

ARMANI / RISTORANTE

SIGNATURE DINING

WHERE THE ARTISANS OF THE FINEST FOOD AND SUPERIOR WINES
TAKE YOU ON AN EXCEPTIONAL CULINARY EXPERIENCE.

A handwritten signature in black ink, reading "Giovanni Papi". The signature is written in a cursive, flowing style with a large initial 'G' and 'P'.

RISTORANTE CHEF
Giovanni Papi

ARMANI

Hotel Dubai


CONSUMER ADVISORY

If you have any concerns regarding food allergies or intolerances, please speak to a member of our team. The following allergens are declared on our menu:

Nuts (N)	Celery (C)
Seafood including Fish, Crustacean and Mollusc (S)	Mustard (M)
Egg (E)	Sulphur dioxide & Sulphites, (SP)
Dairy (D)	Soybean (SB)
Gluten (G)	Sesame seed (SS)
	Lupine (L)

We wish to inform you that the consumption of raw or undercooked animal, seafood, poultry or egg products may increase your chance of foodborne illness. Also, because of the increased risk involved, we strongly advise that pregnant women, infants, children under the age of 15 and individuals with specific health conditions avoid eating raw or undercooked animal products.

In line with its sustainability commitment, Armani Hotel Dubai purchases meat and seafood products from suppliers with recognised eco-labels. Additionally, tea and coffee served across the property is fair trade.

Should you wish to make an environmentally conscious choice while dining, select from any of our sustainable dishes made with local ingredients, demarcated with a leaf icon for easy identification. 

Further information is available upon request.

DEGUSTAZIONE / DEGUSTATION IL CONTEMPORANEO

UOVO DI MONTAGNA (E, SB, D, G)

A BASSA TEMPERATURA, AGRETTI, EMULSIONE DI PATATA AFFUMICATA, PROSCIUTTO D'OCA
SLOW COOKED MOUNTAIN EGG, SEASONAL AGRETTI, SMOKED POTATO FOAM, GOOSE SPECK

MARCO FELLUGA PINOT GRIGIO

PASTA FRESCA (D, E, G, V)

AGNOLOTTI DEL PLIN AI PISELLI FRESCHI, ASTICE ALLA BRACE, RIDUZIONE DI BISQUE
HOMEMADE PEAS AGNOLOTTI, GRILLED LOBSTER, BISQUE VELOUTÉ

SANTA CRISTINA ROSATO

SPIGOLA SELVAGGIA (S, D, C, SB)

COTTA SULLA PELLE, PORRO, CIPOLLOTTO, SALSA ELISIR
PAN SEARED WILD SEA BASS, YOUNG ONIONS, LEEK, ELIXIR SAUCE

CHABLIS LAROCHE

GALLETTO (D, C)

FILETTO DI POLLO ORGANICO "ROUGIE", VERDURE, COMPOSTA DI SUSINE, SALSA ALLO SCALOGNO
"ROUGIE" ORGANIC SEARED CHICKEN BREAST, SPRING VEGGIE, PLUMS, SHALLOT CHICKEN JUS

ZUCCARDI MALBEC

MELA (D, G)

MELA GOLDEN ARROSTITA, FOGLIE DI PASTA FILLO, CHANTILLY AL CARMELLO, MELA VERDE CROCCANTE
ROASTED GOLDEN APPLE, PHILLO LEAVES, CAMEL CHANTILLY, GRANNY SMITH CRUNCH

FINO DEL PUERTO

DEGUSTATION MENU 749 AED

DEGUSTATION MENU WITH WINE PAIRING 1348 AED

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E) Healthier option (H)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS) Vegan (VE)

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“PERCORSO SENSORIALE” / “EXCLUSIVE JOURNEY”

MADRE TERRA (H, SP, VE)

ORTAGGI IN DIVERSE COTTURE, FARRO, DRESSING ALLE FRAGOLE
SEASONAL VEGETABLES SALAD, PEARL SPELT, LEMON DRESSING

ATTEMS PINOT GRIGIO

VITELLO & TONNO (D, S)

CONTROFILETTO DI VITELLO, TONNO BALFEGO, PASTINACA ACIDULA,
POLVERE DI CAPPERI
SLOW COOK TOPSIDE VEAL, BALFEGO TUNA TARTARE, CITRUS PARSNIP, CAPERS POWDER

GAJA SITO MORESCO

RISO IN BIANCO (C, D, V, SP)

RISERVA SAN MASSIMO AL PARMIGIANO REGGIANO 36 MESI, ACETO BALSAMICO INVECCHIATO 25 ANNI
36 MONTH PARMIGIANO REGGIANO RISOTTO, 25 YEARS AGED BALSAMIC

DEZZANI, BAROLO DOCG

LINGUINE (G, S)

COTTE IN ESTRAZIONE DI PEPERONE ROSSO, RICCI DI MARE, FOGLIA DI OSTRICA ALLA JULIENNE
LINGUINE PASTA WITH SEA URCHIN, BELL PEPPER WATER, OYSTER LEAF CHIFFONADE

TENUTA TERRE NERE ROSA

SOGLIOLA ADRIATICA (S, D, C)

COTTA NELLE SUE SPINE, ASPARAGI, RAVANELLI, SALSA VERGINE, CAVIALE
ADRIATIC SOLE COOKED ON THE BONE, ASPARAGUS, PICKLED RADISH, VIRGIN SAUCE, CAVIAR

LAROCHE CHABLIS

SELLA DI AGNELLO (C, D, N)

MARINATA AL MIRTO SARDO, CARCIOFO SPINOSO, MENTA, GINEPRO
RHUG ESTATE LAMB SADDLE, SPINY ARTICHOKE, MINT, JUNIPER JUS

CASTELLO DI ALBOLA CHIANTI CLASSICO

MINI SEADAS (D, G, SB)

PASTA VIOLATA, MIRTILLI SELVATICI, MIELE, YOGHOURT AL NATURALE
WILD BLUEBERRIES COMPOTE, MINI SEADAS PILLOW, HONEY, NATURAL YOGHOURT

LA SFERA (D, E, G, N)

SFERA DI ZUCCHERO, SPUMA ALLA VANIGLIA, CREME BRULE, GEL DI RIBES NERO, SORBETTO AL CASSIS
SUGAR SPHERE, VANILLA FOAM, VIOLET CREME BRULE, BLACKCURRANT JELLY, CASSIS SORBET

MOSCATO PASSITO

DEGUSTATION MENU 999 AED

DEGUSTATION MENU WITH WINE PAIRING 1698 AED

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ANTIPASTI / STARTER

MADRE TERRA (H, SP, VE)	115
ORTAGGI IN DIVERSE COTTURE, GRANO SARACENO. EMULSIONE AL MELOGRANO <i>SEASONAL VEGETABLES SALAD, BUCKWHEAT, POMEGRANATE DRESSING</i>	
UOVO (E, SB, D, G)	135
COTTO A BASSA TEMPERATURA, AGRETTI, EMULSIONE DI PATATA AFFUMICATA, PROSCIUTTO D'OCA <i>SLOW COOKED EGG, SEASONAL AGRETTI, SMOKED POTATO FOAM, GOOSE SPECK</i>	
GOLDEN BURRATA (D, G, N, V)	149
VARIAZIONE DI POMODORI LOCALI, BURRATA DOP, ORO <i>DUBAI FARM TOMATOES TART, SOUTH ITALY BURRATA, GOLD</i>	
VITELLO & TONNO (D, S)	185
CONTROFILETTO DI VITELLO, TONNO BALFEGO, PASTINACA ACIDULA, POLVERE DI CAPPERI <i>SLOW COOK TOPSIDE VEAL, BALFEGO TUNA TARTARE, CITRUS PARSNIP, CAPERS POWDER</i>	
SCAMPO (D, S)	195
INTIEPIDITO AL BURRO DI NOCCIOLA, DECLINAZIONE DI CAROTE, ARANCIA SANGUIGNA, SALICORNIA <i>HAZELNUT BUTTER SEARED LANGOUSTINE, SEASONAL BABY CARROTS, BLOOD ORANGE, SEA ASPARAGUS</i>	
BATTUTO DI MANZO (S, SB)	220
WAGYU TARTARE SERVITA AL CARRELLO, I SUOI CONDIMENTI, CAVIALE PRESTIGE, SFOGLIA DI RISO VENERE <i>WAGYU STOCKYARD TARTARE, CONDIMENTS, CAVIAR CALVISIUS PRESTIGE, BLACK RICE CHIPS</i>	

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ZUPPE / SOUP

MINISTRONE (C, H, VE) 85

VERDURE DI STAGIONE, AGLIO NERO, OLIO AL ROSMARINO
SEASONAL VEGETABLES, BLACK GARLIC, ROSEMARY OIL

FREGULA SARDA (G, S) 135

ZUPPETTA DI VONGOLE E ASTICE, CAVIALE E VERDURE CROCCANTI
LOBSTER BISQUE, CLAMS, CAVIAR, VEGETABLES BRUNOISES

SAPORI DEL MARE / SEA FLAVORS

OSTRICHE GILLARDEAU N.2 (S, SP) 349

6 OSTRICHE ACCOMPAGNATE DA: MELA VERDE E LIMONE, ACETO E SCALOGNO, ERBA CIPOLLINA
HALF-DOZEN OYSTERS WITH: GREEN APPLE, LEMON, VINEGAR, SHALLOT AND CHIVES

CAVIALE OSCIETRA (D, E, G, S, SP)

BLINIS E ACCOMPAGNAMENTI	30 GRAM	749
<i>SERVED WITH BLINIS AND CONDIMENTS</i>	50 GRAM	1199

CAVIALE ROYAL BELUGA (D, E, G, S, SP)

BLINIS E ACCOMPAGNAMENTI	30 GRAM	1099
<i>SERVED WITH BLINIS AND CONDIMENTS</i>	50 GRAM	1799

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PRIMI PIATTI / PASTA AND RISOTTO

SPAGHETTI MONOGRANO FELICETTI (C, G, VE) ESSENZA DI POMODORO DEL PIENNOLO, BASILICO <i>PIENNOLO CHERRY TOMATO ESSENCE, BASIL</i>	145
TORTELLI PIACENTINI, RICOTTA E SPINACH (D, E, G, V) MR. ARMANI'S FAVORITE DISH RAVIOLI RICOTTA E SPINACI, EMULSIONE AL BURRO E SALVIA, CREMA VERDE <i>RICOTTA SPINACH RAVIOLI, BUTTER SAGE EMULSION, GREEN PUREE</i>	155
TORTELLI (D, E, G) AL BRASATO DI ANATRA, FEGATO D'OCA, SCAMORZA AFFUMICATA, CIPOLLA DI TROPEA <i>HOMEMADE CONFIT DUCK TORTELLI, SEARED FOIE GRAS, SCAMORZA CHEESE, TROPEA ONION</i>	189
LINGUINE MONOGRANO FELICETTI (C, G, S) COTTE IN ESTRAZIONE DI PEPERONE ROSSO, RICCI DI MARE, FOGLIA DI OSTRICA ALLA JULIENNE <i>LINGUINE PASTA WITH SEA URCHIN, BELL PEPPER WATER, OYSTER LEAF CHIFFONADE</i>	195
PASTA FRESCA (D, E, G, S) AGNOLOTTI DEL PLIN AI PISELLI FRESCHI, ASTICE ALLA BRACE, RIDUZIONE DI BISQUE <i>HOMEMADE AGNOLOTTI DEL PLIN, GREEN PEAS, LOBSTER, BISQUE VELOUTÉ</i>	239
RISO IN BIANCO (C, D, V, SP) RISERVA SAN MASSIMO AL PARMIGIANO REGGIANO 36 MESI, ACETO BALSAMICO INVECCHIATO 25 ANNI <i>36 MONTH PARMIGIANO REGGIANO RISOTTO, 25 YEARS AGED BALSAMIC</i>	199
RISO E GAMBERI ROSSI (D, S) QUALITA' RISERVA SAN MASSIMO ALLA CLOROFILLA DI ERBE AROMATICHE, GAMBERO ROSSO DI SICILIA <i>RISOTTO RISERVA WITH AROMATIC HERBS, MARINATED SICILIAN RED PRAWNS</i>	215
MELANZANA VIOLA (VE, H) MILLEFOGLIE DI MELANZANA VIOLA, POMODORO E BASILICO, BESCIAMELLA VEGANA <i>PURPLE EGGPLANT MILLEFEULLE, SIGNATURE TOMATO SAUCE, BASIL, VEGAN BECHAMEL</i>	135

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PESCE E FRUTTI DI MARE / FISH AND SEAFOOD

TENTACOLO DI POLIPO (D, S, SP)  215

CERTIFICATO SOSTENIBILE, VARIAZIONE DI PATATE AL NATURALE, DATTERINO,

ESTRATTO DI ERBE VEGETALI

SUSTAINABLE FREMANTLE OCTOPUS, POTATO VARIATION, DATTERINO TOMATO, HERBS COULIS

SPIGOLA SELVAGGIA (S, D, E)  325

COTTA SULLA PELLE, PORRO, CIPOLLOTTO, SALSA ELISIR

PAN SEARED WILD SEA BASS, SPRING ONION, LEEK, ELIXIR SAUCE

SOGLIOLA ADRIATICA (S, D, C, SB) 379

COTTA NELLE SUE SPINE, ASPARAGI, RAVANELLI, SALSA VERGINE, CAVIALE

ADRIATIC SOLE COOKED ON THE BONE, ASPARAGUS, PICKLED RADISH, VIRGIN SAUCE, CAVIAR

ASTICE BLU (C, D, S) 650

GRIGLIATO, BABY CAROTE GLASSATE, FINGER LIME, LA SUA PUREA LEGGERMENTE

PICCANTE , RIDUZIONE DI BISQUE

BLUE LOBSTER ON THE GRILL, RAINBOW CARROT CAKE, FINGER LIME, CARROT PUREE,

BISQUE SAUCE

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ARMANI / RISTORANTE

CARNE / MEAT

GALLETTO (D, C, SP) 255

*FILETTO DI POLLO ORGANICO "ROUGIE", VERDURE, COMPOSTA DI SUSINE, SALSA ALLO SCALOGNO
"ROUGIE" ORGANIC ROASTED CHICKEN BREAST, GARDEN VEGGIE, PLUM, SHALLOT JUS*

GUANCIA WAGYU (D, C, N, E, SP) 320

*BRASATA NEL FONDO DI COTTURA, TERRINA DI PATATA AL BASILICO, CREMA DI ARACHIDI, CICORIA
BRAISED WAGYU CHEEK, BASIL POTATO TERRINE, PEANUT, CHICORY*

SELLA DI AGNELLO (C, D, N) 379

*MARINATA AL MIRTO SARDO, CARCIOFO SPINOSO, MENTA, GINEPRO
RHUG ESTATE LAMB SADDLE, SPINY ARTICHOKE, MINT, JUNIPER JUS*

MANZO STOCKYARD (C, D, SP) 510

*FILETTO DI WAGYU M-5, TERRINA DI SEDANO RAPA, ASPARAGO VERDE, AGLIO NERO, SALSA AL CAFFE' ARABICA
WAGYU M-5 BEEF, GREEN ASPARAGUS, CELERIAC TERRINE, BLACK GARLIC, ARABICA SAUCE*

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