

ARMANI / MEDITERRANEO

CHRISTMAS EVE DINNER

24th December, 6:30-10:00 PM

AED 399 per person

OYSTER DISPLAY

Gillardeau oysters served with lemon wrap, tabasco
red vinegar shallots and apple cider with chives (R, S, SP)

SEAFOOD BAR

Lobster tail, poached scallops, prawns, smoked salmon, king crab, seafood terrine
Accompaniments: Pickled onion, sour cream, capers, cocktail sauce (S, E, D, SP)

BURRATA STATION

Burrata cheese with heirloom tomatoes, basil pesto and roasted eggplant (V, N, D)

RISOTTO STATION

Carnaroli Rice with Wild Mushrooms, black truffle and saffron (S, D, C)

PASTA STATION

Daily pasta selection with a choice of seafood, meat or vegetables (G, S, D)

FOIE GRAS STATION

Served with fig marmalade and thyme brioche (E, D, G, SP)

ARABIC COLD MEZZE

Grilled Eggplant with Tahina, Garlic, and Seared Artichoke (V, D, SP, SS)

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

Cumin Hummus with Extra Virgin Olive Oil and Paprika (V, SP, SS)

Vine Leaves with Vegetables (V, SP)

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

C O L D C U T S

Beef bresaola (SP)
Beef salami Milano (SP)
Smoked beef speck (SP)
Goose speck (SP)
Goose ham (SP)
Aged lamb leg (SP)

M E D I T E R R A N E A N S A L A D

Cajun grilled prawns with sweet corn, cherry tomatoes and avocado (S, D)
Caramelized butternut squash, quinoa salad, pumpkin seeds,
roasted grapes and goat cheese (V, D, M, SS)
Chicken ballotine with apple celery slaw (SP, E, N)

Niçoise salad
Tuna, potato, beans, olive, tomato, onion, egg (M, S, SP, E)

Lyonnaisse salad
Frisée lettuce, bacon, white vinegar, eggs, shallots,
red vinegar, mustard, croutons (SP, M, E, G)

S U S T A I N A B L E S A L A D C O U N T E R

Cherry tomatoes, cucumber, cauliflower, avocado, sweet corn, red radish,
steamed broccoli, bell pepper, beetroot cubes, baby carrots

Mixed greens: Rocket, kale, spinach, frisée, lollo rosso
Dressings: lemon, balsamic, olive oil, vinegar from Spain and Greece (SP, M)

A N T I P A S T I B A R

Marinated parmesan cheese, pesto-marinated grilled capsicum, kalamata olives,
balsamic grilled eggplant with basil pesto, borettane onions, sun-dried tomato paste,
olive tapenade, cipollini onions, cheese-stuffed capsicum, balsamic-glazed mushroom,
sun-dried tomatoes (SP), marinated anchovies, crostini sticks long, crostini sticks short,
feta cheese-stuffed olives, parmesan shortbread, lavash (D, V, N, E, G, S, SP)

M E D I T E R R A N E A N C H E E S E S E L E C T I O N

Cheeses from Greece, France, Spain and Italy
Served with Pan de Higo, Pan de Datil, Pan de Albaricoque, grapes,
quince marmalade, basil crackers, marmalade, mix roasted nuts,
natural honey and truffle honey from Spain (D, N, G)

SELECTION OF BREAD

Served with Unsalted Butter

Baguette, white loaf, focaccia, bretzel, bread with olives, wheat loaf,
bread with sesame, bread with sundried tomato (G, SS, D, SP)

PIZZA

Pass around

Armani Pizza

Stracciatella, black truffle sliced, rocket leaves (D, G)

KIDS SELECTION

By request

Fish fingers (S, D, G, E, SB)

Crispy chicken nuggets (D, G, E, SB)

Mini Beef Slider with French fries (D, C, G, SP, SS, E, SB)

Mini Margherita Pizza (D, G, SP)

French fries (SB)

SIDE DISHES

Potato

Paprika roasted potatoes with onion and mixed bell peppers (V)

Gratin

Cauliflower bechamel with Gruyere cheese (V, G, D)

Root vegetable gratin (V, G, D)

Sautéed Vegetables

Baby spinach (V)

Greek-style green beans with onion and feta cheese (V, D)

Portobello mushroom with parsley (V, D)

Toasted chermoula vegetables (V)

Butter tossed asparagus (V, D)

Purée

Celeriac Purée (V, D)

Grains

Grilled corn on the cob with butter and herbs (V, D)

Fried Selection

Camembert Bites (V, D, G, SB)

Fritto Misto (E, G, S, SB, D)

Lobster and Saffron Arancini (S, E, D, C, G, SB)

SOUP STATION

Seafood fregola (C, S, G, SP)
Mushroom velouté with truffle and cheese croutons (V, D, C, G)

CARVING STATION

Roasted whole turkey served with Brussels sprouts, root vegetables,
roasted chestnuts, cranberry sauce and gravy (G, M, SP)
Roasted Wagyu beef ribeye (M, D, C, G)

HOT MAINS

Meat

Braised lamb shank with savoy fennel, cherry tomatoes and caramelized pears (C, G, SP)
Slow-cooked beef short ribs with rainbow carrots and white asparagus gremolata (G, C, SP)

Fish

Grilled salmon with lemon butter sauce, baby fennel, Taggiasca olives and capers (D, S, SP)
Mediterranean sea bass with sautéed broccoli and green beans (D, S, SP)

Poultry

Spinach and mushroom-stuffed chicken roulade with sundried tomato (C, SP, D)

Vegetarian

Gemista, stuffed bell peppers with rice) (VG)
Eggplant Parmigiana with mozzarella cheese and tomato (V, D)

Rice

Middle Eastern Rice Pilaf with peas, carrots and nuts (V, N, D)

PASTRY SELECTION

Crepe of the Day or crepes suzettes with orange caramel sauce
Sauces: Nutella, whipped cream, vanilla sauce, berry coulis, chocolate sauce (D, G, E, N)

DESSERT OF THE DAY

Christmas butter pudding (D, G, E, N)
Moelleux chocolate with vanilla ice cream (D, G, E)

DESSERT DISPLAY

Gianduja hazelnut chocolate mousse, orange candied (D, G, E, N)
Berries charlotte shooter (D, G, E, N)
Tiramisu espresso mascarpone (D, G, E)
Passion fruit cheesecake (D, G, E, N)
Duo chocolate christmas log (D, G, E)
Exotic Christmas sphere (D, E)

DESSERT COUNTER

Christmas cookies (Kipferl, cinnamon star) (D, E, N)

Chocolate praline tartlet (D, G, E, N)

Linzer raspberry tart (D, G, E, N)

Seasonal fruit tartlets (D, G, E, N)

Crema catalana, cinnamon orange custard (D, E)

Assorted chocolate Lollipop (D, G)

Chocolate bars (D, N)

Panettone selection (D, G, E, N)

Served with sauces

Chocolate fountain served with fruit skewer and marshmallow (E)

Chocolate chips cookies (D, G, E, N)

Candy selections and popcorn

Churros (D, E, SB, G, N)

ICE CREAM STATION

Served with waffles mini cones, candies,
crumble and chocolate pearls (D, E, N, G)

FRUIT COUNTER

Exotic fruit display

Sliced fruit selection

Forest berries basil

Seasonal fruit Brunoise

Gazpacho strawberry watermelon

ORIENTAL SELECTION

Madjool dates and Arabic sweet selection (D, G, N)

ARMANI / MEDITERRANEO

CHRISTMAS BRUNCH

25th December, 1-4 PM

AED 399 per person

OYSTER DISPLAY

Gillardeau oysters served with lemon wrap, tabasco
red vinegar shallots and apple cider with chives (R, S, SP)

SEAFOOD BAR

Lobster tail, poached scallops, prawns, smoked salmon, king crab, seafood terrine
Accompaniments: Pickled onion, sour cream, capers, cocktail sauce (S, E, D, SP)

BURRATA STATION

Burrata cheese with heirloom tomatoes, basil pesto and roasted eggplant (V, N, D)

ARMANI/HASHI

Specialty maki roll and nigiri served with pickled ginger, soy sauce, wasabi (SB, S, R)
Beef Tataki with soya and grated ginger (SB, R)
Seaweed Salad (S, SB, SS)

FOIE GRAS STATION

Served with fig marmalade and thyme brioche (E, D, G, SP)

EGG SPECIALITY

By request

Eggs benedict (SP, E, D, G)
Moroccan shakshuka (SP, E)

ARABIC COLD MEZZE

Grilled eggplant with tahina, garlic and seared artichoke (V, D, SP, SS)
Beetroot labneh with yoghurt, beetroot and mint (V, D)
Cumin hummus with extra virgin olive oil and paprika (V, SP, SS)
Muhammara with spicy bread and tomato paste (V, G, N, SS)
Vine leaves with vegetables (V, SP)

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)

C O L D C U T S

Beef bresaola (SP)
Beef Salami Milano (SP)
Smoked Beef speck (SP)
Goose speck (SP)
Goose ham (SP)
Aged lamb leg (SP)

M E D I T E R R A N E A N S A L A D

Cold lobster salad with celery, mayonnaise and lemon juice (S, E, C)
Roasted sweet potato with wild rice, arugula salad chestnut (V, N, D)
Brussels sprout with roasted salmon salad, asparagus, red radish and green onion (S, M, SP)
Perigord salad, smoked duck breast, lamb lettuce, new potatoes, foie gras and walnut (G, M, N, SP)
Watermelon feta cheese baby spinach (V, D)

S U S T A I N A B L E S A L A D C O U N T E R

Cherry tomatoes, cucumber, cauliflower, avocado, sweet corn, red radish,
steamed broccoli, bell pepper, beetroot cubes, baby carrots

Mixed greens: Rocket, kale, spinach, frisée, lollo rosso
Dressings: lemon, balsamic, olive oil, vinegar from Spain and Greece (SP, M)

A N T I P A S T I B A R

Marinated parmesan cheese, pesto-marinated grilled capsicum, kalamata olives,
balsamic grilled eggplant with basil pesto, borettane onions, sun-dried tomato paste,
olive tapenade, cipollini onions, cheese-stuffed capsicum, balsamic-glazed mushroom,
sun-dried tomatoes (SP), marinated anchovies, crostini sticks long, crostini sticks short,
feta cheese-stuffed olives, parmesan shortbread, lavash (D, V, N, E, G, S, SP)

M E D I T E R R A N E A N C H E E S E S E L E C T I O N

Cheeses from Greece, France, Spain and Italy
Served with Pan de Higo, Pan de Datil, Pan de Albaricoque, grapes,
quince marmalade, basil crackers, marmalade, mix roasted nuts,
natural honey and truffle honey from Spain (D, N, G)

S E L E C T I O N O F B R E A D

Served with Unsalted Butter

Baguette, white loaf, focaccia, bretzel, bread with olives, wheat loaf,
bread with sesame, bread with sundried tomato (G, SS, D, SP)

SIDE DISHES

Potato

Pomme dauphine, choux dough and potato (E, D, G, SB)
Truffle mashed potato (D)

Gratin

Seafood gratin with bisque bechamel (D, G, S)
Creamy spinach gratin (D, G)

Vegetables

Eggplant caponata with tomato sauce, capers and olives (V, C, SP)
Sautéed green beans with onion and garlic (VG)
Glazed baby carrot with balsamic vinegar (VG)
Wild mushroom fricassée (V, D)
Kohlrabi and celeriac medley (D, C)

Purée

Sweet potato purée with nutmeg (V, D)

Grains

Grilled corn on the cob with butter and herbs (V, D)

Fried selection

Breaded brie croquette (V, D, G, SB)
Deep-fried shrimp (S, E, G, SB)
Lobster Arancini (S, E, D, C, G, SB)

SOUP STATION

Avgolemono Greek lemon chicken soup (C, G)
Roasted tomato and basil soup with garlic cheese croutons (V, D, C, G)

CARVING STATION

Roasted beef Tomahawk with Yorkshire pudding (D, G, C)
Roasted whole turkey served with Brussels sprouts, root vegetables,
cranberry sauce and gravy (G, M, SP, C)

HOT MAINS

BEEF

Short ribs with carrot, broccoli, and cherry tomato (G, C, SP)

FISH

Lobster and spinach thermidor with cheese (S, D, C)

POULTRY

Mediterranean-style chicken stew with bell peppers, potato and coriander (C, SP)

VEGETARIAN

Eggplant parmigiana with mozzarella cheese and tomato (V, D)

GRILLED SELECTION

Seabass, Prawns (S)
Beef Kabab, lamb kofta (SP, G, C)
Greek chicken souvlaki with bell pepper and lemon juice (D)

ARMANI/AMAL MAINS SPECIALTIES

Chicken tikka masala (D, N)
Vegetable biryani (D)
Seabass polichattu (S, M)
Telicherry lamb chop (SP)

ARMANI/RISTORANTE RISOTTO STATION

Carnaroli rice with wild mushroom,
black truffle and saffron (D, C)

ARMANI/DELI PASTA STATION

Daily pasta selection (G, S, D, C, SP)
with a choice of seafood, meat or vegetables

PASTRY SELECTION

Crepe of the Day or crepes suzettes with orange caramel sauce
Sauces: Nutella, whipped cream, vanilla sauce, berry coulis, chocolate sauce (D, G, E, N)

DESSERT OF THE DAY

Christmas Butter pudding (D, G, E, N)
Moelleux chocolate with vanilla ice cream (D, G, E)

DESSERTS DISPLAY

Gianduja hazelnut chocolate mousse, orange candied (D, G, E, N)
Berries charlotte shooter (D, G, E, N)
Tiramisu espresso mascarpone (D, G, E)
Passion fruit cheesecake (D, G, E, N)
Duo chocolate Christmas log (D, G, E)
Exotic Christmas sphere (D, E)

DESSERT COUNTER

Christmas cookies, Kipferl, cinnamon star (D, E, N)

Chocolate praline tartlet (D, G, E, N)

Linzer raspberry tart (D, G, E, N)

Seasonal fruit tartlets (D, G, E, N)

Crema catalana, cinnamon orange custard (D, E)

Assorted chocolate Lollipop (D, G)

Chocolate bars (D, N)

Panettone selection (D, G, E, N)

Served with sauces

Chocolate fountain served with fruit skewer and marshmallow (E)

Chocolate chips cookies (D, G, E, N)

Candy selections and popcorn

Churros (D, E, SB, G, N)

ICE CREAM STATION

Served with waffles mini cones, candies,
crumble and chocolate pearls (D, E, N, G)

FRUIT COUNTER

Exotic fruit display

Sliced fruit selection

Forest berries basil

Seasonal fruit brunoise

Strawberry watermelon gazpacho

ORIENTAL SELECTION

Madjool dates and Arabic sweet selection (D, G, N)

ARMANI / MEDITERRANEO

NEW YEAR'S EVE DINNER

31st December, 6-10.30 pm

AED 1,299 per person

PREMIUM OYSTERS AND CAVIAR

Gillardeau fresh served with lemon wrap, tabasco, red vinegar shallots, apple cider with chives
Oscietra caviar served on a blini with chive sour cream (G, E, D, S, SP, R)

SEAFOOD BAR

Lobster tail, poached scallops, prawns, smoked salmon, king crab
Accompaniments: Pickled onion, sour cream, capers, cocktail sauce (S, E, D, SP)

JAPANESE CORNER

Premium maki roll, sashimi, and nigiri served with
pickled ginger, soy sauce, and wasabi (R, SB, S, SS)

SEARED FOIE GRAS LIVE STATION

Served with fig marmalade, fresh fig, and homemade brioche (E, D, G, SP)

BREAD SELECTION

Baguette, white loaf, focaccia, bretzel, bread with olives, wheat loaf, bread with sesame,
bread with sundried tomato, served with unsalted butter (G, SS, SP, D)

ARABIC COLD MEZZE

Mohammara

Spicy bread with tomato paste (V, N, G, SS)

Hummus

Extra virgin olive oil and paprika (V, SP, SS)

Pearl Barley and Pomegranate Salad

With harissa dressing (D, C, G)

Fattoush

Cucumber, tomato, bell pepper, and pomegranate molasses (V, G, SP, SB)

Vine Leaves with Vegetables

Stuffed vine leaves (V, SP)

Babaganoush

Smoked eggplant with capsicum and pomegranate (V, N)

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

C O L D C U T S

Beef bresaola (SP)
Beef salami Milano (SP)
Smoked beef speck (SP)
Goose speck (SP)
Goose ham (SP)
Aged lamb leg (SP)
Foie gras terrine (SP)

M E D I T E R R A N E A N S A L A D

Burrata with tomato carnival
Balsamic caviar, basil pesto, fresh basil (SP, D, N)

Horiatiki salata
Classic Greek salad with tomatoes, cucumber, bell pepper, red onion,
oregano, olive oil, feta cheese and olives (V, D, SP)

Beef with potato and rocket pesto
Tender beef with potatoes, rocket pesto and parmesan (D, N, SP)

Seafood pipirrana
Mixed seafood with tomatoes, capsicum, olive oil and garlic (M, SP, S)

Quinoa salad
Quinoa with cranberry, apricot, courgette and mint (V, SP)

Smoked duck salad
Smoked duck with caramelized onion, fig and rocket leaves (D, G, SP)

S U S T A I N A B L E S A L A D C O U N T E R

Cherry tomatoes, cucumber, cauliflower, avocado, sweet corn, red radish,
steamed broccoli, bell pepper, beetroot cubes, baby carrots

Mixed greens: Rocket, kale, spinach, frisée, lollo rosso
Dressings: lemon, balsamic, olive oil, vinegar from Spain and Greece (SP, M)

A N T I P A S T I B A R

Marinated parmesan cheese, pesto-marinated grilled capsicum, kalamata olives,
balsamic grilled eggplant with basil pesto, borettane onions, sun-dried tomato paste,
olive tapenade, cipollini onions, cheese-stuffed capsicum, balsamic-glazed mushroom,
sun-dried tomatoes (SP), marinated anchovies, crostini sticks long, crostini sticks short,
feta cheese-stuffed olives, parmesan shortbread, lavash (D, V, N, E, G, S, SP)

SIDE DISHES

Potato

Gratin dauphinoise (V, G, D)

Truffle mashed potato (V, D)

Pie

Mushroom pie with ricotta and parmesan (V, D, G, E)

Seafood pie with scallops and bisque bechamel (G, S, D, E)

Gratin

Vegetable lasagna with roasted eggplant, zucchini and parmesan (V, D, G)

Salsify gratin with Beaufort bechamel (V, D, G)

Sautéed Vegetables

Wild mushroom fricassée (V, D)

Sautéed broccolini (V)

Roasted pumpkin with herbs (V, D)

Grilled asparagus (V)

FRIED SELECTION

Arancini with truffle mushroom and cheese

Crispy arancini filled with truffle mushroom and cheese (V, E, D, C, G, SB)

Fried shrimp tempura

Lightly battered shrimp tempura (S, D, G, SB)

Sun-Dried tomato cheese panzerotti

Fried panzerotti filled with sun-dried tomato and cheese (V, G, SB, SP)

Cod Croquette

Golden-fried cod croquette (S, E, G, SB, D)

SOUP STATION

Mediterranean seafood soup with basil (S, C, SP)

Mushroom velouté with truffle and cheese croutons (V, D, C, G)

RISOTTO LIVE STATION

Acquerello risotto milanese with saffron and osso buco ragù

Acquerello risotto with mushrooms and black truffle shavings (S, D, C)

CARVING STATION

Baked Whole seabass with roasted root vegetable (S, D, SP)
Beef Wellington served with premium mustard (G, D, SP, M, C)

HOT MAINS

MEAT

Slow-cooked lamb shank
With green beans and Ratte potatoes (D, C, G)

Short ribs with gremolata
Served with broccoli and baby carrots (G, C, SP)

FISH

Grilled tiger prawns
With marinara sauce and julienne vegetables (S, D)

Lobster thermidor
With spinach, cheese, and basil (S, D, C)

POULTRY

Roasted duck magret
Served with pumpkin and orange sauce (D, G)

VEGETARIAN

Ricotta & Spinach Ravioli
In a creamy sundried tomato sauce (V, E, D, G)

Moroccan couscous royal (V, G)

RICE

Greek lemon rice with vegetables (V)

GRILLED STATION

Giant prawns (S)
Beef Tenderloin, lamb chops (G)
Shish taouk (D)

MEDITERRANEAN CHEESE SELECTION

Cheeses from Greece, France, Spain and Italy
Served with Pan de Higo, Pan de Datil, Pan de Albaricoque, grapes,
quince marmalade, basil crackers, marmalade, mix roasted nuts,
natural honey and truffle honey from Spain (D, N, G)

KIDS SELECTION

By request

Fish fingers (S, D, G, E, SB)
Crispy Chicken Nuggets (D, G, E, SB)
Mini Beef Slider (D, C, G, SP, SS, SB, E)
Mini Margherita Pizza (D, G, SP)
Penne tomato sauce (SP, G)
French fries (SB)

PASTRY SELECTION

Champagne sabayon with forest berries (D, G, E, N, A)
Crepe suzette orange (D, E, G, A)

DESSERT OF THE DAY

Warm molten chocolate cake served with vanilla ice cream (D, G, E)

DESSERT DISPLAY

Gold pearl cheesecake (D, G, E, N)
Classic espresso tiramisu with mascarpone (D, G, E)
Russian honey finger (G, N, E, D)
Forest berries macaron (D, E, N)
Chocolate caramelized mousse (D, G, E, N)
Forest berries panacotta (D)

DESSERT COUNTER

Chocolate praline tartlets (D, G, E, N)
Exotic fruit tartlets (D, G, E, N)
Tahitian vanilla crème brûlée with berries skewer (D, E)
Lemon meringue tartlet with 23-carat gold (D, G, E, N)
Lollipop selection and chocolate bars (D, N, G)
Selection of Arabic sweets (D, N)
Selection of royal filled dates (N)
Selection of Armani pralines (D)

ICE CREAM STATION

Includes two ice creams and two sorbets served with
mini waffle cones and garnishes (D, E, G, N)
Chocolate chips cookies (D, G, E, N)
Candy selections and popcorn

FRUIT DISPLAY COUNTER

Featuring rambutan, lychee, passion fruit and more

Sliced fruits
Strawberry watermelon gazpacho
Exotic smoothies (D)

Exotic fruit display on ice
Forest berries selection