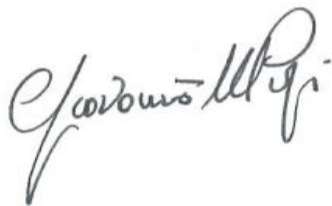


ARMANI / RISTORANTE

SIGNATURE DINING

WHERE THE ARTISANS OF THE FINEST FOOD AND SUPERIOR WINES
TAKE YOU ON AN EXCEPTIONAL CULINARY EXPERIENCE.

A handwritten signature in black ink, reading "Giovanni Papi". The script is fluid and cursive, with the first letter 'G' being particularly large and stylized.

RISTORANTE CHEF
Giovanni Papi

A handwritten signature in black ink, reading "Daniele Giannelli". The script is cursive and elegant, with a long horizontal stroke at the end of the signature.

RISTORANTE MANAGER
Daniele Giannelli

ARMANI

Hotel Dubai

CONSUMER ADVISORY

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

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.

Further information is available upon request.

زونا العزير

إذا كانت لديك أية أسئلة متعلقة بالأطعمة التي قد تسبب الحساسية أو عدم تحمل الطعام، يرجى التحدث إلى أحد موظفينا قبل تقديم طلبك.

نود التنويه بأن استهلاك الحيوانات النيئة أو غير المطبوخة جيداً أو المأكولات البحرية أو الدواجن أو منتجات البيض قد يزيد من فرصتك في الإصابة بالأمراض المنقولة بالغذاء. كما أنه نظراً لزيادة المخاطر التي ينطوي عليها الأمر، ننصح بشدة النساء الحوامل والرضع والأطفال دون سن 15 عاماً والأفراد الذين يعانون من ظروف صحية معينة بتجنب تناول المنتجات الحيوانية النيئة أو غير المطهية جيداً.

يسعدنا أن نوفر لكم المزيد من المعلومات في حال كان لديكم أي استفسارات أخرى.

DEGUSTAZIONE / DEGUSTATION

DEGUSTAZIONE FUNGHI

SOTTOBOSCO (D, G, E)

TARTELLETTA CROCCANTE AI PIOPPINI GRIGLIATI, FORMAGGIO DI CAPRA, GEL DI PERA E ZENZERO

GRILLED PIOPPINI MUSHROOM TARTE, GOAT CHEESE, PEAR GINGER JAM

TROMBETTA (D, SB, G)

FUNGHETTI NERI SALTATI ALLE ERBE, UOVO MORBIDO, TARTUFO NERO E FONDUTA DI CIPOLLA ARROSTO

TRUMPET MUSHROOM WITH SAGE, BREADCRUMBS SOFT EGG, ONION FONDUE, BLACK TRUFFLE

PORCINI (G, E, D)

TAGLIATELLE DI CASTAGNE, FUNGHI PORCINI E SPUMA DI FOIE GRAS

HANDMADE CHESTNUTS TAGLIATELLE, PORCINI MUSHROOM, FOIE GRAS EMULSION

FINFERLI (D, N, C, S)

ACQUERELLO RISOTTO MANTECATO AL TALEGGIO, ANGUILLA GLASSATA, FINFERLI E NOCCIOLE

RISOTTO ACQUERELLO WITH TALEGGIO CHEESE, GLAZED EEL, CHANTERELLES MUSHROOM, HAZELNUT

SPUGNOLE (D, C)

ANATRA MATURATA, SPUGNOLE RIPIENE, BIETOLA, PRUGNE E JUS DI ANATRA AL CAFÉ'

AGED DUCK BREAST, MOREL MUSHROOM, CHARD, PLUMS, ESPRESSO DUCK JUS

BOLETUS (D, G, E, N)

CIOCCOLATO MANJIARI 64% CRÈME BRULÉ' AI FUNGHI, TERRA AL CACAO AMARO,

GANACHE ALLA FAVA TONKA

MANJIARI CHOCOLATE 64% MUSHROOM CRÈME BRULÉ, COCOA NIBS SOIL,

TONKA BEAN GANACHE

DEGUSTATION MENU 649 AED

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E) Healthier option (H)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS) Vegan (VE)

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“PERCORSO SENSORIALE” / “EXCLUSIVE JOURNEY”

CAPELANTE HOKKAIDO (S, G, SB)

SCOTTATE ALLA PLANCHA, SALICORNIA, CAVIALE, MELANZANA VIOLA E PORRO FRITTO
PAN-SEARED HOKKAIDO SCALLOPS, SALICORNIA, CAVIAR, PURPLE EGGPLANT EMULSION, FRIED LEEK

MOET & CHANDON IMPERIAL, BRUT, EPERNAY

VITELLO TONNATO (D, E, N, S)

CONTROFILETTO DI VITELLO, TONNO BLUEFIN, PASTINACA ACIDULA, POLVERE DI CAPPERI
SLOW-COOKED TOPSIDE VEAL, BLUEFIN TUNA TARTARE, CITRUS PARSNIP, CAPERS POWDER

COSSETTI, GAVI DI GAVI 2020, PIEMONTE

RISO E GAMBERI ROSSI (D, S)

ACQUERELLO ALLA CLOROFILLA DI ERBE AROMATICHE, GAMBERO ROSSO DI SICILIA
ACQUERELLO RISOTTO WITH AROMATICS HERBS, MARINATED SICILIAN RED PRAWNS

FANTINEL, BORGIO TESIS PINOT GRIGIO 2020, FRIULI VENEZIA GIULIA

BOTTONI RIPIENI (G, D, E, C)

BRASATO DI GUANCIA, RIDUZIONE SPEZIATA, BRUNOISE DI VERDURE
WAGYU BEEF RAVIOLI, AROMATIC JUS, VEGETABLE BRUNOISES

PEPPOLI, CHIANTI CLASSICO 2019, TOSCANA

ASTICE BLU (D, S, C)

COTTA NEL BURRO CHIARIFICATO DI ASTICE, VARIAZIONE DI FINOCCHIO, KUMQUAT,
SALSA AL CACIUCCO E BERGAMOTTO
POACHED BLU LOBSTER, FENNEL VARIATION, KUMQUAT, BERGAMOT CACIUCCO SAUCE

DOMAINE LAROCHE, CHABLIS 2019, LES CHANOINES

AGNELLO AL MIRTO (D, C)

COTTO A BASSA TEMPERATURA, CARCIOFO FONDENTE, CIPOLLOTTO, STRACCHINO E SALSA AL MIRTO
SLOW-COOKED LAMB LOIN, ARTICHOKE FONDANT, BABY ONION, STRACCHINO CHEESE,
AROMATIC LAMB JUS

CHATEAU POITEVIN, CRU BOURGEOIS 2016, MEDOC

PREDESSERT (D, E)

MERINGA AL LIMONE, LIMONI CANDITI, PASTICCERA AL LIMONE
LEMON MERINGUE, CITRUS CONFIT, LEMON CURD

CIOCCOLATO (D, N, E)

GANACHE AL CIOCCOLATO AMARO E FRUTTO DELLA PASSIONE, SORBETTO ESOTICO E CREMOSO
PASSION DARK CHOCOLATE GANACHE, CREMOSO AND EXOTIC SORBET

PALAZZINA, MOSCATO D’ASTI 2015, PIEMONTE

DEGUSTATION MENU 999 AED

DEGUSTATION MENU WITH WINE PAIRING 1698 AED

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E) Healthier option (H)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS) Vegan (VE)

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ARMANI / RISTORANTE

PIATTI D'AUTORE AL TARTUFO / TRUFFLE SIGNATURE DISHES

BURRATA TARTUFO	(D)	199
CARCIOFI IN INSALATA, RUCOLA, PARMIGIANO E TARTUFO NERO		
<i>BURRATA CHEESE, ARTICHOKE SALAD, ROCKET, PARMESAN AND BLACK TRUFFLE</i>		
RISOTTO PORCINI E TARTUFO	(D, C)	250
RISOTTO "CARNAROLI", MANTECATO AI FUNGHI PORCINI E TARTUFO NERO		
<i>RISOTTO "CARNAROLI", WITH PORCINI MUSHROOMS AND BLACK TRUFFLE</i>		
TARTARE DI MANZO	(D, M)	259
TARTARE DI MANZO "BLACK ANGUS", FONDUTA AL PARMIGIANO REGGIANO E TARTUFO NERO		
<i>"BLACK ANGUS" BEEF TARTARE WITH PARMIGIANO CHEESE FONDUE, BLACK TRUFFLE</i>		
RISO AL TARTUFO	(D)	300
RISOTTO "CARNAROLI" E TARTUFO NERO		
<i>RISOTTO "CARNAROLI" AND BLACK TRUFFLE</i>		
TAGLIOLINI AL TARTUFO	(D, G, E)	300
TAGLIOLINI, TUORLO E TARTUFO NERO		
<i>EGG YOLK, TAGLIOLINI, BLACK TRUFFLE</i>		
MANZO BLACK ANGUS TARTUFO	(C, SP)	429
FILETTO ALLA GRIGLIA SERVITO AL CARRELLO, PUREE DI PATATE, FOIE GRAS SCOTTATO E TARTUFO NERO		
<i>BLACK ANGUS BEEF LOIN SERVED ON TROLLEY, MASHED POTATOES, SEARED FOIS GRAS AND BLACK TRUFFLE</i>		

FOR ADDITIONAL BLACK TRUFFLE SHAVING 70 AED PER GRAM

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ANTIPASTI / STARTER

COMPOSIZIONE VEGETALE	(SP, VE)	115
VERDURE DI STAGIONE IN DIVERSE COTTURE, FOGLIE E SALSA ALLE MORE <i>VARIATIONS OF SEASONAL VEGETABLES, BABY LEAVES, BLACKBERRY DRESSING</i>		
GOLDEN BURRATA	(D, N, V)	129
INSALATA DI POMODORI COLORATI, PESTO DI BASILICO, FOGLIA D'ORO <i>GOLDEN BURRATA, HEIRLOOM TOMATOES, BASIL PESTO, GOLD LEAF</i>		
UOVO DI MONTAGNA	(E, SB, G, D)	149
IMPANATO E FRITTO, TOPINAMBUR, INDIVIA ARROSTO, TARTUFO NERO <i>DEEP-FRIED MOUNTAIN EGG, TOPINAMBUR, ENDIVE, BLACK TRUFFLE</i>		
VITELLO TONNATO	(D, E, N, S)	175
CONTROFILETTO DI VITELLO, TONNO BLUEFIN, PASTINACA ACIDULA, POLVERE DI CAPPERI <i>SLOW-COOKED TOPSIDE VEAL, BLUEFIN TUNA TARTARE, CITRUS PARSNIP, CAPERS POWDER</i>		
BATTUTO DI FASSONA	(M, E, SB)	185
TAGLIATA A COLTELLO, PUNTARELLE, MELA COTTA, BOTTARGA DI TUORLO D'UOVO, RISO NERO <i>FASSONA BEEF TARTARE, CHICORY, APPLE GEL, EGG YOLK SNOW, RICE CRACKER</i>		
CAPELANTE	(S, G, SB)	195
SCOTTATE ALLA PLANCHIA, SALICORNIA, CAVIALE, MELANZANA VIOLA E PORRO FRITTO <i>PAN-SEARED HOKKAIDO SCALLOPS, SALICORNIA, CAVIAR, PURPLE EGGPLANT EMULSION, FRIED LEEK</i>		

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E) Healthier option (H)

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ZUPPE / SOUP

MINISTRONE (C, VE) 85

VERDURE DI STAGIONE, AGLIO NERO, OLIO AL ROSMARINO
SEASONAL VEGETABLES, BLACK GARLIC AND ROSEMARY OIL

FREGULA SARDA (G, S) 125

ZUPPETTA DI VONGOLE E ASTICE, CAVIALE E VERDURE CROCCANTI
LOBSTER BISQUE WITH CLAMS, CAVIAR, VEGETABLES BRUNOISES

SAPORI DEL MARE / SEA FLAVORS

OSTRICHE GILLARDEAU N.2 (S, SP) 349

6 OSTRICHE ACCOMPAGNATE DA: MELA VERDE E LIMONE, ACETO E SCALOGNO, ERBA CIPOLLINA
HALF-DOZEN OYSTERS WITH GREEN APPLE, LEMON, VINEGAR, SHALLOT AND CHIVES

CAVIALE OSCIETRA"IMPERIAL" (S, G, D, E, SP)

BLINIS E ACCOMPAGNAMENTI 30 GRAM 749

SERVED WITH BLINIS AND CONDIMENTS 50 GRAM 1199

CAVIALE ROYAL BELUGA (S, G, E, D, SP)

BLINIS E ACCOMPAGNAMENTI 30 GRAM 1099

SERVED WITH BLINIS AND CONDIMENTS 50 GRAM 1799

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PRIMI PIATTI / PASTA AND RISOTTO

SPAGHETTI (MONOGRANO FELICETTI)	(VE)	135
ESSENZA DI ERBE AROMATICHE, VERDURE NOVELLE <i>COOKED WITH AROMATIC HERBS EMULSION, BABY VEGETABLES</i>		
VONGOLE E BOTTARGA	(G, S)	149
LINGUINE ALLE VONGOLE VERACI, BOTTARGA DI SARDEGNA <i>LINGUINE PASTA WITH CLAMS, SARDINIAN MULLET ROE</i>		
CULURGIONES	(G, D, E, V)	155
RAVIOLI DI SARDEGNA CON RICOTTA SALATA, GALLINACCI, TARTUFO NERO <i>TRADITIONAL SARDINIAN RAVIOLI WITH RICOTTA, CHANTERELLES MUSHROOMS, PECORINO, BLACK TRUFFLE</i>		
RISOTTO	(D, C, V, N)	165
RISERVA SAN MASSIMO ALLA CREMA DI ZUCCA, PARMIGIANO "VACCHE ROSSE" CASTAGNE E SEMI DI ZUCCA <i>PUMPKIN RISOTTO, PARMIGIANO REGGIANO "VACCHE ROSSE", CHESTNUT, PUMPKIN SEED</i>		
BOTTONI RIPIENI	(G, D, E, C)	179
BRASATO DI GUANCIA, RIDUZIONE SPEZIATA, BRUNOISE DI VERDURE <i>WAGYU BEEF RAVIOLI, AROMATIC JUS, VEGETABLE BRUNOISE</i>		
PACCHERI	(G, D, S)	189
CACIO E PEPE, AGRUMI, FOGLIA D'ORO E CAVIALE <i>TRADITIONAL CACIO E PEPE PASTA, CITRUS FOAM, GOLD LEAF, CAVIAR</i>		
RISO E GAMBERI ROSSI	(D, S)	215
ACQUERELLO ALLA CLOROFILLA DI ERBE AROMATICHE, GAMBERO ROSSO DI SICILIA <i>ACQUERELLO RISOTTO WITH AROMATICS HERBS, MARINATED SICILIAN RED PRAWNS</i>		
RAVIOLI	(G, D, E, S)	229
RIPIENO MORBIDO ALL'ASTICE, ZUCCHINE E BISQUE RIDOTTA <i>RAVIOLI WITH BLUE LOBSTER, BABY ZUCCHINI, BISQUE REDUCTION</i>		

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E) Healthier option (H)

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PESCE E FRUTTI DI MARE / FISH AND SEAFOOD

POLPO (D, S, SB) 199

COTTO ALLA PIASTRA, QUINOA, SPUMA DI PATATA AFFUMICATA, SCALOGNO E MISTICANZA ACIDULA

GRILLED OCTOPUS, QUINOA, SMOKED POTATO EMULSION, SHALLOT, CITRUS SALAD

ROMBO CHIODATO (S, N) 279

SCOTTATO ALLA PLANCHA, ZUCCHE, CIME DI RAPA, SALSA MONTATA AL LATTE DI MANDORLA

PAN-SEARED TURBOT WITH CHICORY, PUMPKIN, ALMOND MILK SAUCE

FILETTO DI DENTICE (D, S, C) 310

OLIOCOTTURA AROMATICA, CAVOLFIORI ARROSTO, NERO DI SEPPIA, OLIO VERDE, LIMONE CANDITO

ADRIATIC SEA SNAPPER, ROASTED CAULIFLOWER, SQUID BLACK INK, GREEN OIL, CONFIT LEMON

ASTICE BLU (D, S, C) 499

COTTA NEL BURRO CHIARIFICATO DI ASTICE, *VARIAZIONE DI FINOCCHIO, KUMQUAT, SALSA AL CACIUCCO*

E BERGAMOTTO

POACHED BLU LOBSTER, FENNEL VARIATION, KUMQUAT, BERGAMOT CACIUCCO SAUCE

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E) Healthier option (H)

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ARMANI / RISTORANTE

CARNE / MEAT

AGNELLO AL MIRTO (D, C) 255

COTTO A BASSA TEMPERATURA, CARCIOFO FONDENTE, CIPOLLOTTO, STRACCHINO E SALSA AL MIRTO
SLOW-COOKED LAMB LOIN, ARTICHOKE FONDANT, BABY ONION, STRACCHINO CHEESE, AROMATIC LAMB JUS

COSTOLETTE DI WAGYU (G, D) 269

BRASATE NEL FONDO DI COTTURA, SEDANO RAPA E TARTUFO, GREMOLATA AL PREZZEMOLO
WAGYU BRAISED SHORT RIBS, CELERIAC BLACK TRUFFLE, PARSLEY GREMOLATA

MILANESE DI VITELLO "FASSONA IGP" (G, D, E, SB) 349

IMPANATA E FRITTA NEL BURRO CHIARIFICATO, RAPE E POMODORINI LOCALI, SALSA ALLE SPUGNOLE
VEAL MILANESE FRIED IN CLARIFIED BUTTER, BEETROOTS, LOCAL CHERRY TOMATOES, MOREL SAUCE

MANZO "FASSONA IGP" (D, C, SP) 410

FILETTO SERVITO AL CARRELLO, FOIE GRAS, PORCINI E SALSA AL CAFÉ ARABICA, PURÉ DI PATATE AL TARTUFO
FASSONA BEEF TENDERLOIN SERVED ON THE TROLLEY, FOIE GRAS, PORCINI MUSHROOM, ARABICA JUS, TRUFFLE MASHED POTATO

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E) Healthier option (H)

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