

ARMANI / DELI

FIVE-COURSE FESTIVE SET MENU

20th to 30th December

AED 399 per person

STARTER

CARPACCIO DI BRANZINO (S, SP, R)

Seabass carpaccio with balsamic dressing, lime,
fresh chives and caviar

PASTA

AGNOLOTTI DI AGNELLO (G, E, D, C)

Handmade lamb ragout agnolotti with foie gras, Jerusalem artichoke and sage

RISOTTO

RISOTTO AI FUNGHI E TARTUFO (D, V, G, C)

Acquerello rice with wild mushrooms,
Parmigiano Reggiano fondue and black truffle

MAIN COURSE

TAGLIATA DI ANATRA (D, SP)

Duck magret with sweet potato pavé, baby spinach
and orange winter spiced jus

DESSERT

DELI TIRAMISU (D, E, G)

Mascarpone cheese mousse with espresso flavoured ladyfinger

ARMANI / DELI

NEW YEAR'S EVE DINNER MENU

31st December, 6-10:30 PM

AED 1,299 per person

ITALIAN ANTIPASTI

Capers (V, SP)
Sundried tomatoes (V, SP)
Artichokes (V, SP)
Anchovies (SP, S)
Bell peppers stuffed with tuna (SP, S)
Marinated shallots (V)
Onions in balsamic vinegar (V, SP)
Bell peppers stuffed with anchovies (SP, S)
Premium bruschetta (S, G, D)

SELEZIONE DI OLIVE

Bella di Cerignola (V, SP)
Green Nocellara (V, SP)
Green olive stuffed with pickles (V, SP)
Black olive Gaeta (V, SP)
Green olive stuffed with goat cheese (V, SP, D)
Marinated green olive with oregano and chili (V, SP)
Taggiasca olives (V, SP)
Kalamata olives (V, SP)

ANTIPASTI FREDDI

Panzanella Toscana (VG, C, M)
Caprese salad (V, D, N)
Baby potato salad with turkey bacon and Pommery mustard (M)
Orecchiette chicken pesto salad (G, D, N)
Venere rice salad (V, C)
Vitello tonnato with capers (E, M, S, SP)
Mediterranean seafood salad (D, S, E)
Grilled vegetables salad (V)
Barley root vegetable salad (V, G)

CAVIALE

Premium caviar served with chives, sour cream
and homemade blinis (D, G, S, SP)

SALUMI

Beef bresaola (SP)
Beef salami Milano (SP)
Smoked beef speck (SP)
Goose speck (SP)
Goose ham (SP)
Aged lamb leg (SP)

INSALATA DEL GIORNO

Caesar salad with aged parmesan (D, E, G, M)
Selection of leaves and condiments

L'ANGOLO DELLA BURRATA

Apulian burrata with heirloom tomatoes, basil pesto,
aged balsamico glaze, and tomato crumble (D, G, N)

FRUTTI DI MARE

Vongole Veraci (S, R)
Mussels (S, R)
Premium oysters (S, R)
Salmone marinato (S, R)
Scallop crudo (S, R)
Seabass carpaccio (S, R)
Tuna tartare (S, R)
Deli signature crudo (S, R)
Lobster tail (S, R)

PORK ROOM

Served with bread and condiments (G, SP)

Lardo (SP)
Spinata Piccante (SP)
Speck (SP)
Culatello (SP)
Mortadella (SP)
Salame Milano (SP)
San Daniele ham (SP)
Coppa ham (SP)
Pancetta di Maiale alle Erbe (SP)

CHEESE DISPLAY

Served with bread and condiments (G, N)

Parmigiano Reggiano Vacche Rosse (D)

Asiago (D)

Pecorino Romano (D)

Gorgonzola Dolce (D)

Toma Piemontese (D)

Fontina (D)

Provolone Valpadano (D)

Scamorza Affumicata (D)

Montasio (D)

Pecorino di Pienza (D)

Gouda (D)

Brie (D)

Cheddar (D)

Parmigiano Reggiano (60 months) (D)

Goat cheese (D)

Manchego (D)

Comte (D)

Grana Padano DOP (D)

ZUPPA STATION

Zuppa ai Funghi Porcini

Porcini soup with roasted mushrooms, pecorino fondue
and roasted Piedmont hazelnut PGI (D, N, V, G)

Lobster Fregola

Sardinian fregola with lobster and datterino tomatoes (S, G, D)

PASTA STATION

Ravioli Ricotta e Spinaci

Ravioli with cow's ricotta, baby spinach, tomato sauce,
Grana Padano fondue (V, D, G, E)

Paccheri al Ragu Bolognese

Paccheri pasta with beef bolognese ragout and rosemary (G, D, C)

Tortelli di Astice

Lobster tortelli with bisque sauce (G, D, S, C, E)

PIZZA

Pass around

Pizza Armani

Truffle paste, mozzarella fior di latte, burrata, rocket leaves,
beef bresaola, fresh truffle (G, D, SP)

RISOTTO STATION

Risotto Armani

Saffron risotto with Grana Padano (V, D, C, SP)

Risotto ai Funghi e Tartufo

Wild mushrooms with Parmigiano Reggiano fondue and black truffle (D, V, G, C, SP)

PREMIUM CARVING

*Served with Italian thyme-roasted potatoes, creamy polenta, grilled asparagus,
roasted pumpkin, broccolini, balsamic-glazed rainbow carrots
and truffle mashed potatoes (D, SP)*

Costata di Manzo Wagyu Arrosto

Roasted Wagyu beef rib eye with truffle jus (C)

Spigola Catturata in Natura

Wild-caught seabass with traditional livornese sauce (S, SP)

Carre di Agnello in Crosta di Pistacchi

Grilled lamb rack with pistachio crust (N, M, G)

Anatra Arrosto al Forno

Oven-roasted duck with orange jus

KIDS SELECTION

By request

Pizza Margherita

Tomato sauce, mozzarella fior di latte, basil (G, D, SP)

Mini Wagyu Beef Slider

Served with French fries (G, D, SB, SS, E)

Chicken Tender Milanese Style

Served with French fries (G, D, SB, E)

DESSERTS DISPLAY

Caramel mousse with apricot (D, G, E)
Raspberry vanilla pannacotta (D)
Mini baba, chantilly, strawberry (D, G, E)
Duo chocolate mousse (D, N, G, E)
Cassata shooter with berries (D)
Amarena cherry cioccolato (D, G, E,N)
Hazelnut plaisir (D, N, G, E)
White chocolate cheesecake (D, N, G, E)
Raspberry pistachio (D, N, G, E)
Coffee opera (D, N, G, E)
Amalfi lemon meringue tartlet (D, N, G, E)
Seasonal fruit tartlet (D, N, G, E)
Tart ai fichi (D, E,G,N)
Profiteroles al cioccolato (G, E, D)
Dulce banana tartlet (D, N, G, E)
Berries basil (Vegan)
Exotic fruits brunoise (Vegan)
Watermelon strawberry gazpacho (Vegan)

DOLCE CLASSICO TROLLEY

Cannoli filled with ricotta mousse (D, G, E)
Champagne sabayon forest berries (Alcohol, D, E)
Millefoglie with crema pasticcera (D, G, E)
Armani tiramisu (D, G, E)

FRESH FRUITS

Pineapple
Watermelon
Cantaloupe melon
Honey dew
Kiwi
Dragon Fruit
Forest berries

EXOTIC FRUIT CRAVING

Display on ice

ICE CREAM I SORBET

Served in waffle cone with condiments (G, E, D, N)

Vanilla (D, E)

Chocolate (D)

Espresso (D, E)

Hazelnut Piemonte (D, N, E)

Raspberry

Strawberry

Lemon and basil

Exotica

KIDS COUNTER

Chocolate fountain served with fruit skewer and marshmallow

Popcorn

Mix candies

Cookies

(D, G, N, E)

ARMANI / DELI

NEW YEAR BRUNCH MENU

1st January, 1-9 PM
AED 450 per person

ON THE TABLE

BREAD BASKET, BRUSCHETTA AND FRITTO MISTO

Served with tomato basil pesto, green pea caprino cheese, Taggiasca olive tapenade and eggplant caponata with pecorino shavings
(S, G, D, SP)

ITALIAN ANTIPASTI

Capers (V, SP)
Sundried tomatoes (V, SP)
Artichokes (V, SP)
Anchovies (SP, S)
Bell peppers stuffed with tuna (SP, S)
Marinated shallots (V)
Onions in balsamic vinegar (V, SP)
Bell peppers stuffed with anchovies (SP, S)

SELEZIONE DI OLIVES

Bella di cerignola (V, SP)
Green nocellara (V, SP)
Green olive stuffed with pickles (V, SP)
Black olive gaeta (V, SP)
Green olive stuffed with goat cheese (V, SP, D)
Marinated green olive with oregano and chili (V, SP)
Taggiasca olives (V, SP)
Kalamata olives (V, SP)

ANTIPASTI FREDDI

Panzanella Toscana (VG, C, M)
Caprese salad (V, D, N)
Baby potato salad with turkey bacon and pommery mustard (M)
Orecchiette chicken pesto salad (G, D, N)
Venere rice salad (V, C)
Vitello tonnato with capers (E, M, S, SP)
Mediterranean seafood salad (D, S, E)
Grilled vegetables salad (V)
Barley root vegetable salad (V, G)

INSALATA DEL GIORNO

Caesar salad with aged parmesan (D, E, G, N)
Selection of leaves and condiments

L'ANGOLO DELLA BURRATA

Apulian burrata, heirloom tomatoes, basil pesto, aged balsamic glaze
and tomato crumble (D, G, N)

PORK ROOM

Served with bread and condiments (G, SP)

Lardo (SP)

Spinata Piccante (SP)

Speck (SP)

Culatello (SP)

Mortadella (SP)

Salame Milano (SP)

San Daniele ham (SP)

Coppa ham (SP)

Pancetta di Maiale alle Erbe (SP)

CHEESE DISPLAY

Served with bread and condiments (G, N)

Parmigiano Reggiano Vacche Rosse (D)

Asiago (D)

Pecorino Romano (D)

Gorgonzola Dolce (D)

Toma Piemontese (D)

Fontina (D)

Provolone Valpadano (D)

Scamorza Affumicata (D)

Montasio (D)

Pecorino di Pienza (D)

Gouda (D)

Brie (D)

Cheddar (D)

Parmigiano Reggiano (60 months) (D)

Goat cheese (D)

Manchego (D)

Comte (D)

Grana Padano DOP (D)

FRUTTI DI MARE

Vongole Veraci (S, R)
Mussels (S, R)
Premium oysters (S, R)
Salmone marinato (S, R)
Scallop crudo (S, R)
Seabass carpaccio (S, R)
Tuna tartare (S, R)
Deli signature crudo (S, R)

ZUPPA OF YOUR CHOICE

Zuppa ai Funghi Porcini
Porcini soup with roasted mushrooms, pecorino fondue
and roasted Piedmont hazelnut PGI (D, N, V, G)

Lobster Fregola
Sardinian fregola with lobster and datterino tomatoes (S, G, D)

PIZZA

Pass around

Pizza Armani
Truffle paste, mozzarella fior di latte, burrata, rocket leaves,
beef bresaola, fresh truffle (G, D, SP)

Pizza Margherita
Tomato sauce, mozzarella fior di latte, basil (G, D, SP)

PASTA STATION

Ravioli Ricotta e Spinaci
Ravioli with cow's ricotta, baby spinach, tomato sauce, Grana Padano fondue (V, D, G, E)

Paccheri al Ragu Bolognese
Paccheri pasta with beef bolognese ragout and rosemary (G, D, C)

RISOTTO STATION

Risotto Armani
Saffron risotto with Grana Padano (V, D, C, SP)

Risotto ai Funghi e Tartufo
Wild mushrooms with Parmigiano Reggiano fondue and black truffle (D, V, G, C, SP)

PREMIUM CARVING

Served with thyme-roasted potatoes, creamy polenta, grilled asparagus, roasted pumpkin, broccolini, balsamic-glazed rainbow carrots and truffle mashed potatoes (D, SP)

Costata di Manzo Wagyu Arrosto
Roasted Wagyu beef rib eye with truffle jus (C)

Spigola Catturata in Natura
Wild-caught seabass with traditional livornese sauce (S, SP)

Pollo Arrosto al Forno
Oven-roasted corn-fed chicken with aromatic jus (C, D)

DESSERT DISPLAY

Caramel mousse with apricot (D, G, E)
Raspberry vanilla panna cotta (D)
Mini baba with chantilly and strawberry (D, G, E)
Duo chocolate mousse (D, N, G, E)
Cassata shooter with berries (D)
Amarena cherry cioccolato (D, G, E, N)
Hazelnut plaisir (D, N, G, E)
White chocolate cheesecake (D, N, G, E)
Raspberry pistachio (D, N, G, E)
Coffee opera (D, N, G, E)
Amalfi lemon meringue tartlet (D, N, G, E)
Seasonal fruit tartlet (D, N, G, E)
Tart ai fichi (D, E, G, N)
Profiteroles al cioccolato (G, E, D)
Dulce banana tartlet (D, N, G, E)
Berries basil (VG)
Exotic fruits brunoise (VG)
Watermelon strawberry gazpacho (VG)

DOLCE CLASSICO TROLLEY

Cannoli with ricotta mousse (D, G, E)
Sfogliatelle with custard (G, D, E)
Millefoglie with crema pasticciera (D, G, E)
Armani tiramisu (D, G, E)

FRESH FRUITS

Pineapple, watermelon, cantaloupe melon,
Honey dew, kiwi, dragon fruit , Forest berries

EXOTIC FRUIT CRAVING

Display on ice

ICE CREAM I SORBET

Served in waffle cone with condiments (G, E, D, N)

Vanilla (D, E)

Chocolate (D)

Espresso (D, E)

Hazelnut Piemonte (D, N, E)

Raspberry

Strawberry

Lemon and basil

Exotica

KIDS COUNTER

Chocolate fountain served with fruit skewer and marshmallow

Popcorn

Mix candies

Cookies

(D, G, N, E)