

ARMANI / AMAL



FOOD ALLERGIES & INTOLERANCES

If you have any concerns regarding food allergies or intolerances, please speak to a team member before making your order.

الحساسيات الغذائية

ففي حال كان لديكم أي حساسية تجاه نوع معين من الطعام أو الشراب، يرجى إعلام أحد موظفينا لمساعدتكم قبل الطلب.

ARMANI/AMAL TASTING MENU

Experience a burst of flavours in this mouth-watering six course pre-plated menu, which showcases the talent of our award-winning Chefs as they demonstrate their modern cooking methods paired with traditional, authentic flavours.

Appetizer (D/G)

Raw mango flavored masala black cod | Scallop balchao with coriander chutney

Starter (D//E/G/N)

Methi Chicken Taco | Galouti Kebab with Foie gras

Tandoor (D/M)

Rosemary scented tandoor spiced chicken thigh tikka | Balsamic lamb chop, tellichery pepper

Sorbet

Lemon sorbet

Fish (M/S)

Haryali Salmon | Baked Salmon flavored with haryali marination, coastal style bouillabaisse

Meat (D)

Bharwan Murgh Korma | Cornfed chicken breast stuffed with foie gras and masala mince, black truffle korma

Dessert (D/E/G/N/SS)

Chocolate | Manjari chocolate ganache, Sable base, Sesame crunchy tuile

AED 599 per person

SAFFRON MENU

Our three course Saffron menu offers varieties of authentic dishes with tongue-tingling flavours, taking you on a culinary journey throughout India. With pre-plated starters, main courses to share and pre-plated desserts as a finale, this menu offers a complete world of taste on its own.

Starter (Plated)

Kothmir Jhinga | Tiger prawn marinated with fresh coriander, garlic and green chilli (S)

Masala Black Cod | Char-grilled Black Cod marinated with carom seeds (D/S/M)

Gosht Ki Pasillian | Lamb chop infused with balsamic and Tellicherry pepper

Nawabi Chicken Tikka | Chicken breast infused with thyme, coriander and cheese (D)

Punjabi Samosa | Vegetable samosa, masala chickpea (D/G/N)

Main Course (Sharing)

Meen Moiley | Amal's specialty fish stew with fresh coconut and ginger (M/S)

Murgh Makhni | Chicken tikka cooked in rich creamy tomato sauce (D/M)

Gosht Biryani | Awadhi-style lamb layered with aromatic basmati rice (D/M/N)

Dal Makhni | Creamy black lentil enriched with tomato and butter (D)

Cucumber Raita (D)

Selection of Tandoori Breads (D/E/G)

Dessert (Plated)

Kala Jamun Cheesecake | Strawberry Chantilly, fruit caviar and forest berries (D/E/G/N)

Cardamom Kulfi | Cardamom -flavored Indian pistachio ice cream with falooda (D/N)

Gajar Halwa | Traditional carrot pudding with reduced milk and pistachio (D/N)

Seasonal sliced fresh fruits with assorted berries

AED 480 per person

ANISE MENU

Our Anise menu indulges your palate in a spicier fusion of flavours, offering pre-plated starters, sharing main courses and delectable pre-plated dessert while involving wide techniques of preparations featuring the sensational and dynamic tastes of India.

Starter (Plated)

- Mahi Achari | Chargrilled black sea bream marinated with pickle paste, ginger and green chilli (M/S)
- Murgh Ki Champ | Chicken thigh marinated with Lemon grass, lime leaf & coriander roots (G/SB/SS)
- Amritsari Seekh Kebab | Royal cumin spiced minced lamb skewer coated with peppers (D)
- Punjabi Samosa | Vegetable samosa, masala chickpea (D/G/N)

Main Course (Sharing)

- Kadai Gosht | Lamb leg morsels tossed with peppers, onion and Kadai masala (M)
- Murgh Tikka Masala | Chicken tikka tossed with chunky tomato and onion sauce (D/M/N)
- Goan Prawn Curry | Tiger prawn with chili vinegar, kokum and coconut sauce (S)
- Dal Makhni | Creamy black lentil enriched with tomato and butter (D)
- Saffron Rice | Cucumber Raita (D)
- Selection of Tandoori Breads (D/E/G)

Dessert (Plated)

- Kala Jamun Cheesecake | Strawberry Chantilly, fruit caviar and forest berries (D/E/G/N)
- Gulab Jamun | Sweetened golden milk dumpling (D/G/N)
- Saffron Rasmalai | Saffron and cardamom flavored milk dumpling (D/N)
- Seasonal sliced fresh fruits with assorted berries

AED 399 per person

CUMIN MENU / VEGETARIAN (V)

A heaven of vegetarian dishes, wholly demonstrating the spice of life with delicacies from all around India's hotspots. With its pre-plated starters, main courses to share and pre-plated traditional Indian sweets, this menu is a champion in its own league.

Starter (Plated)

Kale Ki Tikki | Kale, Swiss chard, baby spinach and edamame patties stuffed with Pecorino Romano, mint yoghurt (D/G)

Gulkandi Paneer Tikka | Grilled cottage cheese tikka filled with rose petal preserve chutney (D/M)

Nadru Palak ki Seekh | Crispy lotus root & spinach seekh flavored with cumin, ginger & chilli (D/G/V)

Raj Kachori | Tangy potato masala, tamarind chutney and sweet yoghurt (D/G)

Main Course (Sharing)

Lauki Paneer ka Kofta | Bottle gourd & cottage cheese dumplings stuffed with burrata, cashew and yoghurt sauce (D/N)

Saag Meloni | Seasonal vegetables cooked with spinach and tempered with cumin and garlic (D)

Aloo Udayagiri | Tempered baby potatoes with roasted coriander and curry leaves

Dal Makhni | Creamy black lentil enriched with tomato and butter (D)

Steam Rice | Cucumber Raita (D)

Selection of Tandoori Breads (D/G)

Dessert (Plated)

Gulab Jamun | Sweetened golden milk dumpling (D/G/N)

Saffron Rasmalai | Saffron and cardamom flavored milk dumpling (D/N)

Gajar Halwa | Traditional carrot pudding with reduced milk and pistachio (D/N)

AED 325 per person

ARMANI/AMAL SIGNATURE PLATTERS

Armani/Amal Veg Sampler (D/G/M/V) Raj Kachori, Kale ki Tikki, Nadru Palak ki Seekh , Soya Ki Champ and Gulkandi Paneer Tikka	180
Armani/Amal Grill Sampler (D/G/S/SB/SS/V) Gulkandi Paneer Tikka, Murgh Ki champ, Mahi Achari, Kothmir Jhinga and Gosht Ki Pasillian	290
Armani/Amal Tandoor Sampler (D/M/S/V) Malai Broccoli, Gulmehendi Murgh Tikka, Masala Black Cod, Passion & Lemon Jhinga and Amritsari Seekh Kebab	290
Armani/Amal Meat Sampler (D/G/M/S/SB/SS) Selection of Meat and Seafood Kebabs	320

APPETIZER / VEGETARIAN (V)

Seasonal Mixed Salad (VE) Mixed leaves, avocado and herb pesto, tomato caviar, olive oil	75
Butternut Squash Shorba (SS/VE) Roasted butternut squash velouté infused with ginger & coriander, sesame lavash	60
Pani Poori Shots (G/VE) Crispy Pooris, Sweet potato, Dettarino tomato & basil chat, sweet and spicy shots	50
Raj Kachori (D/G) Tangy potato masala, tomato infused dhokla crumble, sweet yoghurt	65
Punjabi Samosa (D/G/N/SS) Vegetable samosa, Punjabi chole, roasted red pepper hummus, edible gold	65
Kale ki Tikki (D/G) Kale, Swiss chard and Edamame patties stuffed with Pecorino Romano, mint yoghurt	75

APPETIZER / NON-VEGETARIAN

Methi Chicken Taco (D/G/M) 🍴 Mini Tacos, Fenugreek scented chicken, avocado puree, chilli mayo, peppers & onions	90
Pepper Duck Gyoza (G/M/SS) Confit duck legs, pepper masala, mustard seeds, chilli & sesame pearls	90
Galouti Kebab (D/E/G/N) 🍴 Tender lamb patties, foie gras, garlic mayo, parantha	100
Scallop Balchao (G/S/SB) 🍴 Pan-seared scallops tossed in Balchao masala, coriander chutney, rice cracker, Ikura	105

TANDOOR

(All dishes served with vegetable salad)

Nadru Palak ki Seekh (D/G/V) Crispy lotus root & spinach seekh flavored with cumin, ginger & chilli	90
Meethe Neem ki Romanesco (M/V) Romanesco florets, Curry leaf and mustard marination	90
Malai Broccoli (D/V) Cheese marinated broccoli florets smoked in Tandoor	90
Nawabi Chicken Tikka (D) Chicken breast infused with thyme, coriander and cream cheese	125
Gulmehendi Murgh Tikka (D/M) 🍴 Rosemary-scented tandoor spiced chicken thigh tikka	125
Amritsari Seekh Kebab (D) Royal cumin spiced minced lamb skewer coated with pepper	170
Masala Black Cod (D/M/S) Char-grilled black cod marinated with raw mango and carom seeds	175
Passion & Lemon Jhinga (D/S) Passion fruit, lemon zest and red chilli marinated prawn.	180

GRILL

(All dishes served with vegetable salad)

Soya Ki Champ (D/G/V/SB) Soya bean chunks marinated with Kashmiri Chilli and black pepper	90
Gulkandi Paneer Tikka (D/M/V) Grilled cottage cheese tikka stuffed with rose petal preserve chutney	100
Truffle Portobello (G/SB/SS/V) 🍴 Truffle infused Portobello mushroom marinated with chilli & sweet soya char grilled	100
Murgh Ki Champ (G/SB/SS) 🍴 Murgh Ki Champ Chicken thigh marinated with Lemon grass, lime leaf & coriander	125
Mahi Achari (M/S) Char-grilled black sea bream marinated with pickle paste, ginger and green chilli	150
Kothmir Jhinga (S) 🍴 Tiger prawn marinated with fresh coriander, garlic and green chilli	180
Gosht Ki Pasillian Lamb chop infused with balsamic and Tellicherry pepper	200

SPECIALITY MAINS

Bharwan Murgh Korma (D)	200
Corn-fed chicken breast stuffed with foie gras and masala mince, black truffle korma	
Haryali Salmon (M/S)	210
Baked Salmon flavored with haryali marination, coastal style bouillabaisse	
Bhuna Gosht (M)	230
Grilled lamb chops served with homestyle bhuna gravy, black pepper and coriander	

CLASSIC MAINS

POULTRY / MEAT

Murgh Makhni (D/M)	140
Chicken tikka cooked in rich creamy tomato sauce	
Murgh Tikka Masala (D/N/M)	140
Chicken tikka tossed with chunky tomato and onion sauce	
Tari Wala Kukkad (M) 🍴	140
Homestyle spicy chicken curry cooked with onion, tomatoes & garlic	
Rajasthani Nalli (D/M) 🍴	165
Lamb shank stewed with whole spices yoghurt sauce	
Kadai Gosht (M) 🍴	175
Lamb leg morsels tossed with peppers, onion and Kadai masala	
Lamb Rogan Josh (M)	175
Lamb leg morsels stewed with tomatoes, red chilies and fennel	

SEAFOOD

Fish Moilee (S)	170
Kingfish cooked with curry leaf, ginger and coconut sauce	
Goan Prawn Curry (S) 🍴	175
Tiger prawn with chilli vinegar, kokum and coconut sauce	
Andhra Lobster Curry (D/M/S) 🍴	300
Butter-poached lobster served with spicy coastal curry	

VEGETARIAN MAINS (V)

Chana Masala (D/VE) Tangy chickpea curry with Punjabi spices	100
Veg Tawa Masala (D/N) Seasonal vegetables stir fried with spring onion and tomatoes	100
Saag Meloni (D) Seasonal vegetables cooked with spinach and tempered with garlic and cumin	100
Broccolini and Asparagus Poriyal (M/N/VE) Stir-fried broccolini, asparagus and cashew nut with fresh coconut	110
Mirchi Baigan ka Salan (M/N/SS/VE) 🍴 Japanese eggplant and Jodhpur Chilli tempered with mustard seed and curry leaf, cooked in peanut and sesame sauce	105
Chilli Mushroom (G/SB/VE) 🍴 Wild mushroom tossed with pepper, onion and chilli	110
Kadhai Paneer (D/N) 🍴 Diced cottage cheese cubes tossed with pepper, onion and ginger	120
Lauki Paneer ka Kofta (D/N) Bottle gourd & cottage cheese dumplings stuffed with burrata, cashew and yoghurt sauce	135

ACCOMPANIMENTS (V)

Kadhai Gobi (D) Cauliflower sautéed with onion and pepper	70
Saag Aloo (D) Spinach and potato with garlic and coriander	70
Aloo Udayagiri (VE) Tempered baby potatoes with roasted coriander and curry leaves	70
Dal Makhni (D) Creamy black lentil enriched with tomato and butter	75
Dal Panchmel (D/M) Five yellow lentils tempered with cumin, garlic and tomato	75
Green Salad(VE) Sliced carrot, cucumber, tomato, onion and fresh greens	25
Raita (D) Cucumber and tomato yoghurt spiced with mint and roasted cumin	25

BIRYANI POT

All served with raita

Nizami Murgh Biryani (D)	160
Fragrant chicken layered with saffron infused basmati rice	
Gosht Biryani (D/M/N)	180
Awadhi-style lamb layered with aromatic basmati rice	
Jhinga Biryani (D/S)	190
Tiger prawn layered with aromatic basmati rice	
Mumbai Vegetable Biryani (D/V)	120
Fragrant basmati rice cooked with aromatic mixed vegetables	

TANDOOR BREADS (G)

Amal bread basket (Two pieces each of Plain, Butter and Garlic naan) (D)	60
Plain naan (D/E)	20
Butter naan (D/E)	20
Garlic naan (D/E)	20
Tandoori roti (Vegan)	20
Butter roti (D/V)	20
Paratha (D/V)	25
Mint paratha (D/V)	25
Peshawari naan (D/E/N)	30
Chilli cheese kulcha (D/E)	30
Potato and onion kulcha (D/E)	30
Truffle kulcha (D/E)	80

RICE (V)

Steamed Rice (VE)	30
Steamed basmati rice	
Jeera Rice (D)	35
Basmati rice tempered with cumin and ghee	
Saffron Rice (VE)	40
Saffron-infused fragrant basmati rice	
Biryani Rice (D)	50
Cardamom and mace flavored basmati rice	

DESSERTS

Gulab Jamun (D/G/N/V) Golden fried milk dumplings	60
Saffron Rasmalai (D/N/V) Saffron and cardamom flavored milk dumplings	60
Gajar Halwa (D/N/V) Traditional carrot pudding with reduced milk and pistachio	60
Cardamom Kulfi (D/N/V) Cardamom-flavored Indian pistachio ice cream with falooda	65
Strawberry pistachio (VE) Almond pistachio cremoso with strawberry marmalade and strawberry sorbet	80
Exotica (D/E/G/N) coconut Foam, exotic fruit brunoise, lime financier and Exotic fruit sorbet	80
Panacotta (VE) Tahitian Panacotta, berries marmalade, raspberry hibiscus sorbet	75
Chocolate (D/E/G/N/SS) Manjari chocolate ganache, Sable base, Sesame crunchy tuile	75
Chocolate Molten (D/E/G/N) 70% dark chocolate, golden brownie with coffee cardamom ice cream	85
Kulfi Platter (D/N/V) Selection of mango, cardamom and pistachio with falooda	90
Indian Dessert (D/G/N/V) Gulab Jamun, Gajar Halwa, Cardamom Kulfi and Rasmalai	100
Seasonal sliced fresh fruits with assorted berries (VE)	60

TEA

Earl Grey	35
English Breakfast	35
Green Tea	35
Jasmine Tea	35
Chamomile	35
Moroccan Mint	35

COFFEE

Espresso	35
Macchiato	35
Americano	40
Double Espresso	45
Cappuccino	45