



ARMANI / AMAL

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AMAL FESTIVE MENU

AED 549 PER PERSON

AMUSE BOUCHE

Murgh Khurchan | Mini beetroot taco, pulled chicken, rosemary
hummus (D,G,SS)

STARTER

Kaffir Lime Jhinga | Tiger prawns marinated with kaffir lime, garlic and green
chili (S)
Amritsari Machli | Sea bream marinated with gram flour, chilli and carom
seeds (M, S)

MIDDLE COURSE

Gosht Barra Kebab | Cardamom, cinnamon and clove-infused lamb chop (D)
Kariveppilai Murghi | Guinea fowl breast marinated with curry leaf, ginger and green chilli (D)

MAIN COURSE – SHARING STYLE

Turkey Breast Roulade | Fig and pumpkin seed stuffing, pineapple and pomegranate sauce,
truffle (D)
Gosht Dalcha | Whole spice slow-cooked lamb with channa dal (M)
Jhinga Biryani | Fragrant prawns tossed with saffron-infused basmati rice (D, S)
Served with rajma masala, mooli raita (D)
Selection of Indian breads (D, E, G)

PRE DESSERT

Mango and passion granita (VEGAN)

DESSERT

Dark chocolate sphere, chocolate foam, orange marmalade and
cinnamon ice cream (D, G, N)

(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

ARMANI / AMAL

AMAL NEW YEAR'S EVE GALA DINNER

AED 1,399 PER PERSON

AMUSE BOUCHE

Crab Waffle, Chilli Aioli | Tomato rasam foam, apple, cucumber and curry leaf jelly, lime caviar (D/G/S)

STARTER

Curried Scallop | Smoked red pepper purée, podi gremolata, edible flowers (D/S)

GRILL /TANDOOR

Corn-fed Bharwan Chicken Lollipop | Kasundi Jhinga (D/G/M/S)

FISH

Kaffir Lime Halibut | Slow-cooked halibut, lemongrass and lime leaf bouillabaisse, asparagus and edamame, caviar(D/S)

PALATE CLEANSER

Hibiscus infused forest berry sorbet

MAIN

Lamb Wellington | Lamb loin, mushroom duxelle, parsnip mash, glazed carrots, ,asala lamb jus, truffle (D/E/G)

Green Moong Dal Tadka, Methi Paratha, Quinoa Pulao, Pahadi Raita

DESSERT

Dulcey mousse, rice crispy, caramelised banana and milk Chantilly (D/N/G)

Tea, coffee and petit fours selection

hummus (D,G,SS)

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