

ARMANI

Hotel Dubai



DINE WITH A MICHELIN STAR POWER DUO

WELCOME AMUSE BOUCHE

FROM CHEF HEINZ BECK

INSALATINA DI SEPPIA ALLA BRACE AI SAPORI MEDITERRANEI (S)
GRILLED CUTTLFISH SALAD WITH MEDITERRANEAN FLAVOURS

FROM CHEF GIOVANNI PAPI

PANE ALLA RAPA ROSSA, FICHI, CAVIALE ALL'ACETO BALSAMICO VECCHIO (G, E, SP, SB)
BEETROOT BUN, FRESH FIGS, AGED ACETO BALSAMICO PEARL

FROM CHEF HEINZ BECK

RICCIOLA (S, D, C)

RICCIOLA MARINATA SU SEDANO RAPA ALL'ACQUA DI MARE CON CIOCCOLATO OSSIDATO
MARINATED AMBERJACK WITH CELERIAC IN SEAWATER AND OXIDIZED CHOCOLATE

SCAMPO (S, SB, N)

SCAMPO CON RADICI E CASTAGNE, INFUSO DI PERE E CAVIALE
LANGOUSTINE, ROOTS AND CHESTNUTS, CAVIAR, INFUSION OF PEAR

CHEF GIOVANNI PAPI

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

CHEF HEINZ BECK

TORTELLINI (G, E, D)

TORTELLINI AI LEGUMI CON ZUCCA, CAVOLO NERO E TARTUFO BIANCO D'ALBA
LEGUMES TORTELLINI WITH PUMPKIN, BLACK CABBAGE, WHITE TRUFFLE FROM ALBA

CHEF GIOVANNI PAPI

GUANCIA WAGYU (C, D)

BRASATA, EMULSIONE DI PATATA RATA AFFUMICATA, FUNGHI GALLETTI
BRAISED WAGYU CHEEK, SMOKED POTATO EMULSION, BABY GIROLLES MUSHROOM

LA SFERA DEL RISTORANTE (D, E, G, N)

SFERA DI ZUCCHERO, SPUMA ALLA VANIGLIA, CREME BRULE, GEL DI RIBES NERO, SORBETTO AL CASSIS
SUGAR SPHERE, VANILLA FOAM, VIOLET CREME BRULE, BLACKCURRANT JELLY, CASSIS SORBET

S = Seafood / H = Healthier option / V = Vegetarian / A = Alcohol / P = Pork / N = Nuts / D = Dairy /
G = Gluten / C = Celery / E = Egg / M = Mustard / SP = Sulphur / SB = Soybeans / SS = Sesame Seeds

All quoted prices are in AED (inclusive of 7% Municipality Fee, 10% Service Charge and 5% VAT) Prices are subject to change without prior notification