

ARMANI

Hotels & Resorts


ARMANI / LOUNGE

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CONSUMER ADVISORY

Eating raw or undercooked animal products increases the risk of foodborne illness. For safety, we advise pregnant women, infants, children under 15, and individuals with specific health conditions to avoid consuming them.


In line with its sustainability commitment, Armani Hotel Dubai purchases meat and seafood products from suppliers with recognized eco-labels. Additionally, tea and coffee served across the property are fair trade certified. For an environmentally conscious dining experience, choose from our selection of dishes made with local ingredients, marked with a leaf icon. 

ARMANI / LOUNGE


BREAKFAST A LA CARTE

08:00 AM to 11.00 AM

ARMANI BREAKFAST SIGNATURE


Avocado Tartine Sourdough, Avocado, Rocket Leaves and Cherry Tomato (G, VG) 	55
Egg Royal Smoked salmon, spinach, asparagus, Truite roe, hollandaise sauce (G, E, S, D)	85
French Toast Cinnamon brioche, Berry compote, syrup (D, E, G)	55

COLAZIONE ITALIAN 85



Italian Cornetti Croissant filled with Hazelnut Chocolate or Vanilla custard (E, G, D) Seasonal Sliced Fruits with Berries (V, VG)  Selection of our Coffees and Teas	
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BAKERY

Plain croissant or Pain au Chocolat (D,G,E)	15
Chocolate or Blueberry muffin (D, G, E, SB)	15
Vanilla Custard or Hazelnut spread Italian Cornetti (D, G, N, E)	20
Armani Salted caramel croissant served warm (D, G, N, E)	25
Mini cornetti vanilla, pistachio, hazelnut and blueberry (D, G, N, E)	25


Vegetarian (V) Vegan (VG) Sustainable/locally sourced  Nuts (N) Dairy (D)
Gluten (G) seafood (S) We should be delighted to assist you with detailed
allergen information regarding all dishes & drinks on our menus. All prices
are in AED Dirhams inclusive of 7 %municipality fees, 10% services charge
and 5 % value Added Tax.

HEALTHY BREAKFAST

Greek Yoghurt Granola and berries (D, G,N)	50
Seasonal sliced fruits platter (VG) 	70
Forest berries	70
Selection of seasonal berries with Acai (VG) 	

BREAKFAST SPECIALTIES

Pancakes Maple syrup (D, E, G)	45
Belgium Waffles fresh berries and Chantilly (E, D, G)	50
Classic eggs any style Choice of sausage, mushroom, asparagus and roasted potatoes (D, E, SP)	80
Moroccan Shakshouka Traditional Arabic baked eggs with onion, tomato, and peppers Sauce (SP, E)	75
Gilled Halloumi with tomato, olive oil and fresh herbs (D, V)	55

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SNACKS FROM 11:00 AM TO 11:00 PM

OYSTER / CAVIAR

Guillardeau Oyster Half Dozen on Ice with Condiments (S, SP)	280
Royal Baeri Caviar 50 Grams (S, E, D, G)	570
Imperial Caviar 50 Grams (S, E, D, G)	1200
Royal Beluga Caviar 30 Grams (S, E, D, G)	1100
Royal Beluga Caviar 50 Grams (S, E, D, G)	1800


SMALL BITES


Arancini Beef Ragout, Stracciatella Cheese and Parmesan Fondue(D,G,E,SB)	85
Shish Taouk Marinated Chicken Thigh Served with Grilled Vegetables (D, SP)	95
Cold Mezzeh Hummus, Wine leaves, Babaganoush, Mohammara and Arabic Bread (V, N, G, SS, VG)	110
Tempura Shrimp Crispy Fried Rock Shrimp with Japanese Spicy Sauce (S, E, G, SS, SB)	85
Calamari Fried Baby Calamari Served with Lime Mayonnaise (S, E, G, SB)	85
International Cheese Selection Muscatel Grapes, Quince Paste, Cranberry Rye Bread (N, D, G, SP)	125

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SOUPS

Vegetable Minestrone (H, V, C, VG)  70
Carrot, celery, zucchini, onion, peas

Oriental Lentil Soup (V, C, G, VG)  70
Baby spinach, lemon and fried bread

Mushroom Cappuccino Soup (V, D) 75
Olive oil, truffle, croutons

APPETIZER / SALADS

Greek Salad (H, V, D, SP) 90
Tomato, Cucumber, Capsicum, Kalamata Olives Greek Feta,
Onion, and Oregano (H, V, D, SP)


Quinoa Salad (H, V, N, D) 80
Black and white quinoa, Cucumber, Capsicum, tomato, red
onion, lime, Goat cheese

Burrata (V, N, D) 110
Carnival Tomatoes, Basil Pesto, and Tomato Chutney (V, N, D)

Tuna Tartare (S, G, R, SB) 150
Avocado, chives, ginger, sesame and ponzu

Caesar Salad (S, E, D, G, M) 90
Parmesan Shaving, Anchovies, Croutons

With Grilled Prawns (S) or Chicken Breast 125/110

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SANDWICHES

Served with French fries, sweet potato fries or mixed green salad with cherry tomato (SB)

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| Club Sandwich (E, D, G) | 120 |
| Roasted chicken, fried egg, grilled beef bacon, mayonnaise & lettuce | |
| Chicken Quesadilla (D, G, SP) | 125 |
| Grilled chicken, melted cheddar, guacamole, sour cream, salsa. | |
| Shawarma (E, D, G, SP, SS) | 125 |
| Spiced chicken, Lebanese bread with tahina sauce, garlic dip | |
| Wagyu Burgers (D, E, G, SP, SS) | 145 |
| Brioche buns, minced beef, caramelized onion, Emmenthal cheese | |

PIZZA

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|---|-----|
| Margherita (V, D, G) | 95 |
| Tomato sauce with mozzarella Fior di Latte and basil leaves | |
| Pepperoni (D, G, SP) | 105 |
| Tomato sauce, mozzarella, spicy beef chorizo, roasted pepper, oregano | |
| Salmon Mozzarella (D, S, G, SP) | 115 |
| Smoke salmon, spinach, sour cream and chives | |
| Armani (V, D, G) | 130 |
| White pizza with stracchino cheese, arugula, buffalo mozzarella and black truffle | |

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PASTA / RISOTTO

RISO MILANO (D, C, SP) 105

Acquerello Risotto, saffron, 24-months Aged Parmigiano
GIORGIO ARMANI'S FAVOURITE ITALIAN SPECIALTIES

SPAGHETTI AL POMODORO (E, G, SP) 95

Piennolo cherry tomato
GIORGIO ARMANI'S FAVOURITE ITALIAN SPECIALTIES

Beef Lasagna (E, D, C, G) 105

Bolognese, aged parmesan fondue and jus

Linguini Lobster (S, G) 160

Tomato sauce, Lobster Bisque, parsley

Spaghetti Carbonara (E, D, G) 95

Fresh pasta with beef bacon, egg yolk and parmesan cheese

MAIN COURSE

Grilled Cornfed Chicken Breast (D, G, SP) 130

Mashed potato, asparagus, baby carrot and jus

Pan Seared Sea Bass (S, SP) 185


Cherry tomatoes, Capers and Taggiasche olives

Black Angus (SP) 250

Beef Rib-Eye Tagliata, roasted baby potato,
king mushroom and chimichurri sauce

Eggplant Parmagiana (VG, SB) 85


Tomato sauce, Roasted Eggplant, Vegan Cheese.

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DESSERT

The Armani Cheesecake (N, E, D, G)	75
Almond crust, white chocolate cremoso, caramel sauce, white chocolate A, white pearls, and 23-Carat Gold leave (N, E, D, G)	
Tiramisu (E, D, G)	60
Espresso parfait, mascarpone mousse and Savoyard biscuit	
Chocolate Molten Cake (E, D, G)	75
Served with vanilla ice cream	
Vanilla Crème Brûlée (E, D)	60
Served with forest berries	
Coconut Pana-cotta with fresh Mango (VG)	60
Kunafa (N, D, G)	60
Turkish cheese, kunafa dough, orange blossom syrup	
Homemade Gelato (N, E, D)	20
A scoop served with mini macarons	
Umm Ali (N, D, G)	55
Puff pastry, rose water milk, raisin and nuts	
Fruits (H, VE)	70
Assorted seasonal sliced fruits with berries	
Selection of the Day	per pc 45
Tartes, Cakes, Pastries from Our Pastry Shop (E, D, G,N, SB)	

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ARMANI SIGNATURE COFFEE

Golden Cappuccino Robusta and Arabica, milk, edible gold	80
Armani Affogato Robusta and Arabica, vanilla ice cream	65
Latte Coffee Tiramisu Robusta and Arabica, homemade mascarpone foam, Armani dark chocolate	65
Matcha Tiramisu Ceremonial grade matcha homemade mascarpone foam, Armani white chocolate	75
Frozen crema Di Caffè Premium pistachios, frozen coffee cream	55

LATTE COLLECTION

Matcha Latte Coconut milk, ceremonial grade matcha	60
Chai Latte Oat milk, mix of spices, black tea	50
Spanish Latte Robusta and Arabica, condensed milk	50

CLASSIC COFFEE

Latte Hazelnut, Vanilla, Caramel	50
Double Espresso, Cappuccino Iced Coffee, Americano	
Espresso, Ristretto, Macchiato	45
Turkish Coffee	

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CHOCOLATE DRINKS

Mochaccino	50
Hot Chocolate	45

ARMANI TEA

Black Tea	50
Royal Darjeeling, French Earl Grey, English Breakfast Tea, Lapsang Souchong	

Green Tea	50
Moroccan Tea, Jasmine Queen Tea, Silver Moon Tea, Weekend in Dubai Green Tea	

White Tea	60
Yin Zhen	

Japanese Tea	60
Emperor Sencha Genmaicha	

Fruit Flavoured Tea	50
Geisha Blossom Green Tea, Alfonso Black Tea	

0% Caffeine Tea	50
Savannah Dawn Decaffeinated Tea Eternal Summer Red Tea	

Herbal Tea	50
Chamomile, Ginger–Fresh Turmeric and Honey, Fresh Mint	

Karak tea (Spiced tea with saffron and cardamom)	50
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ICED TEA

Exotic Fusion	50
Black Tea, Fresh Lemon, Passion Fruit	

Berry Harmony	50
Black Tea, Fresh Lemon, Red Berries	

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MOCKTAILS

Go Green	50
Cucumber, lemongrass, basil, elderflower, lime, ginger soda	
Wild Berries	50
Blueberries, Blackberries and Raspberries, Lime	
Tokyo Bliss	55
Raspberries, Lychee, Yuzu, Grapefruit, Lemon	

FRESH JUICES

Vitamin Boost	50
Fresh orange, apple, carrot	
Traditional Lemon Mint	50
Fresh lemon, mint, soda	
Green Detox	50
Green apple, celery, spinach, broccoli	
Make your own mix!	45
Orange, pineapple, pomegranate, mango, watermelon, carrot, green apple, grapefruit	

ARMANI GOLDEN SMOOTHIES

Red Gold	65
Raspberries, blueberries, banana, edible gold	
Yellow Gold	65
Mango, pineapple, passion fruit, edible gold	
Blue Gold	65
Blueberries, banana, mango, edible gold	

COCKTAILS

ARMANI MARTINI COLLECTION

Passion Fruit Martini	75
Gin, passion fruit, syrup, and lime	
Lychee Martini	80
Raspberry infused vodka, Italicus, lychee and Yuzu	
Espresso Martini	75
Tequila, coffee liquor, espresso, and fresh vanilla	
Chocolate Martini	85
Cocoa infused vodka, Baileys, Frangelico 70% Guanaja chocolate	
Classic Martini	75
Dry Martini, Dirty Martini, Perfect Martini, Vesper Martini, Gimlet Martini	

CLASSICI ITALIANI

Negroni	70
Campari, Mancino Rosso, Gin	
Sbagliato	75 or 110
Campari, Mancino Rosso, Prosecco or Champagne	
Bellini	65 or 120
White Peach Puree, Prosecco, or Champagne	
Rossini	65 or 120
Strawberry Puree, Prosecco, or Champagne	
Spritz	70 or 110
Aperol, Soda, Prosecco, or Champagne	

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0% ALCOHOL COCKTAILS

Namaretto Sour 60
0% Lyre's Amaretti, Lime

Non-Alcoholic Spritz 65
0% Lyre's Dry London, Lyre's Aperitif Rosso
Lyre's Sparkling Classico

BOTTLED BEER

Heineken, Corona, Birra Moretti 50
Peronni Nastro Azzurro 55
Kirin 65
Heineken 0% Alcohol 45

WINE BY THE GLASS

150ML

Champagne

Moët & Chandon Imperial, France 155

Sparkling Wine

Prosecco extra-dry organic, Alberto Nani Italy 75

Ferrari brut, Italy 115

White Wine

Sauvignon Blanc, Attitude, Pascal Jolivet, France 90

Gavi di Gavi Granée, Batasiolo, Italy 100

Pinot Gris, Marlborough, Kim Crawford, New Zealand 115

Red Wine

Malbec Q Series, Mendoza, Zuccardi, Argentina 80

Chianti Classico Riserva Ser Lapo, Mazzei Italy, Italy 110

Pinot Noir, Terlanoo, Italy 120

Rosé Wine

Rosé de Provence, Domaine de la Rouillere, France 75

60ML

Dessert Wine

Moscato Palazzina, Araldica, Italy 50

SPIRITS SELECTION

Aperitif

30ML

Aperol, Campari, Pimm's No.1	50
Fernet Branca, Branca Menta, Averna, Cynar, Martini Rosso, Martini, Bianco	

Gin

Bombay Sapphire, Tanqueray	60
Hendrick's, Gin Mare, Malfy, Roku Gin	70
Blooms, Star of Bombay, Tanqueray 10 No.3 London Dry Gin	75
Monkey 47	80

Vodka

Titos: Ketel One, Absolut Elyx	60
Ciroc	70
Belvedere, Grey Goose	
Beluga Gold Line	140

Rum

Bacardi Superiore Carta Blanca	45
Ron Zacapa 23	90
Ron Zacapa XO	120
Havana Gran Reserva15	450

Tequila

Don Julio Blanco, Patron Silver	80
Patron Reposado, Casamigos Blanco	90
Patron Anejo	100
Don Julio Anejo	120
Clase Azul Silver	250
Don Julio 1942, Clase Azul Reposado	350
Komos Reposado Rosa	360
Gran Patron Burdeos	

WHISKEY

30ML

Single Malt Scotch

Glenmorangie The Original	60
Glenfiddich 12, Macallan 12	65
Laphroaig 10, Dalmore 12	65
Glenfiddich 15 years old	70
Glenfiddich 18 years old	90
Dalmore Cigar Malt, Oban 14	110
Glenlivet 18 years old	200
Macallan 18 years old	310
Glenmorangie 25 years old	470
Macallan 25 years old	750
Macallan 30 years old	3,200

Blended Scotch

Johnnie Walker Black Label	60
Chivas Regal 12 years old	60
Chivas Regal 18 years old	110
Chivas Regal "Royal Salute" 21	320
Johnnie Walker Blue Label	325

American, Canadian & Irish Whiskey

Canadian Club, Maker's Mark	60
Bulleit Bourbon, Jameson	
Jack Daniels	65
Woodford Reserve, Bulleit Rye	75

Japanese Whiskey

Suntory Hibiki Harmony	120
Nikka Barrel	120
Taketsuru Nikka Pure Malt 17	210

Cognac	30ML
Hennessy VS	60
Hennessy VOSP	80
Hennessy XO	200
Hennessy Paradis	460
Martel Cohiba	975
Hennessy Paradis Imperial	2,300
Remy Martin Louis XIII	3,600
Hennessy Richard	3,600

Amagnac	
Joy, Vintage 1929	2,400
Joy, Vintage 1900	4,950

Digestive & Liquor	
Limoncello del Sole, Frangelico	50
Frangelico, Baileys, Jägermeister, Drambuie, Kahlúa	
Amaretto Disaronno	60
Grand Marnier	65
Absinthe	110

Grappa	
Argiolas Tremontis	55