

ARMANI
Hotels & Resorts

ARMANI / LOUNGE

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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)	Soybean (SB)
Dairy (D)	Sesame seed (SS)
Gluten (G)	Lupine (L)
Sulphur Dioxide and Sulphites, (SP)	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 recognized 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.

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نصائح للضيف

إذا كانت لديك أيّة مخاوف تتعلّق بالحساسية، أو الحساسية المفرطة من الأطعمة، يُرجى التحدّث إلى أحد أفراد الفريق. ندرج المواد المسبّبة للحساسية التالية في قائمة طعامنا:

مكسرات (م)	كرفس (كر)
ماكولات بحرية بما في ذلك الأسماك	خردل (خ)
والقشريات والرخويات (م.ب)	بيض (ب)
غلوتين (غ)	البيان (أ)
ثاني أكسيد الكبريت والكبريتات (ث.أ.ك)	ترمس (ت)
فول الصويا (ف.ص)	
بذور السمسم (ب.س)	

نودّ إبلاغك أن تناول المنتجات الحيوانية والمأكولات البحرية ومنتجات البيض والدواجن النيئة أو غير المطهّوة جيداً قد يزيد من فرص إصابتك بالأمراض المنقولة عن طريق الأطعمة. ونظراً لخطرها المتزايد على الصحة، فإننا ننصح بشدّة بضرورة تجنّب النساء الحوامل والرضع والأطفال دون سن 15 عاماً والأشخاص الذين يعانون من حالات صحية خاصة تناول المنتجات الحيوانية النيئة أو غير المطهّوة جيداً.

تماشياً مع التزامه بالاستدامة، يشتري فندق أرمانى دبي اللحوم والمأكولات البحرية من الموردين ذوي العلامات الإيكولوجية المعتمدة. بالإضافة إلى ذلك، يُقدّم الشاي والقهوة في جميع أنحاء الفندق وفقاً للتجارة العادلة.

إذا كنت ترغب في اتّخاذ خيار صديق للبيئة في أثناء تناول الطعام، فاختر من بين أيّ من أطباقنا المستدامة المعدّة من المكونات المحلية والتي يتمّ تمييزها بعلامة ورقة الشجر لسهولة التعرّف عليها. 

تتوفّر معلومات إضافية عند الطلب.

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BREAKFAST MENU 8:00 AM to 11:00 AM

BAKERY

Butter croissant or chocolate croissant (D,G) 15

Chocolate or blueberry muffin (D, G) 15

Vanilla or Nutella Italian cornetti (D,G, N) 15

Fruit Danish of the day (D, G) 15

Chocolate or plain doughnuts (D, G) 15

Plain or whole wheat toast bread (G) 15

HOT AND COLD CEREALS

Hot Oatmeal Porridge | Cinnamon, organic honey (D) 49
Cinnamon, organic honey

Selection of Cereals (N) 39

All bran, Rice Krispies, Honey Wheat and Organic Cornflakes
Served with hot or cold milk (full fat, low fat or soy milk)
Gluten-free option available


COLD

Breakfast Cheese Platter (D, V) 75

Cold Cut Selection with Pickles (D, SP) 75


Labneh (D, V) 49
Yoghurt with mint and olive oil

Hummus (SS, V, VG) 49
Chickpeas purée infused with sesame oil

Vegetarian (V) Vegan (VG) Sustainable/locally sourced  Nuts (N) Dairy (D) Gluten (G) seafood (S)
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HEALTHY BREAKFAST

Avocado Tartine (G, VG)	79
Brown bread with avocado, rocket leaves, cherry tomato 300 Calories 7.44g Protein	
Egg White Omelette (E, SP)	85
Cherry tomato, blanched asparagus 190 Calories 19.71g Protein	
Smoked Salmon (S, D, G)	89
Organic Loch-Fyne with chive sour cream, toasted bagel 500 Calories 39.33g Protein	
Muesli (D, N)	49
Oats, green apple, golden raisins, nuts, honey and mixed berries 360 Calories 21.94g Protein	
Flavoured Yoghurt (D)	35
Your choice of flavour 110-140 Calories 0.60-0.80g Protein	
Plain Yoghurt	29
Zero fat, full fat or Greek yoghurt Zero Fat 50 Calories 5.25g Protein Full Fat 80 Calories 4.40g Protein Greek 60 Calories 6.00g Protein	
Forest Berries (VG)	79
Selection of seasonal berries 105 Calories 2.44g Protein	
Seasonal Sliced Fruit Platter (VG)	69
175 Calories 2.62g Protein	

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BREAKFAST SPECIALTIES

Rice Congee Soup (SB, V) Served with condiments	49
Buttermilk Pancakes (D, E, G) Maple syrup, strawberry sauce	49
Belgian Waffles (D, N, G) Nutella or fresh berries	49
French Toast (D, E, G) Maple syrup, berry compote	55
Crêpe (D, E, G) Your choice of filling	55
Spanish Omelette (SP, E) Traditional thick Spanish omelette with onion, tomato, pepper	79
Shakshuka (SP, E) Traditional Arabic scrambled eggs with onion, tomato, pepper	79
Egg Benedict (G, E, S, D) Smoked salmon, spinach, asparagus, caviar hollandaise	85
Two Eggs Any Style (E, SP, D) Your Choice of beef bacon, veal or chicken sausage, roasted Ratte potato	49
Foul Madammas (V, SS, VG) Mashed fava beans, tomato, onion, olive oil, tahina	39
Manakish (G, SS, D) Zaatar or Shanklish cheese	55

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BREAKFAST SPECIALTIES

Grilled Halloumi (D, V)	55
Tomato, olive oil and fresh herbs	
Masala Omelette (E, SP)	79
Traditional Indian omelette, onion, tomato, chili, coriander and turmeric	
Aloo Paratha (D, G, V)	55
Indian pan-fried wheat bread with potatoes, yoghurt, pickles, Channa masala	
Idly Sambar (V, M)	55
Traditional South Indian steamed rice dumpling with drumstick and lentil stew	
Fried Rice (SB, E, G)	85
Vegetable fried rice or chicken egg noodles with seasonal vegetables and light soy sauce	
Dumpling Selection Basket (SB, G)	
Chicken, prawn and vegetables served with sweet chili and soy sauce	
6 pieces	69
12 pieces	119

BREAKFAST SET MENUS

The Italian Breakfast

129

Cornetti (E, G, D)

Croissants filled with hazelnut chocolate and vanilla cream

Seasonal sliced fruits with berries (V, VG) 

Your choice of freshly squeezed juice: orange, watermelon, grapefruit, mango, pineapple, apple, carrot, tomato

Selection of coffee and tea

Middle Eastern Breakfast

169

Three Egg Omelette (SP, E, D)

Arabic cheese, parsley, onion, tomato

Foul Madammas (VG, SS)

Mashed fava beans, tomato, onion, olive oil

Labneh or Hummus (D, SS, E)

Served with Arabic bread and zataar croissant

Seasonal sliced fruits with dates and halawa (V, VG, SS)

Your choice of freshly squeezed juice: orange, watermelon, grapefruit, mango, pineapple, apple, carrot, tomato


Moroccan tea, Shai Bil Haleeb or milk tea

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SNACKS FROM 11:00 AM TO 11:00 PM

Breaded Brie Sticks (V, E, D, G, SS) Brie cheese, breadcrumbs and spicy tomato sauce	59
Vegetarian Samosa (V, N, D, G, SS) Stuffed with potato and green peas served with mint and coriander chutney	70
Shish Taouk (D, SP) Marinated grilled chicken thigh served with grilled vegetables	95
Vegetable Spring Roll (V, E, G, SS) Served with sweet chili and soy sauce	70
Arrancini (D, G, E) Beef Ragout, stracciatella cheese and parmesan fondue	85
Cold Mezzeh (V, N, G, SS, VE) Hummus, tabbouleh, babaganush, muhammara, Arabic bread	135
Individual Order	60
Hot Mezze (S, N, E, D, G, SB, SS) Lamb kebbeh, spinach fatayer, shrimp roll, chicken musakkan, cheese roll, meat sambousek	135
Individual Order	50
Green Falafel (V, C, SP,SB, SS, VE) Chickpea, green peas, tahina sauce, pickles	75
Tempura Shrimp (S, E, G, SS) Crispy fried rock shrimp with Japanese mayonnaise and spicy sauce	85
Calamari (S, E, G) Fried baby calamari served with lime mayo sauce	85


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APPETISER AND SALAD

Greek Salad (H, V, D, SP)	95
Tomato, cucumber, capsicum, Kalamata olives, Greek feta, onion and oregano	
Fattoush Salad (V, G, SP, VG)	79
Sumac-spiced cucumber, Romaine lettuce, tomato and crispy pita	
Quinoa Salad (V, N, D)	79
Black and white quinoa, cucumber, capsicum, tomato red onions, lime, Akawi cheese	
Marinated Beetroot (V, N, D)	79
Goat cheese, baby spinach, roasted walnut and yoghurt dressing	
Caesar Salad (S, E, D, G, M)	90
Parmesan shavings, anchovies, croutons With	
Grilled Prawns (S)	125
Chicken Breast (SP)	100
Black Angus Beef Carpaccio (D, SP, N)	135
Parmigiano Reggiano, fondue, balsamic pearl, black truffle, hazelnut	
Burrata (V, N, D)	119
Heirloom tomato, basil pesto, tomato chutney	
Tuna Tartare (S, G)	149
Mango ratatouille and frisse	

SOUP

Vegetable Minestrone (H, V, C, VG)  69
Carrot, celery, zucchini, onion, peas

Oriental Lentil Soup (V, C, G, VG)  69
Baby spinach, lemon and fried bread

Mushroom Cappuccino Soup (V, D) 75
Olive oil, truffle, croutons

Moroccan Harira Soup (G, SP) 79
Spiced lamb leg flakes and chickpeas

SANDWICHES

Served with French fries, sweet potato fries or mixed green salad with cherry tomato (SB)

Green Falafel Wrap (V, G, SP, SB, SS, VE) 95
Falafel, tomato, pickles and tahina sauce


BBQ Pulled Short Ribs Bao (D, G, SP) 120
With pickled cabbage

Chicken Quesadilla (D, G, SP) 125
Grilled chicken, melted cheddar, guacamole, sour cream, salsa

Club Sandwich (E, D, G) 120
Roasted chicken, fried egg, grilled beef bacon, mayonnaise, lettuce

Shawarma (E, D, G, SP, SS) 125
Spiced chicken, Lebanese bread with tahina sauce, garlic dip

Mini Wagyu Burgers (D, E, G, SP, SS) 145
Sesame mini buns, minced beef, caramelized onion, Emmenthal cheese

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PIZZA

Margherita (V, D, G)	95
Tomato sauce with mozzarella Fior di Latte and basil leaves	
Garlic Cheese (D, G, V)	95
Butter garlic, Parmigiano Reggiano and parsley	
Salmon Mozzarella (D, S, G, SP)	115
Smoke salmon, spinach, sour cream and chives	
Bresaola (D, G, SP)	125
Tomato sauce, mozzarella, beef bresaola, stracciatella cheese	
Armani (V, D, G)	130
White pizza with stracchino cheese, arugula, buffalo mozzarella and black truffle	
Pepperoni (D, G, SP)	105
Tomato sauce, mozzarella, spicy beef chorizo, roasted pepper, oregano	

MAIN COURSE

GIORGIO ARMANI'S FAVOURITE ITALIAN SPECIALTIES


RISO MILANO (D,C)	105
Acquerello Risotto, saffron, 24-months Aged Parmigiano	
SPAGHETTI AL POMODORO (G, VE)	105
Piennolo cherry tomato and basil	
Beef Lasagna (E, D, C, G)	105
Aged parmesan fondue and jus	
Penne (V, E, D, G)	89
Cherry tomato fondue, basil leaves	

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Linguini Lobster (S, G)	115
Tomato sauce, Lobster Bisque, parsley	
Ricotta Spinach Cannelloni (D, G, E, V)	95
Mushroom, scamorza fondue, baby spinach and basil oil	
Spaghetti Carbonara (E, D, G)	95
Fresh pasta with beef bacon, egg yolk and parmesan cheese	
Grilled Cornfed Chicken Breast (D, G, SP)	129
Mashed potato, asparagus, baby carrot and jus	
Salmon Fillet (S, D)	139
Creamy quinoa, tomato, and fennel	
Pan Seared Sea Bass (S)	149
Green pea and basil purée, cherry tomato, garlic herb with mushroom	
Lamb Shank Tajine (D, V, G)	239
Slow cooked lamb shank, couscous, dry fruits, seasonal vegetables	
Eggplant Papoutsaki (G) 	85
Tomato sauce, roasted eggplant, vegan cheese	
Black Angus (SP)	249
Beef Rib-Eye Tagliata, roasted baby potato, king mushroom and chimichurri sauce	

DESSERT

The Armani Cheesecake (N, E, D, G)	79
Almond crust, white chocolate cremoso, popcorn with white chocolate pearls and 23-carat gold	
Tiramisu (E, D, G)	59
Espresso parfait, mascarpone mousse and Savoyard biscuit	
Chocolate Molten Cake (E, D, G)	75
Served with vanilla ice cream	
Vanilla Crème Brulée (E, D)	59
Served with forest berries	
Dulcey Banana (N, E, D)	65
Sacher sponge, caramelized banana, dulcey mousse, banana tuille	
Exotica (E, D)	65
Coconut Dacquoise, mango mousse, coconut cremoso, exotic fruits caramel Sauce	
Kunafah (N, D, G)	59
Turkish cheese, kunafa dough, orange blossom syrup	
Poached Rhubarb (VE)	59
Badian, forest berries, strawberry, sorbet	
Umm Ali (N, D, G)	55
Puff pastry, rose water milk, raisin and nuts	

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Homemade Gelato (N, E, D) 20
A scoop served with mini macarons

Fruits (H, VE) 69
Assorted seasonal sliced fruits with berries

International Cheese Selection (N, D, G) 125
Muscatel grapes, quince paste,
cranberry rye bread

LOUNGE DISPLAY

Armani Cookies (D, G, N, E) 10
Chocolate praline, mini macarons or Arabic sweet
Price per piece

Selection of the Day (D, G, E, SB) 45
Tartlet, cake, pastry from our pastry shop
Price per piece

AFTERNOON TEA FROM 2:00 PM TO 6:00 PM

CLASSICO SALATO

Atlantic Royal smoked salmon with lime and dill cream
Fraîche, whole wheat tramezzini and caviar (S, D, G, SP)
Maine lobster remoulade, mango, charcoal bread (S, E, D, C, G)
Truffle egg sandwich with cucumber, brioche
and caviar (S, E, G, M,)
Vitello Tonnato, parmesan cracker, capers,
rocket cress (S, E, D, SP)
Caprese with mini mozzarella, cherry tomato,
pesto, English muffin (V, N, D, G)
Cucumber, cream cheese, mint, tramezzini bread (D, G)

DOLCE

Seasonal fruit tartlet, vanilla diplomate (E, D, G, SB)
Hazelnut plaisir, milk chocolate chantilly (N, E, D, G)
“The Armani” white chocolate cheesecake (D, G, N, E)

TORTE

Vanilla and chocolate marble cake (E, D, G)
Banana and walnut cake (N, E, D, G)
Traditional English fruit cake (N, E, D, G)
Scones selections (D, G, E, N)
Freshly Baked Scones
Plain and golden raisin (E, D, G, SP)
Homemade lemon curd (E, D)
Raspberry preserve
Clotted cream (D)
Nutella (N, SP)

For One

199

For Two

359

EVENING FROM 6:00 PM TO 11:00 PM

Guillardeau Oysters (S, SP) 280
Half dozen on ice with condiments

Royal Baeri Caviar (E, S, G, D) 380
30 Grams


50 Grams 570

Imperial Caviar (E, S, G, D) 75
30 Grams

50 Grams 1200

Royal Beluga Caviar (E, S, G, D) 1100
30 Grams

50 Grams 1800

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