

A golden Christmas tree, constructed from numerous small, bright lights, stands as the central focus. The tree is set against a background of a rich, textured gold fabric that is draped and folded, creating deep shadows and bright highlights. The overall atmosphere is warm and festive, with the golden tones dominating the entire scene.

ARMANI / RISTORANTE

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SIX COURSE FESTIVE DEGUSTATION

AED 799 PER PERSON

ASTICE BLU (G, D, E, S)

Maritozzo All'erba Cipollina, Insalata Di Astice Blu, La Sua Maionese Savoury
Maritozzo Buns, Blue Lobster Salad, Citrus Bisque Mayonnaise

FOIS GRAS (G, SP)

Terrina Di Fegato D'oca Al Tartufo Nero Pregiato, Melacotogna, Cialda Al Timo
Homemade Foie Gras Terrine, Quince, Perigord Black Truffle, Thyme Roulade

CAPPELLETTI (D, G, E, S)

Ripieni Al Sugo Di Anatra, La Sua Salsa, Gambero Rosso Marinato, Dripping Di Cipolla Di Tropea
Duck Ragout Ravioli, Marinated Sicilian Red Prawns, Tropea Onion Puree

AGNELLO (D, C, N)

Sella Al Mirto, Puntarelle, Carciofo Spinoso, Aglio Nero Alla Vaniglia, Jus Di Agnello E Pinoli
Rhug Estate Lamb Saddle, Chicory, Artichoke, Black Garlic with Vanilla, Pine Nut Lamb Jus

AMALFI (VEGAN)

Granita Al Limone Di Amalfi E Menta
Lemon Mint Granita

MONTE BIANCO (D, N, E, G)

Mousse Di Castagne, Mirtillo, Crumble Di Biscotti Speziati, Meringa
Chestnut Mousse, Blueberries, Speculoos Sable, Meringue

(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 / RISTORANTE

RISTORANTE NEW YEAR'S EVE GALA DINNER

AED 1,499 PER PERSON

AMUSE BOUCHE (S, D, G, SP)

WAFER DI ANGUILLA AL BBQ, NASTURZIO, RICCI DI MARE, ARANCIA CANDITA BBQ EEL
WAFER, SEA URCHIN, ORANGE CONFIT, NASTURTIUM FLOWERS

FOIE GRAS (D)

CAPPUCCINO DI PATATA, PORCINI E DRAGONCELLO, TERRINA DI FOIE GRAS, GEL DI
MELOGRANO, PORTULACA HOMEMADE FOIE GRAS TERRINE, POTATO CAPPUCCINO,
PORCINI MUSHROOMS, POMEGRANATE JELLY, SEA PURSLANE

RISOTTO (D, S, ALCHOOL)

RISERVA SAN MASSIMO ALLO CHAMPAGNE, ASTICE BLU, FRUTTI DI MARE,
PREZZEMOLO

CHAMPAGNE RISOTTO, BLUE LOBSTER, MIXED SEAFOOD, PARSLEY OIL

SOGLIOLA (S, D, C)

OLIOCOTTURA AROMATICA, ZUCCA ARROSTITA, ELISIR OCEANICO AGLI AGRUMI E
CAVIALE CALVISIUS DOVER SOLE, ROASTED PUMPKIN, CITRUS CAVIAR, ELIXIR SAUCE

WAGYU (D, C)

MANZO STOCKYARD GLASSATO ALLA GRIGLIA, CREMA DI CASTAGNE, CARCIOFO,
SALSA AL TARTUFO BIANCO CHARCOAL GRILLED AUSTRALIAN WAGYU, CHESTNUT
PUREE, SEARED ARTICHOKE, WHITE TRUFFLE JUS

MELA (VEGAN)

SORBETTO MELA E BASILICO GRANNY SMITH BRUNOISE, APPLE BASIL SORBET

SPHERA 2024 (D, G, E, N)

SFERA, SPUMA DI LIMONE, FRUTTI DI BOSCO, AMARETTI SUGAR SPHERE, LEMON FOAM,
FOREST BERRIES, AMARETTI CRUMBLE

(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~~