

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 signature is written in a cursive, flowing style with a large initial 'G' and 'P'.

RISTORANTE CHEF
Giovanni Papi

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.

زبوننا العزيز

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 فرصتك 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 .

'SI'
DEGUSTAZIONE / DEGUSTATION

FOIE GRAS (G)

TERRINE DI FOIE GRAS ALLA MARMELLATA DI CASSIS, PAN BRIOCHE AL NATURALE

FOIE GRAS TERRINE WITH BLACKCURRANT MARMALADE, BUTTER BRIOCHE

LAURENT-PERRIER, BRUT, TOURS-SUR-MARNE

RISO AL TE' NERO (C, D)

RISERVA SAN MASSIMO AL TE NERO, PARMIGIANO REGGIANO

BLACK TEA RISOTTO, PARMIGIANO REGGIANO CHEESE

CHARDONNAY, HAMILTON RUSSELL VINEYARDS

SPIGOLA (D, S)

OLIOCOTTURA AROMATICA, SPINACINO, ASPARAGO VERDE, SALSA ALLA VANIGLIA

POACHED WILD SEABASS, SAUTÉED SPINACH, GREEN ASPARAGUS, VANILLA BUTTER SAUCE

ALBARINO MARTIN CODAX

PINK SPHERE (D, E, G, N)

SFERA DI ZUCCHERO, MOUSSE ALLA VANIGLIA, FRUTTI DI BOSCO, GELATO ALLA ROSA

SUGAR SPHERE WITH VANILLA MOUSSE, FOREST BERRIES, ROSE ICE CREAM

MOSCATO PASSITO, PALAZZINA

PETIT FOURS

DEGUSTATION MENU 525 AED

DEGUSTATION MENU WITH WINE PAIRING 1199 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”

MADRE TERRA (H, SP, VE)

ORTAGGI IN DIVERSE COTTURE, GRANO SARACENO, EMULSIONE AL MELOGRANO
SEASONAL VEGETABLES SALAD, BUCKWHEAT, POMEGRANATE DRESSING

ATTEMS PINOT GRIGO

VITELLO & TONNO (D, S)

CONTROFILETTO DI VITELLO, TONNO BALFEGO, PASTINACA ACIDULA,
POLVERE DI CAPPERI
SLOW COOK TOPSIDE VEAL, BALFEGO TUNA TARTARE, CITRUS PARSNIP, CAPERS POWDER

GAJA SITO MORESCO

RISO IN BIANCO (C, D, V, SP)

RISERVA SAN MASSIMO AL PARMIGIANO REGGIANO 36 MESI, ACETO BALSAMICO VECCHIO 25 ANNI
36 MONTH PARMIGIANO REGGIANO RISOTTO, 25 YEARS AGED ACETO BALSAMICO

DEZZANI, BAROLO DOCG

LINGUINE (G, S)

COTTA IN ESTRAZIONE DI PEPERONE ROSSO, RICCI DI MARE, FOGLIA DI OSTRICA ALLA JULIENNE
LINGUINE PASTA WITH SEA URCHIN, BELL PEPPER WATER, OYSTER LEAF CHIFFONADE

BANFI LA PETTEGOLA VERMENTINO

ASTICE BLU (C, D, S)

GRIGLIATO, BABY CAROTE GLASSATE, FINGER LIME, LA SUA PUREA LEGGERMENTE PICCANTE, RIDUZIONE DI *BISQUE*
BLUE LOBSTER ON THE GRILL, RAINBOW CARROT CAKE, FINGER LIME, CARROT PUREE, BISQUE SAUCE

LAROCHE CHABLIS

SELLA DI AGNELLO (C, D, N)

MARINATA AL MIRTO SARDO, TOPINAMBUR, DRAGONCELLO, SALSA ALLA NOCCIOLA
MARINATED LAMB SADDLE, JERUSALEM ARTICHOKE, TARRAGON, HAZELNUT LAMB JUS

PEPPOLI CHIANTI ANTINORI

CITRUS (D, E)

CREMA PASTICCIERA AL LIMONE, ARANCIA ALLA JULIENNE, GELATO AL BASILICO LIMONE
AMALFI CRUD, ORANGE JULIENNE, LEMON BASIL SORBET

LA SFERA (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

MOSCATO PASSITO

DEGUSTATION MENU 1099 AED

DEGUSTATION MENU WITH WINE PAIRING 1798 AED

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PIATTI D'AUTORE AL TARTUFO / TRUFFLE SIGNATURE DISHES

BURRATA (D, V)	300
BURRATA AL TARTUFO BIANCO DEL PIEMONTE, CARCIOFO SPINOSO, TARTUFO BIANCO DEL PIEMONTE	
<i>BURRATA, MARINATED ARTICHOKE, ALBA WHITE TRUFFLE</i>	
TRUFFLE TARTARE (D, M)	425
MANZO ALLA TARTARA, FONDATA AL PARMIGIANO REGGIANO, TARTUFO BIANCO DEL PIEMONTE	
<i>BLACK ANGUS BEEF TARTARE, 24 MONTH AGED PARMIGIANO FONDUE, ALBA WHITE TRUFFLE</i>	
TAGLIOLINO (D, E, G)	355
TAGLIOLINO, TUORLO D'UOVO E TARTUFO BIANCO DEL PIEMONTE	
<i>HOMEMADE TAGLIOLINI, PASTEURIZED EGG YOLK, ALBA WHITE TRUFFLE</i>	
RISOTTO (C, D)	325
RISOTTO AL PARMIGIANO REGGIANO 36 MESI, TARTUFO BIANCO DEL PIEMONTE	
<i>RISERVA SAN MASSIMO RISOTTO, 36 MONTH AGED PARMIGIANO REGGIANO, ALBA WHITE TRUFFLE</i>	
BOTTONI (C, D, E, G)	399
RIPIENI DI SPALLA DI AGNELLO, CARCIOFO SPINOSO, FOIE GRAS ALLA TORCIA, TARTUFO BIANCO	
<i>BRAISED LAMB SHOULDER RAVIOLI, VIOLET ARTICHOKE, SEARED FOIE GRAS, ALBA WHITE TRUFFLE</i>	
MANZO STOCKYARD (C, D, SP)	650
WAGYU M-5 LOIN, TERRINA DI SEDANO RAPA, FAGIOLINI, SALSA ALLE SPUGNOLE, TARTUFO BIANCO PIEMONTE	
<i>WAGYU M-5, CELERIAC TERRINE, KENYA BEANS, MORELS SAUCE, ALBA WHITE TRUFFLE</i>	

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ANTIPASTI / STARTER

MADRE TERRA (H, SP, VE)	115
ORTAGGI IN DIVERSE COTTURE, GRANO SARACENO. EMULSIONE AL MELOGRANO <i>SEASONAL VEGETABLES SALAD, BUCKWHEAT, POMEGRANATE DRESSING</i>	
GOLDEN BURRATA (D, G, N, V)	149
DECLINAZIONE DI POMODORI LOCALI COME UNA CROSTATA, BURRATA DOP, ORO <i>LOCAL TOMATOES TART, SOUTH ITALY BURRATA, GOLD</i>	
PASSEGGIATA NEL BOSCO (D, E, G)	178
FUNGHETTI GRIGLIATI, CRUMBLE DI CASTAGNE, MIRTILLI, PATATA AFFUMICATA, TARTUFO BIANCO DEL PIEMONTE <i>SEARED SEASONAL MUSHROOMS, CHESTNUT CRUMBLE, BLUEBERRY, SMOKED POTATO, ALBA WHITE TRUFFLE</i>	
VITELLO & TONNO (D, S)	185
CONTROFILETTO DI VITELLO, TONNO BALFEGO, PASTINACA ACIDULA, POLVERE DI CAPPERI <i>SLOW COOK TOPSIDE VEAL, BALFEGO TUNA TARTARE, CITRUS PARSNIP, CAPERS POWDER</i>	
BATTUTO DI MANZO (S, SB)	195
ALLA TARTARA SERVITA AL CARRELLO, FICHI, CIPOLLA IN AGRODOLCE, CAVIALE CALVISIUS <i>BLACK ANGUS TARTARE ON THE TROLLEY, CANDIED FIGS, PICKLED TROPEA ONION, CALVISIUS CAVIAR</i>	
GAMBERO VIOLA (D, S)	210
MARINATO ALL'ACETO DI DATTERI, CETRIOLO ALLA MENTA, LA SUA CHIPS <i>ITALIAN VIOLET PRAWN, MADJOOL DATES VINEGAR, MINT CUCUMBER BRUNOISE, FRIED PRAWN</i>	

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ZUPPE / SOUP

MINISTRONE (C, H, VE) 85

VERDURE DI STAGIONE, AGLIO NERO, OLIO AL ROSMARINO

SEASONAL VEGETABLES, BLACK GARLIC, 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 (D, E, G, S, SP)

BLINIS E ACCOMPAGNAMENTI

30 GRAM

749

SERVED WITH BLINIS AND CONDIMENTS

50 GRAM

1199

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

BLINIS E ACCOMPAGNAMENTI

30 GRAM

1099

SERVED WITH BLINIS AND CONDIMENTS

50 GRAM

1799

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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PRIMI PIATTI / PASTA AND RISOTTO

SPAGHETTI MONOGRANO FELICETTI (C, G, VE) ESSENZA DI POMODORO DEL PIENNOLO, BASILICO <i>PIENNOLO CHERRY TOMATO ESSENCE, BASIL</i>	145
TORTELLI PIACENTINI, RICOTTA E SPINACH (D, E, G, V) (MR. ARMANI'S FAVORITE DISH) RAVIOLI RICOTTA E SPINACI, EMULSIONE AL BURRO E SALVIA, CREMA VERDE <i>RICOTTA SPINACH RAVIOLI, BUTTER SAGE EMULSION, GREEN PUREE</i>	155
BOTTONI (C, D, E, G) RIPIENI DI SPALLA DI AGNELLO, CARCIOFO SPINOSO, FOIE GRAS ALLA TORCIA <i>BRAISED LAMB SHOULDER RAVIOLI, VIOLET ARTICHOKE, SEARED FOIE GRAS</i>	189
LINGUINE MONOGRANO FELICETTI (C, G, S) COTTA IN ESTRAZIONE DI PEPERONE ROSSO, RICCI DI MARE, FOGLIA DI OSTRICA ALLA JULIENNE <i>LINGUINE PASTA WITH SEA URCHIN, BELL PEPPER WATER, OYSTER LEAF CHIFFONADE</i>	195
PASTA FRESCA (D, E, G, S) RAVIOLO VERDE ALLA ZUCCA, ASTICE, FIORI, ZESTE DI LIMONE CANDITO <i>GREEN PUMPKIN RAVIOLI, LOBSTER, EDIBLE FLOWER, BLACK LEMON ZEST</i>	269
RISO IN BIANCO (C, D, V, SP) RISERVA SAN MASSIMO AL PARMIGIANO REGGIANO 36 MESI, ACETO BALSAMICO VECCHIO 25 ANNI <i>36 MONTH PARMIGIANO REGGIANO RISOTTO, 25 YEARS AGED ACETO BALSAMICO</i>	199
RISO E GAMBERI ROSSI (D, S) QUALITA' RISERVA SAN MASSIMO ALLA CLOROFILLA DI ERBE AROMATICHE, GAMBERO ROSSO DI SICILIA <i>RISOTTO RISERVA WITH AROMATIC HERBS, MARINATED SICILIAN RED PRAWNS</i>	215

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PESCE E FRUTTI DI MARE / FISH AND SEAFOOD

TENTACOLO DI POLIPO (D, S, SP) 215

GRIGLIATO, VARIAZIONE DI PATATE AL NATURALE, POMODORO DATTERINO,

ESTRATTO DI ERBE VEGETALI

GRILLED OCTOPUS, POTATO VARIATION, DATTERINO TOMATO, HERBS COULIS

TRIGLIA (S, D) 325

ALLA PLANCHA, FINOCCHIO GLASSATO ALL'ARANCIA, LA SUA CREMA,

SALSA AL LATTICELLO E CHORIZO

SEARED RED MULLET, GLAZED ORANGE FENNEL, FISH EMULSION CHORIZO SAUCE

SPIGOLA SELVAGGIA (C, S, N) 379

COTTA SULLA PELLE, BIETOLA, CANNOLICCHI, ELIXIR DI MARE

LINE CAUGHT SEA BASS, SWISS CHARD, RAZOR CLAMS, OCEAN SAUCE

ASTICE BLU (C, D, S) 650

GRIGLIATO, BABY CAROTE GLASSATE, FINGER LIME, LA SUA PUREA LEGGERMENTE

PICCANTE , RIDUZIONE DI BISQUE

BLUE LOBSTER ON THE GRILL, RAINBOW CARROT CAKE, FINGER LIME, CARROT PUREE,

BISQUE SAUCE

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ARMANI / RISTORANTE

CARNE / MEAT

GUANCIA WAGYU (C, D)	275
BRASATA, ZUCCA IN OLIOCOTTURA AROMATICA , ESSENZA DI ALLORO BRAISED WAGYU CHEEK, PUMPKIN BUTTERNUT ROSE, BAY LEAF ESSENCE	
ANATRA (C, D)	320
MATURATA E COTTA ALL'UNILATERALE, RAPA ROSSA, CAVOLO NERO, SALSA ALLE PRUGNE ROASTED DUCK BREAST, BEETROOT, KALE, DUCK PLUM JUS	
SELLA DI AGNELLO (C, D, N)	349
MARINATA AL MIRTO SARDO, TOPINAMBUR, DRAGONCELLO, SALSA ALLA NOCCIOLA MARINATED LAMB SADDLE, JERUSALEM ARTICHOKE, TARRAGON, HAZELNUT LAMB JUS	
MANZO STOCKYARD (C, D, SP)	510
WAGYU M-5 LOIN, TERRINA DI SEDANO RAPA, FAGIOLINI, SALSA ALLE SPUGNOLE WAGYU M-5, CELERIAC TERRINE, KENYA BEANS, MORELS SAUCE	

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