

ARMANI

Hotel Dubai

To create something exceptional, your mindset must be relentlessly focused on the smallest detail.

- Giorgio Armani

ARMANI / LOUNGE

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CONSUMER ADVISORY

Eating raw or undercooked animal products increases the risk of illness. For safety, we advise pregnant women, infants, children under foodborne 15, and individuals with specific health conditions to avoid consuming them.

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 are fair trade certified. For an environmentally conscious dining experience, choose from our selection of dishes made with local ingredients, marked with a leaf icon.



ARMANI / LOUNGE

À LA CARTE
11:00 AM to 11:00 PM

CAVIAR

Royal Baeri Caviar	50 Grams (S, E, D, G)	570
Royal Beluga Caviar	30 Grams (S, E, D, G)	1100
Royal Beluga Caviar	50 Grams (S, E, D, G)	1800

SMALL BITES

Chicken Karaage (G, E, SB, D)	70
Fried chicken coated with sweet and spicy sauce.	
Crispy Calamari (G, E, SB, S)	70
Baby squid, jalapeno, lime, and Japanese mayonnaise.	
Shrimp Tempura (S, E, G, SS, SB) 	85
Crispy fried rock shrimp with Japanese spicy sauce.	
Shish Taouk (D, E, SP) 	100
Marinated chicken thigh and grilled vegetables.	
Cold Mezzeh (V, N, G, SS, VG)	110
Hummus, vine leaves, baba ganoush, muhammara, labneh, tabouleh, and Arabic bread.	

Vegetarian (V) Vegan (VG) Sustainable/locally sourced 
Nuts (N) Dairy (D) Gluten (G) Seafood (S) We should be delighted to assist
you with detailed allergen information regarding all dishes and drinks on our
menus. All prices are in AED Dirhams inclusive of
7% municipality fees, 10% service charge and 5% VAT.

SOUPS

Oriental Lentil Soup (V, C, G, VG, SB)  70
Baby spinach with lemon and fried bread.

Mushroom Cappuccino Soup (V, D) 75
Olive oil, truffle, and croutons.

APPETIZER / SALADS

Kale and Spinach Salad (H, VG, N, M) 80
Avocado, sweet potato, pumpkin seeds, candied pecans, and lemon dressing.

Greek Salad (H, V, D, SP)  90
Tomato, cucumber, capsicum, Kalamata olives, Greek feta, onion, and oregano.

Caesar Salad (S, E, D, G, M) 90
Parmesan shavings, anchovies, and croutons.

With your choice of:

Grilled Prawns (S) 35
Chicken Breast 20

Burrata (V, N, D) 110
Carnival tomatoes, basil pesto, and tomato chutney.

Poke Bowl (S, SS, SB, G, SP) 120
Balik salmon, avocado, carrot, cucumber, mango, edamame, tomato, broccoli, sesame seeds, and sushi rice.

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SANDWICHES

Served with French fries or sweet potato fries and mixed green salad with cherry tomatoes. (SB, M, V)

Club Sandwich (E, D, G)	120
Chicken, boiled egg, grilled beef bacon, mayonnaise, tomato, and lettuce.	
Salmon Avocado Sandwich (E, D, G)	125
Smoked salmon, tomato, cucumber, avocado, mayonnaise, and lettuce.	
Chicken Quesadilla (D, G, SP)	125
Grilled chicken, cheddar, guacamole, sour cream, tomato salsa and nachos.	
Shawarma (E, D, G, SP, SS)	125
Spiced chicken in Lebanese bread with tahina sauce, and garlic dip.	
Wagyu Burger (D, E, G, SP) 	145
Potato bun, minced beef, caramelized onions, gherkins, tomato, and cheddar cheese.	

SIDES

Grilled Asparagus (VG)	35
Sautéed Broccolini (VG)	35
Steamed White Rice (VG)	30
Mashed Potato (V, D)	40
French Fries (VG, SB)	40
Truffle Fries (SB, D, E, SP)	55

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PIZZA

Margherita (V, D, G)	95
Tomato sauce with fresh mozzarella and basil leaves.	
Pepperoni (D, G, SP)	105
Tomato sauce, mozzarella, spicy beef chorizo, roasted pepper, and oregano.	
Armani (V, D, G) 	130
White pizza with stracchino cheese, arugula, buffalo mozzarella, and black truffle.	
Pancetta Pizza (D, G, SP)	120
Tomato sauce, mozzarella, stracciatella, pancetta, and arugula.	

PASTA / RISOTTO

Riso Milano (D, C, SP)	105
Acquerello risotto with saffron and 24-month aged Parmesan cheese.	
<i>Giorgio Armani's favourite Italian specialty</i>	
Spaghetti al Pomodoro (G, SP)	95
Piennolo cherry tomato.	
<i>Giorgio Armani's favourite Italian specialty</i>	
Penne Arrabbiata (G)	95
Penne pasta with tomato sauce, chili flakes, and parsley.	
Spaghetti Carbonara (E, D, G)	95
Fresh pasta with beef bacon, egg yolk, and Parmesan cheese.	
Beef Lasagna (E, D, C, G)	105
Bolognese, aged Parmesan fondue, and beef jus.	
Beef Piacentina (E, D, C, G)	140
Butter sage, pecorino, black pepper fondue, and beef jus.	

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MAIN COURSE

Slow-Cooked Chicken Breast (D, G, SP)	140
Mashed potato, broccolini, confit baby leeks, and chicken jus.	
Pan-Seared Sea Bass (S, SP)	185
Cherry tomatoes, capers, and Taggiasca olives.	
Wagyu Beef Striploin (SP, D, G) 	320
Fondant potato, burnt onion purée, duo of asparagus, and truffle jus.	
Eggplant Parmigiana (VG, G, SB) 	85
Tomato sauce, roasted eggplant, and vegan cheese.	

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DESSERT

Tiramisu (G, D, E)	75
Mascarpone mousse, espresso coffee, lady fingers.	
Chocolate Cookie (G, D, N)	75
Soft chocolate cookie with pecans, vanilla ice cream, and chocolate sauce	
Chocolate Molten Cake (G, D, E)	75
Served with vanilla ice cream	
Kunafa (G, D, N)	65
Served with pistachios, sugar syrup, and gold leaf.	
Umm ali (G, D, N, E)	65
Puff pastry with rose water milk and mixed nuts.	
Fruit platter	70
Seasonal fruits and mixed berries.	
Vegan Chocolate and Vanilla (N, G)	65
70% dark chocolate mousse, vanilla Chantilly, and caramelized peanuts.	
Scoop of Ice Cream or Sorbet (D, N, E)	30
Flavours:	
Chocolate – Vanilla – Pistachio – Hazelnut	
Strawberry – Coconut – Mango & Passion fruit – Lemon	

DESSERT TROLLEY

80

Strawberry Cheesecake (G, D, N, E)

Pecan and Chocolate (G, D, N, E)

100% Chocolate (G, D, E)

Amalfi Lemon Tart (G, D, N, E)

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