

# 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](mailto: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

## IFTAR MENU

AED 385 per person

### Selections of Ramadan Juices

Jallab (N), Laban Ayran (D), Tamarind, Qamar Al-Din

### On the Table

Dates

## ARMANI/MEDITERRANEO

### Arabic Specialties

#### Salads and Appetizers

Za'atar and Arabic Bread (G)

Hummus (V, SS)

Mohammara (G, N, V, SP)

Moutabbal (D, V, SS)

Vine Leaves (V)

Tabouleh (V, G)

Fattoush (V, SP, G)

Labneh with Mint (D, V)

Fried Cauliflower Salad with Tahina Sumac Sauce (D, SS, SB)

Roasted Eggplant Salad with Tahina and Pine Nuts (V, N, SS)

Mixed Olives, Turnip Pickle, Arabic Pickle (SP, N)

Tyrokafteri (D, SP)

Spicy Feta Cheese with Piquillo Pepper

#### Selection of Hot Mezze

Served with Tahina and Harra Sauce (SS)

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

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

Cheese Roll (G, D, V, SB)

Spinach Fatayer (D, G, N, SB)

Green Falafel (V, SB)

# ARMANI/MEDITERRANEO

## Soup Selection

Oriental Lentil Soup with Lemon Wedge and Pita Bread (G, V)  
Traditional Moroccan Harira Soup with Lamb, Dates and Lemon (G, SP)

## Main Course

Lamb Shakriah, Lamb Cubes, Potato, Onion in Yoghurt Sauce (N, D)  
Rice Bil Shariya, Rice with Yellow Vermicelli and Pine Nuts (N, D)  
Moroccan Chicken Tajine with Green Olives and Lemon Confit (D, G)  
Couscous Royale, Vegetables and Dried Fruits (SP, G, D)  
Eggplant Moussaka, Baked Eggplant with Chickpeas  
and Tomato Sauce (V, SB, SP)  
Shish Taouk (SP, D, G, M)  
Shrimp Kebab (S)  
Grilled Beef (SP)  
Lamb Kofta (G, SP)  
Ouzi Station (D, N, SP)  
Yoghurt with Cucumber and Mint

Roasted Whole Baby Lamb Ouzi  
Served with Traditional Oriental Rice

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

## Shawarma Station (D, G)

Live cooking station with Arabic Spiced Chicken, Saj Bread,  
Tomato, and Pickles

## From the Spit Roast

Roasted Potato Harra with Garlic and Onion (SB, SP)

Harissa Chicken (D, SP)  
Whole Poussin marinated with Arabic Chili and Spices

## Kids' Corner

Mini Beef Slider and French Fries Box (D, G, SP, E, SS)  
Chicken Nuggets (G, E, SB)  
Mozzarella Cheese Sticks (D, G, V, SB)  
Pizza Margherita (D, G, SP, V)

# ARMANI/AMAL

## **Appetizers**

Pani Puri Shot (G, V)  
Aloo Papdi Chaat (D, G, V)  
Selection of Hot Appetizers  
Murgh Malai Tikka (D)

Mini Vegetable Samosa (D, G, SB, V)  
Potato and Green Peas Stuffed Samosa, Mint Chutney

## **Main Course**

Lamb Rogan Josh (M, SP)  
Murgh Makhani (D, M)  
Vegetable Paneer Tawa Masala (D, V, N)  
Pappad | Pickles | Chutneys | Raita (D, SP, G)  
Steamed Basmati Rice (V)

Chicken Biryani (D)  
Basmati Rice and Chicken cooked with Aromatic Spices, Raita

Dal Makhani (D, V)  
Creamy Black Lentils enriched with Butter

Assorted Indian Breads (D, G, V)  
Naan, Roti, Paratha

# ARMANI/HASHI

## **Appetizers**

Wasabi and Pickled Ginger

Temaki Hand Roll (S, SB, SP, G)  
*Vegetable, Crab, Tempura Prawn*

Tako Yaki (S, SB, SP, G)  
*Octopus, Bonito Flake, Pickled Ginger, Spring Onion, Mayo*

Maki Station (S, SB, SP, SS, G)  
*Selection of Californian Crab, Spicy Tuna, and Vegetable Rolls*

## **Hot Appetizers**

Shrimp Tempura (G, S, E, SB)  
Vegetable Spring Roll (G, SB, V)  
Steamed Chicken and Vegetable Gyoza (G, SS, SB)

## **Main Course**

Teriyaki Grilled Salmon with Asian Greens and Sesame (S, SB, SS, G)  
Sautéed Vegetables with Spicy Soya Sauce (V, G, SB, SS)  
Stir-Fried Beef with Vegetables and Peppers (G, SB, SS)

## **On the Wok**

Vegetable Noodles (SB, E, G)

# ARMANI/RISTORANTE

## **Risotto and Pasta Station**

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

Mezze Maniche Bolognese (D, G, SP, C)  
Beef ragout and tomato

Lobster Fregola (D, S, G, SP, C)  
Lobster Bisque, Tomato Sauce, and Basil

Penne Arrabbiata (G, C, SP)  
Tomato Sauce, Parsley and Chili Flakes

# ARMANI/DELI

## **Cold Antipasti Selection (D, G, SP)**

Olives, Olive Tapenade, Sundried Tomato, Tomato Tapenade, Pickled Artichoke, Stuffed Peppers, Balsamic Onions, Pickled Mushrooms, Anchovies, Beef Bresaola, and Tomato Bruschetta

## **Burrata Station (N, D, G, SP)**

Burrata, Eggplant Caponata, Basil Pesto, Balsamic Vinegar, Heirloom Tomato

## **Salad Bar Station (D, N, SP)**

Assorted Green Leaves: Mesclun, Romaine Lettuce, Baby Spinach, Rocket Leaves, Baby Gem

Add-ons: Beetroot, Cherry Tomato, Sweet Corn, Cucumber, Bell Pepper, Carrot, Roasted Pumpkin Seeds, Walnut, Almond Flakes, Chia Seeds, Sunflower Seeds, Quinoa, Pomegranate, Feta, Bocconcini

Dressings: Basil Pesto, Lemon, Balsamic, Caesar

## **Cheese Station (D, G, N)**

Parmesan, Taleggio, Camembert, Mont d'Or, Goat Cheese, Cheddar, Emmental, Brie

Accompaniments: Quince Jelly, Jam, Crackers, Grissini, Lavash, Nuts

## **Selection of Homemade Bread**

### **Hot Antipasti Station**

Bolognese Arancini (D, SB, G, E)

Saffron Mozzarella Arancini (D, SB, G, E)

Fritto Misto with Lemon Mayonnaise (E, G, SB)

Pepperoni Pizza (D, G, SP)

Beef Pepperoni Salami, Tomato Sauce, Mozzarella

Pizza Frutti di Mare (G, D, S, SP)

Tomato Sauce, Seafood Selection, Mushrooms, Bell Pepper



## 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)  
Fruit 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)  
Smoothies and Fruity Gazpacho (D, V)  
Halwat al Jibn (D, N, V)  
Znoud Al-Sit and Walnut Katayef (G, N, D)  
Rosewater Crème Brûlée (E, D)  
Arabic Delight Selection (G, N, V)  
Umm Ali (G, N, D, V)  
Kunafa Nabulsiyah (G, N, D, V)  
Mohalabia Mousse with Apricot (N, D, V)  
Kesari Ras Malai (D, N, V)  
Gulab Jamun (D, G, N, V)  
Selection of Dates and Nuts (G, N, V)  
Chocolate Bar, Chocolate Lollipop (D, N, G), and Assorted Macarons (E, N)  
Turkish Kunafa Station with Cheese (G, N, D, V)  
Turkish Delight Shawarma Station (Lokum) (N, V)  
Luqmat Station (G, D, SS, V)

## Kids' Corner

Doughnut Wall (D, G, N)  
Popcorn Station and Candy Jars  
Chocolate Chip Cookies  
  
Soft Serve Ice Cream Station (D, E, G)  
Vanilla and Chocolate

## Sorbet Station

Chocolate Fountain served with Fruit Chunks and Marshmallows

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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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