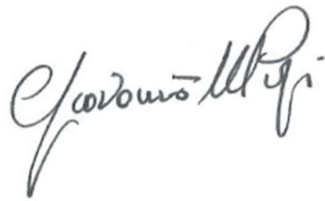


ARMANI / RISTORANTE

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 المطبوخة جيدًا.

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

DEGUSTAZIONE / DEGUSTATION IL CONTEMPORANEO

PASSEGGIATA NEL BOSCO (D, E, G)

FUNGHETTI GRIGLIATI, CRUMBLE DI CASTAGNE, MIRTILLI, PATATA AFFUMICATA, TARTUFO

BIANCO DEL PIEMONTE

GRILLED SEASONAL MUSHROOMS, CHESTNUT CRUMBLE, BLUEBERRY, SMOKED POTATO EMULSION,

ALBA WHITE TRUFFLE

GAJA PROMIS

PASTA FRESCA (D, E, G, S)

RAVIOLO VERDE ALLA ZUCCA, ASTICE, FIORI, LIMONE CANDITO

GREEN PUMPKIN RAVIOLI, LOBSTER, EDIBLE FLOWER, BLACK LEMON ZEST

CIELO TERRE ALLEGRE TREBB

SPIGOLA SELVAGGIA (C, S, N)

COTTA SULLA PELLE, BIETOLA, CANNOLICCHI, ELIXIR DI MARE

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

VILLA MARIA SAUVIGNON BLANC

ANATRA (C, D)

MATURATA E COTTA ALL'UNILATERALE, RAPA ROSSA, CAVOLO NERO, SALSA ALLE PRUGNE

ROASTED DUCK BREAST, BEETROOT, KALE, DUCK PLUM JUS

CIELO TERRE ALLEGRE SANGIOVESE

CIOCCOLATO (D)

GANACHE AL CIOCCOLATO FONDENTE E FAVA TONKA, CREMA AL JIVARA, PERA

TONKA DARK CHOCOLATE GANACHE, JIVARA CHANTILLY, PEAR BURNOISES

MOET & CHANDON BRUT CHAMPAGNE

DEGUSTATION MENU 649 AED

DEGUSTATION MENU WITH WINE PAIRING 999 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

“PERCORSO SENSORIALE” / “EXCLUSIVE JOURNEY”

VENTRESCA (D, G, S)

TONNO BALEGO, PANE AL CARBONE E ORO, MAIONESE AL TARTUFO
BALFEGO OTORO TUNA, GOLD CHARCOAL BREAD, TRUFFLE MAYONNAISE
RIBOLLA GIALLA, VIGNETI SANT'HELENA

WAGYU M-5 (D, E)

BATTUTO DI MANZO STOCKYARD, COMPOSTA DI PERA ALLO ZENZERO, SPUMA DI PARMIGIANO
STOCKYARDS BEEF TARTARE, PEAR GINGER CHUTNEY, PARMIGIANO EMULSION
MERLOT, FUSCO, LA RONCAIA

CASADINAS (C, D, E, G)

RIPIENE AL BRASATO DI MANZO, LA SUA SALSA, CASTAGNE, FUNGHI GALLETTI
LAMB SHOULDER RAVIOLI, CHESTNUT, CHANTERELLES MUSHROOM
GAJA PROMIS CA'MARCANDA

MERLUZZO (D, S)

FILETTO IN OLIOCOTTURA AROMATICA, PATATA CREMOSA, OLIVA TAGGIASCA E POMODORINI
POACHED BLACK COD WITH CREAMY POTATO, TAGGIASCA OLIVE, DATTERINO TOMATO CHUTNEY
SAUVIGNON BLANC, BORGO TESIS, FANTINEL

ANATRA (C)

MATURATA COTTA SULLA GRIGLIA, ZUCCA, CAVOLETTI
DUCK BREAST CONFIT, BUTTERNUT SQUASH, SPROUT
TERLANO, PINOT NOIR, SÜDTIROL, TRENTO ALTO ADIGE

PREDESSERT (Vegan)

GRANITA AL BERGAMOTTO
BERGAMOTE GRANITA, EDIBLE FLOWER

PIEMONTE (D, E, G, N)

MOUSSE DI NOCCIOLE, SPUGNA AL DACQUOISE, CREMA CHANTILLY
HAZELNUT MOUSSE, DACQUOISE SPONGE, WHITE CHANTILLY
PROSECCO DOC, FANTINEL EXTRA DRY

DEGUSTATION MENU 999 AED

DEGUSTATION MENU WITH WINE PAIRING 1499 AED

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

PIATTI D'AUTORE AL TARTUFO / TRUFFLE SIGNATURE DISHES

BURRATA (D, V) 300

BURRATA AL TARTUFO BIANCO DEL PIEMONTE, CARCIOFO SPINOSO, TARTUFO BIANCO
DEL PIEMONTE

BURRATA, MARINATED ARTICHOKE, ALBA WHITE TRUFFLE

TRUFFLE TARTARE (D, M) 425

MANZO ALLA TARTARA, FONDATA AL PARMIGIANO REGGIANO, TARTUFO BIANCO DEL PIEMONTE

BLACK ANGUS BEEF TARTARE, 24 MONTH AGED PARMIGIANO FONDUE,

ALBA WHITE TRUFFLE

TAGLIOLINO (D, E, G) 355

TAGLIOLINO, TUORLO D'UOVO E TARTUFO BIANCO DEL PIEMONTE

HOMEMADE TAGLIOLINI, PASTEURIZED EGG YOLK, ALBA WHITE TRUFFLE

RISOTTO (C, D) 325

RISOTTO AL PARMIGIANO REGGIANO 36 MESI, TARTUFO BIANCO DEL PIEMONTE

RISERVA SAN MASSIMO RISOTTO, 36 MONTH AGED PARMIGIANO REGGIANO,

ALBA WHITE TRUFFLE

BOTTONI (C, D, E, G) 399

RIPIENI DI SPALLA DI AGNELLO, CARCIOFO SPINOSO, FOIE GRAS ALLA TORCIA, TARTUFO BIANCO

BRAISED LAMB SHOULDER RAVIOLI, VIOLET ARTICHOKE, SEARED FOIE GRAS, ALBA WHITE TRUFFLE

MANZO STOCKYARD (C, D, SP) 650

WAGYU M-5 LOIN, TERRINA DI SEDANO RAPA, FAGIOLINI, SALSA ALLE SPUGNOLE,

TARTUFO BIANCO PIEMONTE

WAGYU M-5, CELERIAC TERRINE, KENYA BEANS, MORELS SAUCE, ALBA WHITE TRUFFLE

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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ANTIPASTI / STARTER

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

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

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

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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