

ARMANI

Hotel Milano

Armani Hotel Milano celebrates its 10 years

Francesco Mascheroni, Executive Chef of Armani/Ristorante, dedicates to the anniversary a menu that recalls the history of the Hotel and its locations

Milan, November 4, 2021 – An important anniversary the one of Armani Hotel Milano, which celebrates 10 years of activity. It was November 11, 2011 when, thanks to the project set up by Giorgio Armani S.p.A. and Emaar Properties PJSC, Armani Hotel Milano opened its doors in the heart of the city, after Armani Hotel Dubai.

The Hotel is located in the rationalist building designed by Enrico A. Griffini in 1937, which from above, presents a silhouette shaped as an A, and involves a world of harmony, privacy and attention to the safety of the guests.

A decade celebrated by Executive Chef Francesco Mascheroni with a menu that consists of the most remarkable dishes of these years, recalling the evolution and the successes. The raw material is always the main focus, in its purity and authenticity; the design and the colors of the dishes meet different places and atmospheres of the hotel in pictures shot in the main spaces (Armani/Bamboo Bar, Armani/SPA, the rooms, Armani/Ristorante), in an ideal embrace between materials and furniture which makes the hotel a unique place of Milanese hospitality.

Starting from the most recent, up until 2011, the signature dishes are:

Snapper, Vegetables and fruits, mango, green tempura, shiso, a starter from this year's menu, **Ravioli**, Langa lamb, lime, chard, datterino tomato (2020), **Black Cod**, miso black cod, yuzu, tofu, crispy vegetables (2019), **Prawn**, Carrot, passion fruit, lukewarm butter (2018), **Spaghetti** sea urchins, miso cauliflower, green apple (2017), **Duck foie gras**, smoked eel, green apple, dill, pistachio (2016), **Veal cheek**, Polenta concia foam, cocoa (2015), **White Tiramisù**, Coffee meringue (2014), **Like a Lasagna**, Duck ragout, lemongrass, lime (2013), **Charcoal pigeon**, pumpkin, tamarind (2012), a big classic still present in the menu, **Liu chu chocolate**, Amalfi lemon, candied ginger (2011), a dessert shaped like an A, homage to the Armani world.

These dishes tell the evolution, the research and the intuitions that gave origin to a unique cuisine style that pays homage to Occident and Orient and proposes traditional dishes with a modern touch.

The menu, which consists of two tasting journeys with 5 or 6 courses, is available from November 11, to December 21.

On November 8, in Dubai, Chef Francesco Mascheroni and Giovanni Papi, Chef of Armani/Ristorante Dubai, will celebrate the opening of the two hotels in a four-handed dinner, that will be host in Milan in the future.

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Armani/Ristorante is open from 7:30 pm to 10:30 pm, and it is closed on Sunday and Monday evening.

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