

ARMANI

Hotel Dubai

“Il segno che spero di lasciare
è fatto di impegno, rispetto
e attenzione per le persone e per la
realtà. È da lì che tutto comincia.”

A handwritten signature in black ink, reading "Giorgio Armani". The signature is fluid and cursive, with a long, sweeping underline that extends to the right.

ARMANI / RISTORANTE

II MENU DEGUSTAZIONE

6 PORTATE/COURSES AED850 PER PERSON

WINE PAIRING AED500 PER PERSON

SPAGHETTI DI TONNO CRUDO, CETRIOLI E POMODORO (S, SP, R, G)

Raw tuna "spaghetti" with cucumber and tomato

FRANCIACORTA, MARCHESI ANTINORI, ITALY

TORTELLI DI RICOTTA E LIMONE, PISELLI E GAMBERI ROSSI (G, E, D, S, R)

Ricotta and lemon tortelli, peas, red prawns

SAUVIGNON BLANC, KLEIN CONSTANTIA, SOUTH AFRICA

RISOTTO ALLA MILANESE CON MANZO BRASATO (D, SP, C)

Milanese saffron risotto with braised beef

PINOT NOIR LES URSULINES, JEAN-CLAUDE BOISSET, FRANCE

BRANZINO, CARCIOFI ED EMULSIONE DI ACQUA DI MARE (S, D, SP)

Sea bass with artichokes and clams emulsion

GAVI DI GAVI, BATASIOLO, ITALY

FILETTO DI MANZO, ZUCCA AL MIELE E ACETO BALSAMICO (D, SP)

Beef fillet with honey pumpkin and balsamic vinegar

CHIANTI CLASSICO, CASTELLO DI ALBOLA, ITALY

CARRELLO DEI FORMAGGI ITALIANI (G, D)

Selection of Italian cheese

VIÑA ESMERALDA, SPAIN

MERINGA, YOGURT E POMPELMO ROSA (D, E)

Swisse meringue, pink grapefruit sorbet, yogurt Chantilly, yogurt ice cream, edible flowers

MOSCATO D'ASTI, VENDEMMIA TARDIVA, ITALY

SAPORI DEL MARE / SEA FLAVOURS

OSTRICHE "GILLARDEAU" N.2 (S, SP, R)	450
Green apple and lemon, vinegar and shallot, chives (6 pieces)	
CAVALE "CALVISIUS OSCIETRA IMPERIAL" (D, E, S)	
30 grams	750
50 grams	1,200
CAVALE "KAVIARI KRISTAL" (D, E, S)	
30 grams	800
50 grams	1,300
CAVALE "KAVIARI BELUGA" (D, E, S)	
30 grams	1,800

Served with blinis and condiments

ANTIPASTI

COMPOSIZIONE DI VERDURE AL TARTUFO (D, SP, V)	115
Truffle vegetable composition	
SCAMPI ARROSTITI, ZABAIONE AGLI AGRUMI (S, D, E)	190
Roasted scampi, citrus sabayon	
CARPACCIO DI FASSONA AL TARTUFO NERO (D, SP, R) 	200
Fassona beef carpaccio, black truffle sauce, shaved black truffle	
CAPASANTA, SEDANO E CAVIALE OSCIETRA (S, D, C, R) 	210
Scallop with celery and Oscietra caviar	
SPAGHETTI DI TONNO CRUDO, CETRIOLI E POMODORO (S, SP, R, G) 	180
Raw tuna "spaghetti" with cucumber and tomato	

Vegetarian (V) Vegan (VG) Nuts (N) Dairy (D) Egg (E) Gluten (G) Mustard (M) Celery (C)

Seafood (S) Soybeans (SB) Sesame (SS) Sulphur dioxide and sulphites (SP) Sustainable/locally sourced 

We should be delighted to assist you with detailed allergen information regarding all dishes & drinks on our menus.

All prices are in AED Dirhams inclusive of 7% municipality fees, 10% services charge and 5% Value Added Tax.

PRIMI PIATTI

TORTELLI DI RICOTTA E LIMONE, PISELLI E GAMBERI ROSSI (G, E, D, S, R) Ricotta and lemon tortelli, peas, red prawns	220
RISOTTO ALLA MILANESE CON MANZO BRASATO (D, SP, C)  Milanese saffron risotto with braised beef	200
FUSILLI AL PESTO DI BASILICO, MACADAMIA E FIORI EDULI (G, N, D, V) Fusilli with basil pesto, macadamia nuts and edible flowers	140
RISOTTO AI FRUTTI DI MARE (S, D) Seafood risotto	220
TAGLIOLINI ALL'ASTICE BLU ED EMULSIONE DI PREZZEMOLO (G, E, S, D)  Tagliolini with blue lobster and parsley emulsion	190
PARMIGIANA DI MELANZANE (VG) Purple eggplant millefeuille, tomato sauce, fresh basil, vegan béchamel	135

SECONDI PIATTI

BRANZINO, CARCIOFI ED EMULSIONE DI ACQUA DI MARE (S, D, SP)  Sea bass with artichokes and clams emulsion	340
FILETTO DI MANZO, ZUCCA AL MIELE E ACETO BALSAMICO (D, SP, M)  Beef fillet with honey pumpkin and balsamic vinegar	480
POLLO DI FATTORIA, PEPERONI AL FORNO E PATATA AL ROSMARINO (D, SP, G, E) Farm chicken with roasted peppers and rosemary potato	240
AGNELLO, MELANZANA ALLA MENTA E MANDORLE SALATE (N, D, SP) Lamb with mint eggplant and salted almonds	350
ROMBO, GUAZZETTO DI POMODORINI E OLIVE TAGGIASCHE (S, D, SP) Tubot with cherry tomato stew and Taggiasca olives	380

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