

ARMANI / MEDITERRANEO



Happy Valentine's Day

S. VALENTINE
MENU

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S. VALENTINE MENU

WEDNESDAY 14th FEBRUARY

AED 399 PER PERSON

COLD SHOW KITCHEN

CAVIAR amuse bouche served on the table

Selected Caviar Served with Chives, Capers (SP), Egg,
Sour Cream (D) and Homemade Blinis (G)

OYSTERS DISPLAY (First Display)

Oysters Fine de Claire N.2 served with Tabasco, Red Vinegar Shallots, Apple Cider

JAPANESE STATION (First Display)

Creative and Fresh California Maki Roll, Vegetable Roll, Spicy Tuna Roll,
Served with Pickled Ginger, Soya Sauce and Wasabi

Beef Tataki (SB) or Seaweed Salad (S, SB, SS)

Tuna and Salmon Nigiri served with Soya Sauce and Wasabi

ARABIC COLD MEZZE (5 Items with Bowl or Individual)

Foie Gras Moutabal with Grilled Eggplant, Tahina and Foie Gras (D, SS)

Beetroot Labneh, Yoghurt, Beetroot and Mint (V, D)

Avocado Hummus, Extra Virgin Olive Oil, Crunchy Chick Pea (V, SP, SS) VEGAN

Muhammara, Spicy Bread with Tomato Paste (V, N, G, SS) VEGAN

Wara Enab Bizait with Rice and Vegetables (V, SP) VEGAN

SAVORY STATION (4 Items)

Quiche with Turkey Ham and Scamorza Cheese (E, D, G, SP)

Bruschetta with Concaisse of Tomatoes, Basil and Olive Oil (V, G)

Beetroot Cone with Prawn Mousse and Shimeji Mushroom (S, E, D, G)

Beetroot Tart with Lobster and Asparagus (S, G)

SEAFOOD ON ICE (4 Items) (Daily Selection) + FOIE GRAS TERRINE

Poached Prawns, Steamed Clams, Steamed Lobster Tail, Smoked Eel,

Poached Baby Octopus, Cooked Green Mussels, Poached Scallops,

Steamed Crab Leg, Marinated Razor Clams, Seared Tuna

COLD CUTS (2 Items) (Daily Selection)

Beef Speck, Beef Bresaola, Cecina de Leon, Turkey Ham,

Beef Chorizo, Mortadella with Olives or Pistachio

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)
Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS)
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BREAD SELECTION (Backside)

Rustic Roll (G), Pesto and Feta Cheese Roll (N, D, G), Potato Bread (G), Multiseeds Roll (G, SS), Arabic Crispy (G), Zaatar Roll (G, SP, SS), Arabic Bread (G)

Served with Unsalted Butter

MEDITERRANEAN SALAD (5 Items with Bowl or Individual)

Lobster Torchon, Heirloom Tomato Gazpacho (S)
Roasted Baby Beetroot, Baby Carrots and Mandarin Segments (V)
Red Prawn and Avocado with Red Quinoa Salad (S)
Datterino Tomato with Baby Mozzarella and Basil Leaves (V)
Home Cured Beetroot Gravlox with Cream Fraiche and Caviar (S, D)

GREEN LEAVES (4 Items) (Daily Selection)

Kimchi, Mix Greens, Rocket leaves, Kale, Baby Jam Lettuce, Oak Leaves,
Chicory Salad, Spinach, Frisee, Endives, Lollo Rosso, Radicchio,
Boston Lettuce, Romaine Lettuce

VEGETABLES (4 Items) (Daily Selection)

Cherry Tomatoes, Beans Sprouts, Cucumber, Cauliflower, Avocado, Sweet Corn,
Orange, Red Radish, Melon, Fennel, Sprouts, Steamed Broccoli, Bell Pepper,
Beetroot Cube, Celery, Red Onion, Baby Carrot

PROTEINS (2 Items) (Daily Selection)

Smoked Eel, Mortadella Chicken Cubes, Smoked Mackerel, Quail Egg, Seared Tuna

DRESSINGS and CONDIMENTS with OIL and VINEGAR station

Lemon Dressing, Avocado and Cilantro Dressing, Mixed Berry Vinaigrette,
Balsamic Dressing, Apple Cider Dressing, Tahina Dressing, Mustard Dressing,
Smoked Oil, Olive Oil and Vinegar from Spain and Greece,
Tzatziki Sauce (D), Cocktail Sauce (E, SP)

ANTIPASTI STATION (12 Items) (Daily Selection of)

Marinated Parmesan Cheese (D), Cheese Stuffed Capsicum (V, D),
Capsicum Marinated (V, N, D), Basil Pesto (V, N, D), Balsamic Grilled Eggplant (V),
Alcaparrones (SP), Kalamata Olives (V, SP), Borettane Onions (V, SP),
Red Piquillo Pepper (SP), Marinated Artichokes (V, SP), Banderilla Tapas (S, SP),
Cipollini Onions (V, SP), Green Piquillo Pepper (SP), Sun Dried Tomato Paste (V, SP),
Olive Tapenade (V, S, D), Greek Olives (V, SP), Balsamic Glazed Mushroom (V),
Sun Dried Tomatoes (V, SP), Feta Cheese Stuffed Olives (D)

ARMANI / MEDITERRANEO

HOT SHOW KITCHEN

RISOTTO LIVE STATION

Risotto with Mushroom and Black Truffle or Mix Seafood (S, D, C)

PASTA LIVE STATION

Pasta with Tomato Sauce, Arrabbiata, Cream, Chicken or Mix Seafood (S, E, D, C, G)

FOIE GRAS LIVE STATION

Served with Marmalade, Beetroot Puree, Cranberry Bread, Brioche and Fresh Figs (G, SP)

SIDE DISHES (14 Side Dishes)

Potato

Roasted Purple Potato with Onion and Bell peppers (V) VEGAN

Gratin

Gratin Dauphinoise (V, G, D)

Sautee Vegetables

Baby Carrot with Parsley and Honey (V) VEGAN

Mixed Mushroom with Barley (V) VEGAN

Greek Style Green Beans with Onion and Feta Cheese (V, D)

Sweet Potato Sautee with Sage and Lemon (V, D)

Eggplant Caponata with Tomato Sauce and Pine Seeds (V, N, C, SP) VEGAN

Roasted Pumpkin Sautéed with Glazed Butter and Sage (D)

Sautee Brussels Sprouts (V)

Puree

Beetroot Puree with Sage (V, D, C)

Grains

White Beans Stew with Onion and Bell pepper (V)

FRIED ITEMS (4 Items)

Saffron Arancini (V, E, D, C, G, SB)

Beetroot Falafel (V, D, C, SB, SS)

Cheese Roll (V, D, G, SB)

SOUP STATION (2 Items)

Roasted Tomato Soup and Basil Croutons (V, D, G)

French Onion Soup (D)

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PIZZA OF THE DAY (Selection of)

Pizza with Sundried Tomato, Asparagus and Basil (V, D, G, SP)
Seafood Pizza with Prawn, Clams, Greek Seabass and Basil (S, D, G)
Pizza Margherita with Bocconcini Cheese and Basil (V, D, G)
Pepperoni Pizza with Black Olives and Chorizo (D, G, SP)
Pizza with Lebanese Pickle and Artichoke (D, G, SP)
Pizza with Sweet Paprika Herbs Vegetables (V, D, G)

CARVING STATION

(1 Meat & 1 FISH) Gravy Sauce (G) Horseradish (SP)
Mustard (SP) Lemon Butter Sauce (D)

Beef Ribeye with Honey, Mustard and Jus (C, G, M)
Mediterranean Seabass Fillet with Tomato Crust (SP)

HOT MAINS (4 Items)

Meat (2 Items)

Short Ribs with Smoked Spanish Paprika Rub (G, C, SP)
Lamb Chops, Asparagus, Baby Carrot and Onion (D, C, G, SP)

Fish (2 Items)

Lobster and Shrimp Thermidor with Cheese and Basil (S, D, C)
Portuguese Codfish Casserole with Potato, Chili, Paprika and Tomato (S, C)

Poultry

Honey and Orange Glazed Duck Breast with Sweet Potato Puree (G)

Vegetarian Rice

Vegetarian Mediterranean Saffron Rice, Green Beans, Carrot and Corn (V, D)

Vegetarian Pasta

Tri Color Fusilli Pasta with Fresh Tomato Sauce, Kalamata Olives and Basil (V, C, G)

Vegetarian Stew

Mediterranean Pesto Lemon Orzo Stew with Vegetables and Spinach (VEGAN)

LIVE BBQ STATION

Fish (1 Item)

(Salmon, Seabass, Prawns, Seafood Skewers, Red Mullet, King Fish)

Meat (1 Item)

Beef Tenderloin, Lamb Chops, Lamb Kofta, Beef Kabab, Lamb Kabab,

Poultry (1 Item)

Shish Taouk, Chicken Kofta, Drumstick

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SELECTION of MEDITERRANEAN CHEESES (5 Items)

From Greece, France Spain and Italy

Served with Grapes, Quince Marmalade, Pan de Higo, Pan de Datil, Pan de Albaricoque, Basil Crackers, Marmalade, Mix Roasted Nuts, Natural Honey and Truffle Honey from Spain

PASTRY SHOW KITCHEN

ACTION STATION

Crêpes Suzette Served with Orange Zest, Whipped Cream or Vanilla Sauce (E, D, G)
Prosecco Sabayon with Forest Berries (Contains Alcohol) (E, D, G)

DESSERT OF THE DAY (Hot Section) (Daily Selection)

Berries Umali with Puff Pastry, Milk and Rose Water (N, D, G)
Moelleux Chocolate Served with Vanilla Ice Cream (E, D, G)
Turkish Konafa (N, D, G)

DESSERTS DISPLAY (6 items)

Berries Tiramisu with Mascarpone Cheese and Forest Berries (GLASS) (E, D, G)
Black Forest with Chocolate, Amarena Cherry and Chantilly Cream (N, E, D)
Strawberry Baba Soaked in Syrup, Chantilly Cream and Fresh Strawberry (E, D, G)
Raspberry Vanilla Panacotta (GLASS) (D)
Exotica Choux with Coconut Mousse and Mango Chutney (E, D, G)
Strawberry White Chocolate Cheese Cake (N, E, D, G)

DESSERTS IN FRONT (BIG BLACK ACRILICS) (5 items)

Heart Hazelnut Financier (N, E, D)
Chocolate Praline Tart with Ganache and Praline (N, E, D, G)
Vanilla Crème Brulee with Custard Cream and Berries Skewer (E, D)
Forest Berries Tart with Diplomat Cream and Berries (N, E, D, G)
Rose Raspberry Tartelette (N, E, D, G)

FRUIT ON ICE

Rambutan, Dragon Fruits, Mango, Kiwi, Papaya, Grapes, Litchi, Passion Fruit, Mangosteen, Coconut

ICE CREAM (2 Types) (Daily Selection)

served with Chocolate and Vanilla Cone (N, E, D, G)
Chocolate, Vanilla, Coconut, Pistachio

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SORBETS (2 Types) (Daily Selection) VEGAN

Mango, Pear, Guava, Lemon

SLICED FRUIT COUNTER (4 Types) (Daily Selection)

Melon, Watermelon, Pineapple, Dragon Fruit, Kiwi, Honeydew Melon

SHOOTER COUNTER (3 Types) (Daily Selection)

Berries Basil Shooter VEGAN,
Lemongrass Fruit Brunoise VEGAN
Strawberry Watermelon Gazpacho VEGAN
Exotic Shooter (D)
Berries Shooter (D)

KIDS COUNTER

Candies Jars and Popcorn Cone (N, E, D, G)

CHOCOLATE FOUNTAIN

Served with Fruit Skewer and Marshmallow

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