

ARMANI

Hotel Dubai



RAMADAN NIGHTS BY ARMANI

Come together after a day of fasting and self-reflection for a meaningful gathering in good company at Armani Hotel Dubai.

Enjoy Iftar or Suhoor in an inspiring location, where elegance, sophistication, award-winning dining, and thoughtful service embody the spirit of the holy month.

Break your fast with an exceptional Iftar buffet offering a fusion of traditional flavours with a distinctive signature flair, or savour a social sharing-style Suhoor under the stars, all at Armani/Pavilion.

BOOK NOW

Email: reservations.dubai@armanihotels.com

Call: +971 4 888 3999

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.

نصائح للضيف

إذا كنت لديك أية مخاوف تتعلق بالحساسية، أو الحساسية المفرطة من الأطعمة، يُرجى التحدّث إلى أحد أفراد الفريق. ندرج المواد المسبّبة 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)
ألبان (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 لخطرهما المتزايد على الصّحة، فإننا ننصح بشدّة بضرورة تجنّب النساء الحوامل والرضع والأطفال دون سن ١٥ عاماً والأشخاص الذين يعانون من حالات صحية خاصة تناول المنتجات الحيوانية النيئة أو غير المطهّوة جيداً.

تماشياً مع التزامه بالاستدامة، يشتري فندق أرماني 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 المكوّنات المحلية والتي يتمّ تمييزها بعلامة ورقة الشجر لسهولة التعرّف عليها. 

تتوفّر معلومات إضافية عند الطلب.

RAMADAN NIGHTS BY ARMANI

SOHOUR MENU

AED 295 per person

Salads and Appetizers

Selection of Homemade Bread (G)

Hummus (V, SS)

Mohammara (G, N, V, SP)

Moutabal (D, V, SS)

Babaganoush (V)

Vine Leaves (V)

Tabbouleh (V, G)

Fattoush (V, SP, G)

Labneh with Mint (D, V)

Tyrokafteri (D, SP)

Spicy Feta Cheese with Piquillo Pepper

Mixed Olives, Turnip Pickles, Arabic Pickles (S, P)

Caprese Salad (D, V, N)

Marinated Roma Tomato, Mozzarella Cheese, and Basil Pesto

Selection of Armani/Hashi Maki Rolls (S, SB, G, SP, SS)

Shrimp Cocktail (S, D)

Marinated Shrimps with Romaine Lettuce, Avocado, and Cocktail Sauce

Chicken Caesar Salad (D, E, SP)

Romaine Lettuce, Caesar Dressing, and Parmesan

Selection of Hot Mezze

Served with Tahina and Harra Sauce (SS)

Lamb Sambousek (G, N, E, D, SB)

Chicken Mussakan Roll (G, E, D, SB)

Cheese Roll (G, D, V, SB)

Spinach Fatayer (D, G, N, SB)

Vegetable Samosa (D, G, SB, V)

Soup Selection

Oriental Lentil Soup (G, V)
Served with Lemon Wedge and Pita Bread

Traditional Moroccan Harira Soup (G, SP)
Lamb, Dates and Lemon

Pizza

Pepperoni Pizza (D, G, SP)
Beef Pepperoni, Tomato Sauce, Mozzarella

Pizza Margherita (D, G, SP, V)
Basil, Tomato Sauce, Mozzarella

Main Course

Kibbeh Bil Laban (G, D, N)
Lamb Kibbeh with Garlic Mint Yogurt Sauce

Chicken Liver (SP)
Garlic, Coriander, and Pomegranate

Eggplant Moussaka (V, SB, SP)
Baked Eggplant with Chickpeas and Tomato Sauce

Fateeh Bil Zet (V, D, G, SS)
Chickpeas, Yogurt, and Crispy Bread

Mahashi (C, SP)
Vine Leaves Stuffed with Lamb and Rice

Grilled Salmon (S, D, M)
Lemon Butter Sauce

Beef Medallions (SP, G, C)
Vegetable Ratatouille

Mixed Grill
Shish Taouk (SP, D, G, M), Lamb Kofta (G, SP), Grilled Prawns (S)

Vegetable Couscous (G, C, V)
Murgh Makhani (D, M)
Steamed Basmati Rice (V)

Live Shawarma Station

Arabic-Spiced Chicken, Saj Bread, Tomato and Pickles (D, G, SS, SP)

Pasta Station

Penne Bolognese (D, G, SP, C)
Beef Ragout and Tomato

Ravioli Spinach and Ricotta (D, E, G)
Cheese Sauce with Mushroom

Ditalini Rigati Pasta (V, D, G)
Cacio e Pepe

Foul Medames and Cheese Station

Foul Medames (SS, V)
Served with Tomato, Onion, and Tahina Sauce

Labneh Balls with Olive Oil (D, V)

Shakshuka (E, SP)
Red Bell Pepper and Tomatoes

Cheese Selection (D, V)

Feta, Baladi, Kashkawan, and Cheddar

Manakish Selection

Fatayer Meat and Cheese (G, D, SP)
Fatayer Akawi Cheese (V, G, D)
Fatayer Zaatar and Cheese (V, G, D, SS)

Desserts

- White Chocolate Cheesecake (D, E, G, N)
- Hazelnut Plaisir (G, E, N, D)
- Black Forest Pastry (G, E, D, N)
- Lemon Meringue Tartlet (G, E, D, N)
- Duo Chocolate Mousse (G, E, N, D)
- Tiramisu Espresso (G, E, D)
- Paris-Dubai Profiterole (G, E, D)
- Seasonal Sliced Fruit Platter (V)
- Halwat Al Jibn (D, N, V)
- Znoud Al-Sit and Walnut Katayef (G, N, D)
- Rose Water Crème Brûlée (E, D)
- Arabic Delight Selection (G, N, V)
- Umm Ali (G, N, D, V)
- Mohalabia Mousse – Apricot Flavor (N, D, V)
- Gulab Jamun (D, G, N, V)
- Selection of Dried Fruits and Nuts (N, V, SP)
- Turkish Kunafa Station with Cheese (G, N, D, V)
- Turkish Delight Shawarma Station (Lokum) (N, V)
- Luqaimat Station (G, D, SS, V)
- Ice Cream Station (D, E)

Dish contains Gluten (G) Vegetarian (V) Nuts (N) Sea foods (S) Dairy (D) Eggs (E) Sulphite (SP)
Sesame (SS) Soybeans (SB) Mustard (M) Celery (C)

Price is inclusive of 7% Municipality fee, 10% Service Charge and 5% VAT

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