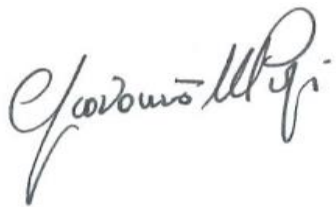


ARMANI / RISTORANTE

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 name being more prominent.

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.

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.

زوتنا 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 جيدًا أو المأكولات البحرية أو الدواجن أو منتجات البيض قد يزيد من فرصك في الإصابة بالأمراض المنقولة بالغذاء. كما أنه نظرًا لزيادة المخاطر التي ينطوي عليها الأمر، ننصح بشدة النساء الحوامل والرضع والأطفال دون سن 15 عامًا والأفراد الذين يعانون من ظروف صحية معينة بتجنب تناول المنتجات الحيوانية النيئة أو غير المطهية جيدًا.

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

DEGUSTAZIONE ESTIVA / SUMMER DEGUSTATION

VITELLO & TONNO (D, S)

CONTROFILETTO DI VITELLO, TONNO BALFEGO, PASTINACA ACIDULA, POLVERE DI CAPPERI

SLOW-COOKED TOPSIDE VEAL, TUNA TARTARE, CITRUS PARSNIP, CAPER POWDER

or

FIORE DI ZUCCA (SB, D)

IN PASTELLA DI RISO, RIPIENO DI VERDURE ESTIVE, SALSA ALLE CILIEGIE

DEEP-FRIED ZUCCHINI FLOWER, SUMMER VEGETABLES, CHERRY SAUCE

PASTA ALL'UOVO (D, E, G, S)

RIPIENO MORBIDO DI STRACCIATELLA DI BUFALA, ANGUILLA, POMODORO E BASILICO

TORTELLI PASTA WITH BUFFALO STRACCIATELLA, GLAZED EEL, CHERRY TOMATO, FRESH BASIL

PICCIONE AL ROSA (D, C)

MARINATO ALLE SPEZIE E GRIGLIATO, ALBICOCCA, LATTUGHINO, SALSA DI PICCIONE

SPICED GRILLED PIGEON BREAST, APRICOT, PICKLED BABY GEM, AROMATIC JUS

or

SPIGOLA SELVAGGIA (S, D, C)

FARCITA E COTTA AL VAPORE, POMODORINI DEL PIENNOLO, SALSA DI CACCIUCCO

POACHED WILD SEA BASS, CHERRY TOMATO FROM PIENNOLO, LEEK FONDANT, CACCIUCCO SAUCE

FRAGOLA (E, D, G)

BRODO INTENSO AI FRUTTI DI BOSCO, FRAGOLINE GUARIGUETTE, GELATO ALLA VERBENA

CHILLED BERRY BROTH, GUARIGUETTE STRAWBERRY

or

EXOTICA (E, D, N)

PANNACOTTA AL MASCARPONE E COCCO, FRUTTA ESOTICA, SORBETTO AL FRUTTO DELLA PASSIONE

COCONUT MASCARPONE PANNA COTTA, EXOTIC FRUIT AND PASSION SORBET

DEGUSTATION MENU 349 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)

All prices are in AED (inclusive of 7% municipality fee, 10% service charge and 5% VAT)

“PERCORSO SENSORIALE” / “EXCLUSIVE JOURNEY”

SCAMPO (S)

LEGGERMENTE SCOTTATO, CAROTINE, SALICORNIA, ARANCIA ROSSA
PAN-SEARED LANGOUSTINES, BABY CARROT, SEA ASPARAGUS, BLOOD ORANGE

PERRIER-JOUET GRAND BRUT

VITELLO & TONNO (D, S)

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

BATASIOLO, GRANÉE, GAVI DI GAVI

RISO E GAMBERI ROSSI (D, S)

QUALITA' RISERVA SAN MASSIMO ALLA CLOROFILLA DI ERBE AROMATICHE, GAMBERO ROSSO DI SICILIA
RISOTTO RISERVA WITH AROMATIC HERBS, MARINATED SICILIAN RED PRAWNS

VILLA MARIA, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND

BOTTONI (G, D, E, C)

OSSOBUCO ALLA MILANESE, RIDUZIONE SPEZIATA, FONDUTA AL PARMIGIANO VECCHIO, DRAGONCELLO
OSSOBUCO MILANESE RAVIOLI, AROMATIC JUS, PARMIGIANO FONDUE, TARRAGON

PEPPOLI, CHIANTI CLASSICO 2019, TOSCANA

ASTICE BLU (D, S, C)

COTTA NEL BURRO CHIARIFICATO DI ASTICE, RAPE NOVELLE, GELATO AL POMODORO, SALSA CACIUCCO
GLAZED BLUE LOBSTER, HEIRLOOM BEETROOT CARPACCIO, TOMATO ICE CREAM, CACIUCCO SAUCE

DOMAINE LAROCHE, CHABLIS

SELLA DI AGNELLO (D, C)

MARINATA AL MIRTO SARDO, ASPARAGO VERDE, CIPOLLOTTO DI TROPEA, SALSA AL RABBARO
SUCKLING LAMB SADDLE, GREEN ASPARAGUS, TROPEA SPRING ONION, RHUBARB LAMB JUS

CHATEAU POITEVIN, CRU BOURGEOIS 2016, MEDOC

FRAGOLA (D, E, G)

BRODO INTENSO AI FRUTTI DI BOSCO, FRAGOLINE GUARIGUETTE, GELATO ALLA VERBENA
CHILLED BERRY BROTH, GUARIGUETTE STRAWBERRIES, LEMON VERBENA ICE CREAM

LA SFERA (D, E, G, N)

SFERA DI ZUCCHERO, SPUMA ALLA VANIGLIA, CREME BRULE AL BERGAMOTTO, MANO DI BUDDHA,
SORBETTO AL LIMONE E BASILICO

SUGAR SPHERE, VANILLA FOAM, BERGAMOTE CREME BRULE, BUDDHA'S HAND, LEMON BASIL 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

ANTIPASTI / STARTER

MADRE TERRA (SP, VE,H) 115

ORTAGGI E FRUTTA IN DIVERSE COTTURE, QUINOA, SALSA ALLE CILIEGIE

CONTRASTS OF VEGETABLES AND COOKING TECHNIQUES, QUINOA, CHERRY DRESSING

GOLDEN BURRATA (D, N, V) 129

INSALATA DI POMODORI, PESTO DI BASILICO, FOGLIA D'ORO

HEIRLOOM TOMATOES, BASIL PESTO, GOLD LEAF

UOVO IN PRIMAVERA (E, SB, G, S) 159

ALLEVATO ALL'APERTO DAL CUORE MORBIDO, CONSISTENZE DI PISELLI, FINOCCHIO E MELA, CAVIALE PRESTIGE, PROSCIUTTO DI ANATRA

ORGANIC FRIED EGG, GREEN PEAS TEXTURES, FENNEL, APPLE, PRESTIGE CAVIAR, GOOSE CRUMBLE

VITELLO & TONNO (D, S) 175

CONTROFILETTO DI VITELLO, TONNO BALEGGO, PASTINACA ACIDULA, POLVERE DI CAPPERI

SLOW COOK TOPSIDE VEAL, TUNA TARTARE, CITRUS PARSNIP, CAPERS POWDER

BLACK ANGUS (D, E, N) 195

BATTUTO COME UN CARPACCIO, PEPERONE ARROSTITO, CREMA DI PISTACCHIO, UOVO DI QUAGLIA, STRACCIATELLA DI BUFALA

BLACK ANGUS CARPACCIO, ROASTED BELL PEPPER, PISTACHIO MAYONNAISE, QUAIL EGG,

BUFFALO STRACCIATELLA

SCAMPO (S, D) 210

LEggermente SCOTTATO, CAROTINE, SALICORNIA, ARANCIA ROSSA

PAN SEARED LANGOUSTINES, BABY CARROT, SEA ASPARAGUS, BLOOD ORANGE

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

ZUPPE / SOUP

MINISTRONE (C, VE, H) 85

VERDURE DI STAGIONE, AGLIO NERO, OLIO AL ROSMARINO

SEASONAL VEGETABLES, BLACK GARLIC AND ROSEMARY OIL

FREGULA SARDA (G, S) 135

ZUPPETTA DI VONGOLE E ASTICE, CAVIALE E VERDURE CROCCANTI

LOBSTER BISQUE, 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 (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

ARMANI / RISTORANTE

PRIMI PIATTI / PASTA AND RISOTTO

SPAGHETTI MONOGRANO FELICETTI (VE) 145

ESSENZA DI POMODORO DEL PIENNOLO, BASILICO, PARMIGIANO VEGANO
PIENNOLO CHERRY TOMATO ESSENCE, BASIL, VEGAN PARMESAN

CULURGIONES (G, D, E, V) 155

RICOTTA DI BUFALA ALLE ERBETTE, PATATA AFFUMICATA, OLIVA TAGGIASCA, SHIMEJI
SARDINIAN RAVIOLI WITH BUFFALO RICOTTA, SMOKED POTATO, TAGGIASCA OLIVE, SHIMEJI MUHSROOMS

LINGUINE GRAGNANO IGP (G, S) 165

VONGOLE VERACI, BOTTARGA DI MUGGINE
LINGUINE PASTA WITH CLAMS, MULLET ROE

BOTTONI (G, D, E, C) 189

DI OSSOBUCO ALLA MILANESE, RIDUZIONE SPEZIATA, FONDUTA AL PARMIGIANO VECCHIO, DRAGONCELLO
OSSOBUCO MILANESE RAVIOLI, AROMATIC JUS, PARMIGIANO FONDUE, TARRAGON

PACCHERI MONOGRANO FELICETTI (G, D, S) 199

CACIO E PEPE, AGRUMI, FOGLIA D'ORO E CAVIALE
MODERN CACIO E PEPE PASTA, CITRUS FOAM, GOLD LEAF, CAVIAR

TORTELLI (G, D, E, S) 269

ALL'ASTICE, FAVETTE, BISQUE AROMATICA E CERFOGLIO
BLUE LOBSTER TORTELLI, FAVA BEAN, AROMATIC BISQUE, CHERVIL

RISO IN BIANCO (D, C, V) 175

QUALITA' RISERVA SAN MASSIMO, MANTECATO AL PARMIGIANO 36 MESI, ACETO BALSAMICO 25 ANNI
RISOTTO RISERVA 36 MONTH AGED PARMIGIANO, 25 YEARS AGED BALSAMIC

RISO E GAMBERI ROSSI (D, S) 215

QUALITA' RISERVA SAN MASSIMO ALLA CLOROFILLA DI ERBE AROMATICHE, GAMBERO ROSSO DI SICILIA
RISOTTO RISERVA WITH AROMATIC HERBS, MARINATED SICILIAN RED PRAWNS

ARMANI / RISTORANTE

PESCE E FRUTTI DI MARE / FISH AND SEAFOOD

SEPPIA IN VERDE (S, D) 215

RIPIENA E COTTA SULLA GRIGLIA, RICCI DI MARE, CAVOLO AL NERO

GRILLED AND STUFFED CUTTLEFISH, SEA URCHINS, SQUID INK CAULIFLOWER

SPIGOLA SELVAGGIA (S, N) 325

COTTA SULLA PELLE, ASPARAGO BIANCO, PORRO FONDENTE, ELISIR MARINO

SEARED LINE-CAUGHT SEA BASS, WHITE ASPARAGUS, LEEK FONDANT, OCEAN ELIXIR

ROMBO CHIODATO (S, D) 379

CANDITO ALL'OLIO EXTRA VERGINE, FIORE DI ZUCCHINA, EMULSIONE MEDITERRANEA

TURBOT POACHED IN EXTRA VIRGIN OIL, ZUCCHINI FLOWER VARIATIONS, MEDITERRANEAN EMULSION

ASTICE BLU (D, S, C) 499

COTTA NEL BURRO CHIARIFICATO DI ASTICE, RAPE NOVELLE, GELATO AL POMODORO, SALSA CACIUCCO

GLAZED BLUE LOBSTER, HEIRLOOM BEETROOT CARPACCIO, TOMATO ICE CREAM, 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)

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

CARNE / MEAT

GUANCIA WAGYU (D, C) 275

BRASATA NEL FONDO DI COTTURA, CIME DI RAPA, COMPOSTA DI MELA, POLENTA,

SALSA ALLE BACCHE DI GINEPRO

BRAISED WAGYU BEEF CHEEK, TURNIP GREENS, APPLE COMPOTE, POLENTA, JUNIPER BERRY JUS

SELLA DI AGNELLO (D, C) 310

MARINATA AL MIRTO SARDO, ASPARAGO VERDE, CIPOLLOTTO DI TROPEA, SALSA AL RABARBARO

MARINATED SUCKLING LAMB SADDLE, GREEN ASPARAGUS, TROPEA SPRING ONION, RHUBARB LAMB JUS

MILANESE DI VITELLO (G, D, E, SB) 349

IMPANATA E FRITTA, PATATE RATTA, FOGLIE DI RUCOLA

VEAL MILANESE, RED POTATO, ROCKET LEAVES

MANZO STOCKYARD (D, C, SP) 510

FILETTO DI WAGYU SERVITO AL CARRELLO, FAGIOLINI ALL'OLIO DI OLIVA TAGGIASCA,

SEDANO RAPA, SALSA AL PEPE VERDE

WAGYU BEEF TENDERLOIN SERVED ON THE TROLLEY, GREEN BEANS IN TAGGIASCA OLIVE OIL,

CELERIAC TERRINE, GREEN PEPPER JUS

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