amass opened the 17<sup>th</sup> of July, 2013

## DINNER

Tuesday-Saturday

18:00-00:00 / Last seating at 21:15

## LUNCH

Friday and Saturday

12:00-15:30 / Last seating at 13:00

## PRICES

Menu 995 DKK

Along with our regular menu, we also offer a shorter menu for lunch at 795 DKK

Wine pairing 795 DKK

We also have an extensive wine list available

## TOTAL SEATS

Main Dining Room: 65 seats plus 5 walk-in seats (Reservations can be made up to parties of 8)

Private Loft Dining Room: 16 seats

## PRIVATE DINING AND EVENTS

We seat up to 16 guests in our private loft and we can fit up to 80 seated guests for private functions and events

## PARKING/TRANSPORTATION

Parking: 20 spaces in front of the restaurant

Public Transport: Harbor bus boat 991 and 992 or Bus line 9a

## RESERVATIONS

Reservations can be made 60 days ahead of time on a rolling basis at our website, [amassrestaurant.com](http://amassrestaurant.com)

For special requests and/or Private Loft Dining, please contact [bookings@amassrestaurant.com](mailto:bookings@amassrestaurant.com)

## PRESS

Please contact Christian Bach, at [cb@amassrestaurant.com](mailto:cb@amassrestaurant.com)

# AMASS

## CONTACT

For other inquiries, please contact us at [info@amassrestaurant.com](mailto:info@amassrestaurant.com)