

ARMANI

Hotel Dubai

AFTERNOON TEA

FROM 2:00 PM TO 6:00 PM

SALATO

Smoked salmon, crème fraîche, brown Tramezzini (S, D, G)

Canadian lobster tartlet, orange gel and

Oscietra caviar (S, D, G, E)

Slow-cooked beef, mix mushroom and

parmesan snow (D, G, C, SP)

Corn-fed chicken roll, bell pepper, and ranch sauce (D, G, E)

Stracciatella cheese, basil pesto and

tomato jam tartlet (N, G, D, E)

DOLCI

Coconut, mango, and passion fruit (G, D, N, E)

Pistachio mousse, apricot compote and

crunchy base (G, D, N, E)

Cherry morello, almond tart, and yogurt (G, D, E)

Fig compote, chocolate tart, and cinnamon (G, D, E)

Black sesame mousse choux (G, D, E, S)

CONDIMENTS

Plain and raisins English scones (G, D, E)

Vanilla madeleine (G, D, E)

Clotted cream, homemade orange butter and

homemade raspberry jam (D)

\\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 and drinks on our menus.

All prices are in AED Dirhams inclusive of 7% municipality fees, 10% service charge, and 5% VAT.

ARMANI / LOUNGE