

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

Tradition and authenticity meet contemporary cooking methods in a mouthwatering six course pre-plated menu that excites the palate and showcases the talents of our award-winning chefs.

### **Appetiser (D/G/S)**

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

### **Starter (D//E/G/N)**

Methi chicken taco | Galouti kebab with foie gras

### **Grill/Tandoor (D/M)**

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

### **Sorbet**

Lemon sorbet

### **Fish (D/S)**

Nilgiri salmon | Baked salmon, baby carrots, Nilgiri sauce

### **Meat (D)**

Beef short ribs | Slow cooked short ribs, onion and parsnip purée, roasted potatoes, glazed shallots

### **Dessert (D/E/G)**

Exotic millefeuille | Light coconut mousse, exotic marmalade, mango-passion fruit sorbet

**AED 645 per person**

## SAFFRON MENU

Discover three courses featuring a selection of authentic dishes rich with tongue-tingling flavours that take you on a culinary journey through India. From plated starters to sharing main courses and a grand dessert finale, contemporary dining is paired with tradition for a mouthwatering experience.

### Starter (Plated)

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

Masala Black Cod | Chargrilled 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 suffused with thyme, coriander and cheese (D)

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

### Main Course (Sharing)

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

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

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

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

Cucumber Raita (D)

Selection of Tandoori Breads (D/E/G)

### Dessert (Plated)

Exotica | Coconut mousse, mango-passion fruit sauce (D/E/G/N)

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

Gajar Halwa | Traditional carrot pudding made with thickened milk and pistachios (D/N)

Seasonal sliced fresh fruits with assorted berries

**AED 495 per person**

## ANISE MENU

Feast on three indulgent courses that deliver an elevated fusion of spices to tantalise and excite the palate. From plated starters to sharing main courses and a memorable dessert conclusion, we place authentic Indian techniques, ingredients and innovation in the culinary spotlight.

### Starter (Plated)

Meethe Neem ki Mahi | Chargrilled sea bream marinated with curry leaf, ginger and green chilli (S)

Murgh Ki Champ | Chicken thigh marinated in dark soy sauce, ginger, sesame oil and red chilli (G/SB/SS)

Kashmiri Seekh Kebab | Fenugreek-infused spiced minced lamb skewer with coriander and onion (D)

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

### Main Course (Sharing)

Lamb Kolhapuri | Slow-cooked lamb leg morsels with coconut, onion and red chilli (M/SS)

Murgh Tikka Masala | Chicken tikka tossed in a fragrant tomato and onion sauce (D/M/N)

Goan Prawn Curry | Tiger prawns with chili vinegar, kokum and coconut sauce (S)

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

Saffron Rice | Cucumber Raita (D)

Selection of Tandoori Breads (D/E/G)

### Dessert (Plated)

Exotica | Coconut mousse, mango-passion fruit sauce (D/E/G/N)

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

Saffron Rasmalai | Saffron and cardamom-flavoured milk dumplings (D/N)

Seasonal sliced fresh fruits with assorted berries

**AED 425 per person**

## CUMIN MENU / VEGETARIAN (V)

Celebrate the delectable diversity of vegetarian cuisine with three thoughtfully crafted courses that put innovation and authenticity on a plate. From plated starters to sharing main courses and sweetly indulgent desserts, explore nature's bounty with a uniquely Armani/Amal take on India's culinary heritage.

### Starter (Plated)

Mushroom Galouti Kebab | Mushroom patties, enoki mushrooms, burnt chilli yoghurt, mushroom tuile (D/G/N)

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

Kale Aur Corn ki Seekh | Crispy kale and corn seekh kebab flavoured with ginger, cumin and coriander root (D/G/V)

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

### Main Course (Sharing)

Lauki Paneer ka Kofta | Bottle gourd and cottage cheese dumplings stuffed with burrata and cashews(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 lentils enriched with tomato and butter (D)

Steamed Rice | Cucumber Raita (D)

Selection of Tandoori Breads (D/G)

### Dessert (Plated)

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

Saffron Rasmalai | Saffron and cardamom-flavoured milk dumplings (D/N)

Gajar Halwa | Traditional carrot pudding with thickened milk and pistachios (D/N)

**AED 345 per person**

## ARMANI/AMAL SIGNATURE PLATTERS

<b>Vegetarian Sampler (D/G/M/N/SB/V)</b> Raj kachori; Basil and coriander ki tikki; Kale aur corn ki seekh; Soya ki champ; Gulkandi paneer tikka	185
<b>Grilled Sampler (D/G/S/SB/SS/V)</b> Gulkandi paneer tikka; Murgh ki champ; Meethe neem ki mahi; Kothmir jhinga; Gosht ki pasillian	325
<b>Tandoor Sampler (D/M/S/V)</b> Haryali mushroom; Gulmehendi murgh tikka, Masala black cod, Wasabi jhinga; Kashmiri seekh kebab	325
<b>Non-vegetarian Sampler (D/G/M/S)</b> Gosht ki pasillian, Kothmir jhinga; Masala black cod; Nawabi chicken tikka; Kashmiri seekh kebab	350
<b>APPETIZER / VEGETARIAN (V)</b>	
<b>Seasonal Mixed Salad (VE)</b> Mixed leaves, avocado and herb pesto, tomato caviar, olive oil	75
<b>Dal ka Shorba (D/G)</b> Lentil soup, urad dal koshambir, gram flour cannelloni	70
<b>Melon &amp; Mint Shorba (VE)</b> Chilled honeydew, musk melon and mint soup scented with roasted cumin	70
<b>Pani Poori Shots (G/VE)</b> Crispy pooris, trio of chaat fillings, flavoured accompanying shots	60
<b>Raj Kachori (D/G)</b> Tangy potato masala, tomato-infused dhokla crumble, sweet yoghurt	70
<b>Punjabi Samosa (D/G/N/SS)</b> Vegetable samosa, Punjabi chole, roasted red pepper hummus, edible gold	75
<b>Basil Coriander ki Tikki (D/G/N)</b> Basil and coriander patties, gooseberry chutney, beetroot yoghurt, kataifi	75
<b>Mushroom Galouti Kebab (D/G/N)</b> 🍴 Mushroom patties, enoki mushrooms, burnt chilli yoghurt, mushroom tuile	75
<b>Empanada (D/G)</b> Indian Cheddar cheese and yoghurt stuffing, avocado, chilli chutney	75
<b>APPETIZER / NON-VEGETARIAN</b>	
<b>Methi Chicken Taco (D/E/G/M/SS)</b> 🍴 Mini tacos with fenugreek-scented chicken, avocado purée, chilli mayonnaise, mixed peppers and onions	95
<b>Peppered Duck Gyoza (G/M/SS)</b> Confit duck leg, pepper masala, mustard seeds, chilli and sesame pearls	90
<b>Galouti Kebab (D/E/G/N)</b> 🍴 Tender lamb patties, foie gras, garlic mayonnaise, paratha	110
<b>Scallop Balchao (G/S/SB)</b> 🍴 Pan-seared scallop tossed balchao masala, coriander chutney, rice cracker, salmon roe	125

## TANDOOR

(All dishes served with tomato and mustard chutney)

<b>Kale Aur Corn ki Seekh (D/G/V)</b>	100
Crispy kale and corn seekh kebab flavoured with ginger, cumin and coriander root	
<b>Khatta Meetha Avocado(VE)</b>	100
Chargrilled Haas avocado, tamarind and chilli	
<b>Haryali Khumbh (D/M/V) 🍴</b>	100
Tarragon-infused stuffed mushroom marinated with coriander, chilli and ginger	
<b>Nawabi Chicken Tikka (D)</b>	130
Chicken breast infused with thyme, coriander and cream cheese	
<b>Gulmehendi Murgh Tikka (D/M) 🍴</b>	130
Rosemary-scented spiced tandoor chicken thigh tikka	
<b>Kashmiri Seekh Kebab (D)</b>	180
Fenugreek-infused spiced minced lamb skewers coated with coriander and onion	
<b>Wasabi Jhinga (D/S)</b>	180
Tandoor smoked wasabi, preserved ginger and roasted garlic marinated prawns	
<b>Masala Black Cod (D/M/S)</b>	230
Chargrilled black cod marinated with raw mango and carom seeds	

## GRILL

(All dishes served with apple and kiwi chutney)

<b>Soya Ki Champ(D/G/V/SB)</b>	100
Soya bean chunks marinated with Kashmiri chilli and black pepper	
<b>Gulkandi Paneer Tikka(D/M/V)</b>	100
Grilled cottage cheese tikka stuffed with preserved rose petal chutney	
<b>Subz Sigdi (VE)</b>	100
Broccolini, asparagus and heirloom carrots marinated with ginger, coriander and chilli	
<b>Murgh Ki Champ (G/SB/SS) 🍴</b>	130
Chicken thigh marinated with dark soy sauce, ginger, sesame and red chilli	
<b>Meethe Neem ki Mahi (S)</b>	160
Chargrilled sea bream marinated with curry leaf, ginger and green chilli	
<b>Kothmir Jhinga (S) 🍴</b>	180
Tiger prawns marinated with fresh coriander, garlic and green chilli	
<b>Gosht Ki Pasillian</b>	210
Lamb chop infused with balsamic and Tellicherry pepper	



## CONTEMPORARY MAINS

<b>Chicken Roulade (D)</b>	220
Chicken breast stuffed with spiced chicken mince, spinach, truffle, asparagus, masala chicken jus	
<b>Beef Short Ribs (D/G/SB/SS)</b>	300
Slow-cooked short ribs, onion and parsnip purée, roasted potatoes, glazed shallots	
<b>Nilgiri Lobster (D/G/M)</b>	399
Butter poached lobster, baby carrots, avocado salad, Nilgiri sauce	

## CLASSIC MAINS

### POULTRY / MEAT

<b>Murgh Makhni (D/M)</b>	150
Chicken tikka cooked in a rich creamy tomato sauce	
<b>Murgh Tikka Masala (D/N/M)</b>	150
Chicken tikka tossed with a fragrant tomato and onion sauce	
<b>Tari Wala Kukkad(M)</b> 🍴	150
Spicy homestyle chicken curry cooked with onion, tomatoes and garlic	
<b>Rajasthani Nalli (D/M)</b> 🍴	175
Lamb shank stewed with whole spices, yoghurt sauce	
<b>Lamb Kolhapuri(M/SS)</b> 🍴	175
Slow-cooked lamb leg morsels with coconut, onion and red chilli	
<b>Lamb Rogan Josh(M)</b>	175
Lamb leg morsels stewed with tomatoes, red chillies and fennel	

### SEAFOOD

<b>Meen Moilee (S)</b>	170
Kingfish cooked with curry leaf, ginger and coconut sauce	
<b>Goan Prawn Curry (S)</b> 🍴	175
Tiger prawns with chilli vinegar, kokum and coconut sauce	
<b>Malabar Lobster Curry (D/M/S)</b> 🍴	399
Butter poached lobster served with a spicy Malabar curry	

## VEGETARIAN MAINS (V)

<b>Chana Masala (VE)</b> Tangy chickpea curry with Punjabi spices	110
<b>Vegetable Kolhapuri(SS)</b> 🍴 Seasonal vegetables stir-fried with coconut, onion and red chilli	110
<b>Saag Meloni (D)</b> Seasonal vegetables cooked with spinach and tempered with garlic and cumin	110
<b>Broccolini and Asparagus Poriyal (M/N/VE)</b> Stir-fried broccolini, asparagus and cashew nuts with fresh coconut	110
<b>Achari Baingan (M/VE)</b> 🍴 Roasted eggplant cooked with pickle paste, onion and tomato	110
<b>Mushroom Pepper Fry (M/VE)</b> 🍴 Wild mushrooms tempered with pepper, mustard and coconut	110
<b>Kadhai Paneer (D/N)</b> 🍴 Diced cottage cheese cubes tossed with mixed peppers, onion and ginger	120
<b>Lauki Paneer ka Kofta (D/N)</b> Bottle gourd and cottage cheese dumplings stuffed with burrata, cashew and yoghurt sauce	135

## ACCOMPANIMENTS (V)

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

## **BIRYANI POT**

All served with raita

<b>Nizami Murgh Biryani (D)</b>	170
Fragrant chicken layered with saffron-infused basmati rice	
<b>Gosht Biryani (D/M/N)</b>	180
Awadhi-style lamb layered with basmati rice	
<b>Jhinga Biryani (D/S)</b>	190
Aromatic tiger prawns cooked with fragrant basmati rice	
<b>Mumbai Vegetable Biryani (D/V)</b>	120
Fragrant basmati rice cooked with mixed vegetables	

## **TANDOOR BREADS (G)**

<b>Amal bread basket</b> (Two pieces each of plain, butter and garlic naan) (D)	60
Plain naan (D/E)	25
Butter naan (D/E)	25
Garlic naan (D/E)	25
Tandoori roti (VE)	25
Butter roti (D/V)	25
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
Sundried tomato, olive and parmesan kulcha (D/E)	40
Truffle kulcha (D/E)	80

## **RICE (V)**

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

## DESSERTS

<b>Gulab Jamun (D/G/N/V)</b> Golden fried milk dumplings	60
<b>Saffron Rasmalai (D/N/V)</b> Saffron and cardamom flavoured milk dumplings	60
<b>Gajar Halwa (D/N/V)</b> Traditional carrot pudding with thickened milk and pistachios	60
<b>Cardamom Kulfi (D/N/V)</b> Cardamom-flavoured Indian pistachio ice cream with falooda	65
<b>Wild Berry Granita (VE)</b> Berry marmalade, fresh wild berries, edible flowers	80
<b>Passion Jivara (D/E/G/N)</b> Gianduja chocolate mousse, passion fruit purée, hazelnut dacquoise, Jivara Chantilly	75
<b>Pista Semifreddo (D/E/G/N)</b> Jaconde sponge, pistachio semifreddo and forest berry marmalade	75
<b>Exotica Mille-feuille(D/E/G)</b> Light coconut mousse, exotic marmalade, mango-passion fruit sorbet	80
<b>Chocolate Molten (D/E/G/N)</b> 70% dark chocolate golden brownie with coffee cardamom ice cream	85
<b>Kulfi Platter (D/N/V)</b> Selection of mango, cardamom and pistachio kulfi, served with falooda	90
<b>Indian Dessert Quartet (D/G/N/V)</b> Gulab Jamun, Gajar Halwa, Cardamom Kulfi and Rasmalai	100
<b>Seasonal sliced fresh fruits with assorted berries (VE)</b>	70

## 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