

ARMANI

Hotel Dubai

ARMANI / AMAL

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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)
Seafood including Fish,
Crustacean and Mollusc (S)
Egg (E)
Dairy (D)
Gluten (G)

Celery (C)
Mustard (M)
Sulphur dioxide & Sulphites, (SP)
Soybean (SB)
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  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.


نصائح للضيف

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

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

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 التعرف عليها. 

تتوفّر معلومات إضافية عند الطلب.

ARMANI/AMAL TASTING MENU

Tradition and authenticity meet contemporary cooking methods in a mouthwatering six course pre-plated menu that excites the palate and showcases the talents of our award-winning chefs.

Appetizer (D/G/M/S)

Masala Black Cod | Podi Scallops

Starter (D//E/G/M/N/SB)

Pepper Chicken Uttapam | Galouti kebab

Grill/Tandoor (D/M/SP)

Gulmehendi Murgh Tikka | Gosht Ki Pasillian

Sorbet

Lemon Basil Sorbet

Fish (D/M)

Meen Dakhani | Crumbed seabass, edamame & asparagus poriyal, coconut & curry leaf

Meat (D/G/SB/SP/SS)

Beef Short Ribs | Slow-cooked short ribs, aubergine and broccoli puree, mash potato, broccolini

Dessert (D/E)

Exotica | coconut dacquoise, mango mousse, coconut cremoso, exotic fruits and mango sorbet

AED 645 per person

SAFFRON MENU

Discover three courses featuring a selection of authentic dishes rich with tongue-tingling flavours that take you on a culinary journey through India. From plated starters to sharing main courses and a grand dessert finale, contemporary dining is paired with tradition for a mouthwatering experience.

Starter (Plated)

Kothmir Jhinga | Tiger prawn marinated with fresh coriander, garlic and green chilli (S)

Masala Black Cod | Chargrilled black cod marinated with carom seeds (D/S/M)

Gosht Ki Pasillian | Lamb chop infused with balsamic and Tellicherry pepper (SP)

Nawabi Chicken Tikka | Chicken breast suffused with thyme, coriander and cheese (D)

Punjabi Samosa | Vegetable samosa, chickpea masala (D/G/N/SB)

Main Course (Sharing)

Meen Moiley | Amal's signature fish stew with fresh coconut and ginger (M/S)

Murgh Makhni | Chicken tikka cooked in a rich creamy tomato sauce (D/M)

Gosht Biryani | Awadhi-style lamb layered with aromatic basmati rice (D/M/N)

Dal Makhni | Creamy black lentils enriched with tomato and butter (D)

Cucumber Raita (D)

Selection of Tandoori Breads (D/E/G)

Dessert (Plated)

Exotica | Coconut mousse, mango-passion fruit sauce (D/E/G/N)

Cardamom Kulfi | Cardamom flavoured Indian pistachio ice cream with falooda (D/N)

Gajar Halwa | Traditional carrot pudding made with thickened milk and pistachios (D/N)

Seasonal sliced fresh fruits with assorted berries

AED 495 per person

ANISE MENU

Feast on three indulgent courses that deliver an elevated fusion of spices to tantalise and excite the palate. From plated starters to sharing main courses and a memorable dessert conclusion, we place authentic Indian techniques, ingredients and innovation in the culinary spotlight.

Starter (Plated)

Meen Kariveppilai | Coconut, curry leaf, ginger and green chilli infused chargrilled sea bream (S)

Murgh Thecha | Chicken fillets marinated with green chilli, mustard, coriander and peanuts (M/N)

Kashmiri Seekh Kebab | Fenugreek-infused spiced minced lamb skewer with coriander & onion (D)

Punjabi Samosa | Vegetable samosa, chickpea masala (D/G/N/SB)

Main Course (Sharing)

Lamb Kolhapuri | Slow-cooked lamb leg morsels with coconut, onion and red chilli (M/SS)

Murgh Tikka Masala | Chicken tikka tossed in a fragrant tomato and onion sauce (D/M/N)

Goan Prawn Curry | Tiger prawns with chili, kokum and coconut sauce (S)

Dal Makhni | Creamy black lentils enriched with tomato and butter (D)

Saffron Rice | Cucumber Raita (D)

Selection of Tandoori Breads (D/E/G)

Dessert (Plated)

Exotica | Coconut mousse, mango-passion fruit sauce (D/E/G/N)

Gulab Jamun | Sweetened golden milk dumplings (D/G/N)

Saffron Rasmalai | Saffron and cardamom flavoured milk dumplings (D/N)

Seasonal sliced fresh fruits with assorted berries

AED 425 per person

CUMIN MENU / VEGETARIAN (V)

Celebrate the delectable diversity of vegetarian cuisine with three thoughtfully crafted courses that put innovation and authenticity on a plate. From plated starters to sharing main courses and sweetly indulgent desserts, explore nature's bounty with a uniquely Armani/Amal take on India's culinary heritage.

Starter (Plated)

Basil Coriander Ki Tikki | Basil and coriander patties, gooseberry chutney, beetroot yoghurt (D/G/N)

Laal Mirch Ka Paneer Tikka | Grilled cottage cheese tikka stuffed with chilli and mango chutney (D/M)

Achari Gobhi | Roasted Cauliflower infused with pickle marination, smoked cauliflower puree (D/M/SP)

Raj Kachori | Channa chaat, sweet yoghurt, flavored chutneys (D/G)

Main Course (Sharing)

Lauki Paneer Ka Kofta | Bottle gourd & cottage cheese dumplings stuffed with burrata & cashews (D/N/SB)

Saag Meloni | Seasonal vegetables cooked with spinach and tempered with cumin and garlic (D)

Aloo Udayagiri | Tempered baby potatoes with roasted coriander and curry leaves

Dal Makhni | Creamy black lentils enriched with tomato and butter (D)

Steamed Rice | Cucumber Raita (D)

Selection of Tandoori Breads (D/G)

Dessert (Plated)

Gulab Jamun | Sweetened golden milk dumplings (D/G/N)

Saffron Rasmalai | Saffron and cardamom flavoured milk dumplings (D/N)

Gajar Halwa | Traditional carrot pudding with thickened milk and pistachios (D/N)

AED 345 per person

ARMANI/AMAL SIGNATURE PLATTERS



Vegetarian Sampler (D/G/M/N/SB/V)	185
Raj kachori, Basil and coriander ki tikki, Kale aur corn ki seekh, Soya ki champ, Laal mirch ka paneer tikka	
Grilled Sampler (D/G/S/SB/SS/V)	325
Laal mirch ka paneer tikka, Murgh thecha, Meen kariveppilai, Kothmir jhinga, Gosht ki pasillian	
Tandoor Sampler (D/M/SP/S/V)	325
Bharwan artichoke; Gulmehendi murgh tikka, Masala black cod, Kasundi jhinga; Kashmiri seekh kebab	
Non-vegetarian Sampler (D/G/M/S)	350
Gosht ki pasillian, Kothmir jhinga; Masala black cod; Nawabi chicken tikka; Kashmiri seekh kebab	
APPETIZER / VEGETARIAN (V)	
Pani Poori Shots (G/SP/VE)	60
Crispy pooris, duo of chaat filling, flavoured trio shots.	
Green Peas & Asparagus Ka Shorba (V)	70
Green peas & asparagus soup, roasted cumin, peas & asparagus salsa	
Tamatar Ki Chaat (D) 	70
Local candy tomato, coriander chutney, burrata, basil sorbet, cassava chips	
Raj Kachori (D/G)	70
Channa chaat, tomato-infused dhokla crumble, sweet yoghurt, flavored chutneys	
Punjabi Samosa Chaat (D/G/N/SB)	75
Vegetable samosa, Punjabi chole, flavoured chutney	
Basil Coriander Ki Tikki (D/G/N)	75
Basil and coriander patties, gooseberry chutney, beetroot yoghurt, kataifi	
Mushroom Mille Feuille (D/G)	75
Wild mushroom masala, cream cheese, carom infused puff pastry, avocado chutney	
Vegetable Momo (G/N/SB/SS)	75
Steamed vegetable momo served with peanut & sesame jhol	
Vada Pao Sliders (D/G/M/SB)	75
Spiced potato vada, ghati masala, mini buns	

APPETIZER / NON-VEGETARIAN

Murgh Tikka Sliders (D/E/G/M/SB) 	85
Chicken tikka, makhni sauce, mini buns	
Chicken Momo (G/N/SB/SS)	90
Steamed chicken momo served with peanut & sesame jhol	
Pepper Chicken Uttapam (D/E/M/SP) 	95
Mini uttapam, pepper chicken masala, chilli mayonnaise	
Galouti Kebab (D/E/G/N) 	110
Tender lamb patties, foie gras, garlic mayonnaise, paratha	
Podi Scallop (G/M/S)	125
Pan-seared scallop tossed with podi masala, coriander & curry leaf moilee, ikura	

TANDOOR

(All dishes served with pineapple and basil chutney)


Kale Aur Corn Ki Seekh (D/G/V)	100
Crispy kale and corn seekh kebab flavoured with ginger, cumin and coriander root	
Khatta Meetha Avocado(VE)	100
Chargrilled haas avocado, tamarind and chilli	
Achari Gobhi (D/M/SP)	100
Roasted Cauliflower infused with pickle marination, smoked cauliflower puree	
Nawabi Chicken Tikka (D) 	130
Chicken breast infused with thyme, coriander and cream cheese	
Gulmehendi Murgh Tikka (D/M) 	130
Rosemary-scented spiced tandoor chicken thigh tikka	
Kashmiri Seekh Kebab (D)	180
Fenugreek-infused spiced minced lamb skewers coated with coriander and onion	
Kasundi Jhinga (D/M/SP/S)	180
Roasted prawns marinated with yellow mustard seed, turmeric oil ginger and garlic	
Masala Black Cod (D/M/S)	230
Chargrilled black cod marinated with raw mango and carom seeds	

GRILL

(All dishes served with raw mango and coriander chutney)






Soya Ki Champ (D/G/V/SB)	100
Soya bean chunks marinated with Kashmiri chilli and black pepper	
Laal Mirch Ka Paneer Tikka (D/M/V) 	100
Grilled cottage cheese tikka stuffed with chilli and mango chutney	
Bharwan Artichoke (D/SP/V)	100
Stuffed artichoke infused with preserved lemon marination, ginger & green chilli	
Murgh Thecha (M/N)  	130
Chicken fillets marinated with green chilli, mustard, coriander and peanuts	
Meen Kariveppilai (S)	160
Coconut, curry leaf, ginger and green chilli infused chargrilled sea bream	
Kothmir Jhinga (S) 	180
Tiger prawns marinated with fresh coriander, garlic and green chilli	
Gosht Ki Pasillian (SP)	210
Lamb chop infused with balsamic and Tellicherry pepper	

CONTEMPORARY MAINS

Saag Chicken (D/G) 	220
Corn fed chicken breast stuffed with spiced mince, baby vegetables, cumin and garlic tempered spinach, masala jus	
Beef Short Ribs (D/G/SB/SP/SS)	300
Slow-cooked short ribs, aubergine and broccoli puree, mash potato, broccolini	
Meen Dakhani (D/M)	250
Crumbed seabass, edamame & asparagus poriyal, coconut & curry leaf tempered tomato sauce	

CLASSIC MAINS






POULTRY / MEAT

Murgh Makhni (D/M) 	150
Chicken thigh tikka cooked in a rich creamy tomato sauce	
Murgh Tikka Masala (D/N/M) 	150
Chicken thigh tikka tossed with a fragrant tomato and onion sauce	
Malwani Murgh (M) 	150
Spicy Maharashtrian style chicken curry cooked with onion, ginger and garlic	
Rajasthani Nalli (D/M) 	175
Lamb shank stewed with whole spices, yoghurt sauce	
Lamb Kolhapuri (M/SS) 	175
Slow-cooked lamb leg morsels with coconut, onion and red chilli	
Lamb Rogan Josh(M)	175
Lamb leg morsels stewed with tomatoes, red chillies and fennel	






SEAFOOD

Meen Moilee (S/M) 	170
Kingfish cooked with curry leaf, ginger and coconut sauce	
Goan Prawn Curry (S) 	175
Tiger prawns with chilli, kokum and coconut sauce	
Malabar Lobster Curry (D/M/S) 	399
Butter poached lobster served with a spicy Malabar curry	

VEGETARIAN MAINS (V)

Pindi Chole (VE) 	110
Traditional style chickpea curry with ginger, green chilli and garam masala	
Subz Adraki (M/SP/VE) 	110
Seasonal vegetable stir-fried with fresh ginger, onion, tomato, chilli & lemon	
Saag Bocconcini (G/D/SB)	110
Crumbed baby mozzarella served with spinach tempered with garlic and cumin	
Broccolini And Asparagus Poriyal (M/N/VE)	110
Stir-fried broccolini, asparagus and cashew nuts with fresh coconut	
Baingan Ka Bharta (D)	110
Tandoor smoked eggplant cooked with onion, tomato, garlic and green chilli	
Bhindi Do Pyaza (M/VE) 	110
Carom infused okra cooked with onion and tomato masala	
Kadhai Paneer (D/G/N/SB) 	120
Diced cottage cheese cubes tossed with mixed peppers, onion and ginger	
Lauki Paneer Ka Kofta (D/N/SB) 	135
Bottle gourd and cottage cheese dumplings stuffed with burrata, cashew and yoghurt sauce	

ACCOMPANIMENTS (V)

Kadhai Gobi (D) 	75
Cauliflower sautéed with onion and mixed peppers	
Saag Aloo (D) 	75
Spinach and potato with garlic and coriander	
Aloo Udayagiri (VE) 	75
Tempered baby potatoes with roasted coriander and curry leaves	
Dal Makhni (D)	75
Creamy black lentils enriched with tomato and butter	
Dal Panchmel (M)	75
Mixed yellow lentils tempered with cumin, garlic and tomato	
Green Salad (VE) 	25
Sliced carrot, cucumber, tomato, onion and fresh greens	
Raita (D) 	25
Cucumber and tomato yoghurt spiced with mint and roasted cumin	

BIRYANI POT

All served with raita

Nizami Murgh Biryani (D)  170

Fragrant chicken layered with saffron-infused basmati rice

Gosht Biryani (D/M/N) 180

Awadhi-style lamb layered with basmati rice

Jhinga Biryani (D/S) 190

Aromatic tiger prawns cooked with fragrant basmati rice

Mumbai Vegetable Biryani (D/V)  120

Fragrant basmati rice cooked with mixed vegetables

RICE (V)

Steamed Rice (VE) 30

Steamed basmati rice

Jeera Rice (D) 35

Basmati rice tempered with cumin and ghee

Saffron Rice(VE) 40

Saffron-infused fragrant basmati rice



Biryani Rice (D) 50

Cardamom and mace flavoured basmati rice

TANDOOR BREADS (G)

Amal bread basket (Two pieces each of plain, butter and garlic naan) (D)	60
Plain naan (D/E)	25
Butter naan (D/E)	25
Garlic naan (D/E)	25
Tandoori roti (VE)	25
Butter roti (D/V)	25
Paratha (D/V)	25
Mint paratha (D/V)	25
Missi Roti (D)	30
Peshawari naan (D/E/N)	30
Chilli cheese kulcha (D/E)	30
Potato and onion kulcha (D/E)	30
Amritsari Kulcha (D/E)	30
Sundried tomato, olive and parmesan kulcha (D/E)	40
Truffle kulcha (D/E)	80

DESSERTS

Gulab Jamun (D/G/N/V) 	60
Golden fried milk dumplings	
Saffron Rasmalai (D/N/V) 	60
Saffron and cardamom flavoured milk dumplings	
Gajar Halwa (D/N/V) 	60
Traditional carrot pudding with thickened milk and pistachios	
Cardamom Kulfi (D/N/V) 	65
Cardamom-flavoured Indian pistachio ice cream with falooda	
Wild Berry Granita (VE) 	80
Berry marmalade, fresh wild berries, edible flowers	
Chocolate Banana (D/E/N)	75
Dark Chocolate mousse, sacher sponge, banana ice cream	
Pista Raspberry (D/E/G/N)	75
Almond jaconde, strawberry jelly, pistachio mousse and Chantilly	
Exotica (D/E)	80
Coconut dacquoise, mango mousse, coconut cremoso, exotic fruits and mango sorbet	
Chocolate Molten (D/E/G/N)	85
70% dark chocolate golden brownie with coffee cardamom ice cream	
Kulfi Platter (D/N/V) 	90
Selection of mango, cardamom and pistachio kulfi, served with falooda	
Indian Desserts (D/G/N/V) 	100
Gulab Jamun, Gajar Halwa, Cardamom Kulfi and Rasmalai	
Seasonal sliced fresh fruits with assorted berries (VE)	70

TEA

Earl Grey	35
English Breakfast	35
Green Tea	35
Jasmine Tea	35
Chamomile	35
Moroccan Mint	35

COFFEE

Espresso	35
Macchiato	35
Americano	40
Double Espresso	45
Cappuccino	45