

ARMANI / AMAL

FESTIVE SET MENU

24th to 25th December, 6:30 -11:30 pm

AED 549 per person

AMUSE - BOUCHE

TUNA BHEL (D,G,S)

Focaccia chips, avocado chutney, balsamic pearls

STARTERS

MALAI JHINGA (S,D)

Tandoori tiger prawns, dill, coriander and labneh

KASUNDI SALMON TIKKA (M,S)

Salmon marinated with yellow mustard, turmeric and honey

GOSHT KE PARCHE (D)

Grilled lamb infused with cardamom, cinnamon and cloves

TELLICHERRY GUINEA FOWL (D)

Guinea fowl breast, black pepper, ginger and chili

MAIN COURSE – SHARING STYLE

TURKEY BREAST ROULADE (D,N,M,SS)

Fig and macadamia nut stuffing, mirchi ka salan, truffle

AWADHI MOONG GOSHT (D,M)

Slow-cooked lamb with green lentils, tomato and onion

JHINGA BIRYANI (D,S)

Fragrant prawns tossed with coriander, mint, and green chili-infused basmati rice

Served with khatti dal and makhane ka raita (D,V)

Selection of Indian bread (D,V,E,G)

DESSERT

CARAMELIA CHRISTMAS LOG (D,E,G,N)

Tonka chocolate ganache, chocolate mousse, peanut praline

TEA, COFFEE AND PETIT FOURS

Dish contains Dairy Products (D) Eggs (E) Gluten (G) Mustard (M) Raw Food (R) Celery (C) Nuts (N)
Seafood (S) Sesame (SS) Soybeans (SB) Vegetarian (V) Sulphur Dioxide and Sulphites (SP)

ARMANI / AMAL

FESTIVE SET MENU (VEGETARIAN)

24th to 25th December, 6:30 -11:30 pm

AED 499 per person

AMUSE - BOUCHE

AVOCADO BHEL (D,G)

Focaccia chips, avocado chutney, balsamic pearls

STARTERS

MALAI PANEER (D)

Cottage cheese with dill, coriander and labneh

KASUNDI MUSHROOM (M)

Portobello mushroom marinated with yellow mustard, turmeric and honey

BHARWAN COURGETTE FLOWER (D,SB)

Zucchini flower stuffed with mawa, chili and ginger

DAHI KE KEBAB (D,G,N,SP)

Hung yogurt kebabs with nuts and raisins, tomato chutney

MAIN COURSE – SHARING STYLE

PANEER TEH PE TEH (D,N,M,SS)

Paneer with figs, macadamia nuts, mirchi ka salan, and truffle

GUCCHI LABABDAR (D,N)

Herb cheese-filled morel mushroom in a tomato and onion sauce

SUBZ BIRYANI (D)

Fragrant basmati rice layered with aromatic mixed vegetables

Served with khatti dal and makhane ka raita (D,V)

Selection of Indian bread (D,V,G)

DESSERT

CARMELIA CHRISTMAS LOG (D,E,G,N)

Tonka chocolate ganache, chocolate mousse, peanut praline

TEA, COFFEE AND PETIT FOURS

ARMANI / AMAL

NEW YEAR'S EVE MENU

31st December, 6-11:30 pm

AED 1,399 per person

AMUSE - BOUCHE

ALASKAN KING CRAB (D,G,S,E,SB,M)

Traditional Goan-spiced crab cake, mango salsa, green aioli

STARTERS

MALABAR LANGOUSTINE (D,M,S,SS)

Langoustine, podi masala, Malabar sauce

TANDOOR & GRILL

BHARWAN MURGH / HALIBUT POLLICHATHU (D,M,S)

Stuffed corn fed chicken / Grilled halibut

FISH

ACHARI DOVER SOLE (D,S,SP)

Lasooni saag, baby vegetables, Beluga caviar

PALATE CLEANSER

GULKAND BERRIES SORBET

Rose petal marmalade and berries sorbet

MAIN COURSE

RAJASTHANI GOSHT (D,G)

Lamb loin, parsley chutney, glazed carrots, truffle

Served with dal makhani, jodhpuri mirch paratha,
kaju mutter pulao, mooli raita (D,G,N)

DESSERT

LIGHT COCONUT MOUSSE (D,E)

Passion fruit, mango veil, gold flakes

Dish contains Dairy Products (D) Eggs (E) Gluten (G) Mustard (M) Raw Food (R) Celery (C) Nuts (N)
Seafood (S) Sesame (SS) Soybeans (SB) Vegetarian (V) Sulphur Dioxide and Sulphites (SP)

ARMANI / AMAL

NEW YEAR'S EVE VEGETARIAN MENU

31st December, 6-11:30 pm

AED 1,399 per person

AMUSE - BOUCHE

GREEN VEGETABLE CUTLET (D,G,SB)

Traditional Goan-spiced vegetarian cake, tomato salsa

STARTERS

MALABAR COURGETTE (D,M,SS)

Zucchini flower, podi masala, malabar sauce

TANDOOR & GRILL

BHARWAN MIRCH / MUSHROOM POLLICHATHU (D,G,M)

Stuffed heirloom bell pepper / Grilled king oyster mushroom

MIDDLE

MAKAI KA PITHOD (D)

Lasooni saag, pickled vegetables, achari sauce, chili pearls

PALATE CLEANSER

GULKAND BERRIES SORBET

Rose petal marmalade and berries sorbet

MAIN COURSE

PANEER SUBZ TEH PE TEH (D)

Cottage cheese and vegetable pavé, parsley chutney, glazed carrots, truffle

Served with dal makhani, jodhpuri mirch paratha,
kaju mutter pulao, mooli raita (D,G,N)

DESSERT

LIGHT COCONUT MOUSSE (D,E)

Passion fruit, mango veil, gold flakes

Dish contains Dairy Products (D) Eggs (E) Gluten (G) Mustard (M) Raw Food (R) Celery (C) Nuts (N)
Seafood (S) Sesame (SS) Soybeans (SB) Vegetarian (V) Sulphur Dioxide and Sulphites (SP)