

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 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.


## 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:

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

Armani Signature (A) Vegetarian (V) Vegan (VG) Sustainable/locally sourced  Nuts (N) Dairy (D) Gluten (G) seafood (S)

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## 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

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



## APPETIZER / NON-VEGETARIAN

<b>Murgh Tikka Sliders (D,E,G,M,SB)</b> 	85
Chicken tikka, makhni sauce, mini buns	
<b>Chicken Momo (G,N,SB,SS)</b>	90
Steamed chicken momo served with peanut & sesame jhol	
<b>Pepper Chicken Uttapam (D,E,M,SP)</b> 	95
Mini uttapam, pepper chicken masala, chilli mayonnaise	
<b>Galouti Kebab (D,E,G,N)</b> 	110
Tender lamb patties, foie gras, garlic mayonnaise, paratha	
<b>Podi Scallop (G,M,S)</b>	125
Pan-seared scallop tossed with podi masala, coriander & curry leaf moilee, ikura	
<b>TANDOOR</b>	
<b>(All dishes served with pineapple and basil chutney)</b>	
<b>Kale Aur Corn Ki Seekh (D,G,V)</b>	100
Crispy kale and corn seekh kebab flavoured with ginger, cumin and coriander root	
<b>Khatta Meetha Avocado (VE)</b>	100
Chargrilled haas avocado, tamarind and chilli	
<b>Achari Gobhi (D,M,SP)</b>	100
Roasted Cauliflower infused with pickle marination, smoked cauliflower puree	
<b>Nawabi Chicken Tikka (D)</b> 	130
Chicken breast infused with thyme, coriander and cream cheese	
<b>Gulmehendi Murgh Tikka (D,M)</b> 	130
Rosemary-scented spiced tandoor chicken thigh tikka	
<b>Kashmiri Seekh Kebab (D)</b>	180
Fenugreek-infused spiced minced lamb skewers coated with coriander and onion	
<b>Kasundi Jhinga (D,M,SP,S)</b>	180
Roasted prawns marinated with yellow mustard seed, turmeric oil ginger and garlic	
<b>Masala Black Cod (D,M,S)</b>	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** 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






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## CLASSIC MAINS






### POULTRY / MEAT

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






### SEAFOOD

<b>Meen Moilee (S,M)</b> 	170
Kingfish cooked with curry leaf, ginger and coconut sauce	
<b>Goan Prawn Curry (S)</b> 	175
Tiger prawns with chilli, kokum and coconut sauce	

## VEGETARIAN MAINS (V)

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

## ACCOMPANIMENTS (V)

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

<b>Amal bread basket</b> (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

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