

ARMANI

Hotel Dubai

ARMANI / AMAL

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## CONSUMER ADVISORY


If you have any concerns regarding food allergies or intolerances, please speak to a member of our team. The following allergens are declared on our menu:

Nuts (N)  
Seafood including Fish,  
Crustacean and Mollusc (S)  
Egg (E)  
Dairy (D)  
Gluten (G)

Celery (C)  
Mustard (M)  
Sulphur dioxide & Sulphites, (SP)  
Soybean (SB)  
Sesame seed (SS)  
Lupine (L)

We wish to inform you that the consumption of raw or undercooked animal, seafood, poultry or egg products may increase your chance of foodborne illness. Also, because of the increased risk involved, we strongly advise that pregnant women, infants, children under the age of 15 and individuals with specific health conditions avoid eating raw or undercooked animal products.

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 is fair trade.

Should you wish to make an environmentally conscious choice while dining, select from any of our sustainable dishes made with local ingredients, demarca  with a leaf icon for easy identification.

Further information is available upon request.

## TASTING MENU

645

Price per person

Tradition refined. Six courses, pre-plated and precise. Authentic flavours meet contemporary technique in a composition that reveals the hand of mastery.

### Appetizer

Masala Black Cod | Prawn Balchao

### Starter

Chicken 65 | Galouti kebab (D,E,G,M,N,SB)

### Grill/Tandoor

Gulmehendi Murgh Tikka | Gosht Ki Pasillian (D,M,SP)

### Sorbet

Lemon Basil Sorbet

### Fish

Meen Pollichathu | Pan seared seabass marinated with onion, tomato, curry leaf and coconut, served with wilted baby spinach (D,S)

### Meat

Beef Short Ribs | Slow-cooked short ribs, mash potato, potato salli (D,G,SB,SP,SS)

### Dessert

Banana Kataifi | Baby Indian banana, kataifi, cardamom and saffron ice cream (D,G)

## SAFFRON SET MENU

495

Price per person

Three courses, thoughtfully composed. A journey through India in layered flavour and spice. From refined starters to sharing-style mains, concluding with a grand dessert statement, a contemporary expression meets culinary heritage.

### Starter (Plated)

Kothmir Jhinga | Tiger prawn marinated with fresh coriander, garlic and green chilli (S)

Masala Black Cod | Chargrilled black cod marinated with carom seeds (D,M,S)

Gosht Ki Pasillian | Lamb chop infused with balsamic and Tellicherry pepper (SP)

Nawabi Chicken Tikka | Chicken breast suffused with thyme, coriander and cheese (D)

Punjabi Samosa | Vegetable samosa, chickpea masala (D,G,N,SB)

### Main Course (Sharing)

Meen Moiley | Amal's signature fish stew with fresh coconut and ginger (M,S)

Murgh Makhni | Chicken tikka cooked in a rich creamy tomato sauce (D,M)

Gosht Biryani | Awadhi-style lamb layered with aromatic basmati rice (D,M,N)

Dal Makhni | Creamy black lentils enriched with tomato and butter (D)

Cucumber Raita (D)

Selection of Tandoori Breads (D,E,G)

### Dessert (Plated)

Rice pudding | Coconut and orange rice pudding, with coconut sorbet and vanilla infusion (VE)

Cardamom Kulfi | Cardamom flavoured Indian pistachio ice cream with falooda (D,N)

Gajar Halwa | Traditional carrot pudding made with thickened milk and pistachios (D,N)

Seasonal sliced fresh fruits with assorted berries

## ANISE SET MENU

425

Price per person

Three courses. A study in spice and precision. From plated beginnings to generous mains and a refined dessert close—authentic Indian technique, elevated through innovation.

### **Starter (Plated)**

Achari Macchi | Chargrilled sea bream infused with pickle marination, coriander and green chilli (M,S)

Bhatti Ka Murgh | Chicken thigh marinated with robust spices and brown onion (M)

Kashmiri Seekh Kebab | Fenugreek-infused spiced minced lamb skewer with coriander & onion (D)

Punjabi Samosa | Vegetable samosa, chickpea masala (D,G,N,SB)

### **Main Course (Sharing)**

Lamb Kolhapuri | Slow-cooked lamb leg morsels with coconut, onion and red chilli (M)

Murgh Tikka Masala | Chicken tikka tossed in a fragrant tomato and onion sauce (D,M,N)

Goan Prawn Curry | Tiger prawns with chili, kokum and coconut sauce (S)

Dal Makhni | Creamy black lentils enriched with tomato and butter (D)

Saffron Rice | Cucumber Raita (D)

Selection of Tandoori Breads (D,E,G)

### **Dessert (Plated)**

Rice pudding | Coconut and orange rice pudding, with coconut sorbet and vanilla infusion (VE)

Gulab Jamun | Sweetened golden milk dumplings (D,G,N)

Saffron Rasmalai | Saffron and cardamom flavoured milk dumplings (D,N)

Seasonal sliced fresh fruits with assorted berries

## CUMIN MENU / VEGETARIAN (V)

345

Price per person

A celebration of plant-led artistry. India's diverse vegetarian traditions, interpreted through a contemporary Armani/Amal lens.

### Starter (Plated)

Dahi Ke Kebab | Yoghurt and cottage cheese patties, semolina crust, fig chutney (D,G,SB)

Laal Mirch Ka Paneer Tikka | Grilled cottage cheese tikka stuffed with chilli and mango chutney (D)

Nadru Ki Seekh | Crispy lotus root seekh flavored with cumin, ginger and chilli (D,G)

Raj Kachori | Channa chaat, sweet yoghurt, flavored chutneys (D,G)

### Main Course (Sharing)

Lauki Paneer Ka Kofta | Bottle gourd & cottage cheese dumplings stuffed with burrata & cashews (D,N,SB)

Saag Meloni | Seasonal vegetables cooked with spinach and tempered with cumin and garlic (D)

Aloo Udayagiri | Tempered baby potatoes with roasted coriander and curry leaves

Dal Makhni | Creamy black lentils enriched with tomato and butter (D)

Steamed Rice | Cucumber Raita (D)

Selection of Tandoori Breads (D,G)

### Dessert (Plated)

Gulab Jamun | Sweetened golden milk dumplings (D,G,N)

Saffron Rasmalai | Saffron and cardamom flavoured milk dumplings (D,N)

Gajar Halwa | Traditional carrot pudding with thickened milk and pistachios (D,N)

## SIGNATURE PLATTERS



<b>Vegetarian Sampler (D,G,M,N,SB,V)</b>	185
Raj kachori, Basil and coriander ki tikki, Nadru ki seekh, Soya ki champ, Laal mirch ka paneer tikka	
<b>Grilled Sampler</b>	325
Laal mirch ka paneer tikka, Bhatti ka Murgh, Achari Macchi, Kothmir jhinga, Gosht ki pasillian	
<b>Tandoor Sampler (D,G,M,S,SB,V)</b>	325
Soya ki champ, Gulmehendi murgh tikka, Masala black cod, Kali mirch ka jhinga, Kashmiri seekh kebab	
<b>Non-vegetarian Sampler (D,G,M,S,SP)</b>	350
Gosht ki pasillian, Kothmir jhinga; Masala black cod; Nawabi chicken tikka; Kashmiri seekh kebab	

## APPETIZER / VEGETARIAN (V)

<b>Pani Poori Shots (G,SP,VE)</b>	60
Crispy pooris, duo of chaat filling, flavoured trio shots.	
<b>Green Peas and Asparagus Ka Shorba (VE)</b>	70
Green peas and asparagus soup, roasted cumin, peas and asparagus salsa	
<b>Perilla Leaf Ki Chaat (D)</b>	70
Japanese green perilla leaf, crispy puff rice, flavored chutneys, edible flower	
<b>Raj Kachori (D,G) </b>	70
Channa chaat, tomato-infused dhokla crumble, sweet yoghurt, flavored chutneys	
<b>Punjabi Samosa Chaat (D,G,N,SB) </b>	75
Vegetable samosa, Punjabi chole, flavoured chutney	
<b>Basil Coriander Ki Tikki (D,G,N)</b>	75
Basil and coriander patties, gooseberry chutney, beetroot yoghurt, kataifi	
<b>Dahi Ke Kebab (D,G,SB,SP)</b>	75
Yoghurt and cottage cheese patties, semolina crust, fig chutney, roasted pepper purée	

## NON-VEGETARIAN

### APPETIZER

<b>Chicken 65 (D,E,G,M,SB)</b>	85
Chicken thigh coated with chilli and rice flour crust, Malabar paratha, mustard and curry leaf pachadi	
<b>Chicken Tikka Quesadillas (D,G,M,SP)</b>	95
Quesdilla stuffed with chicken tikka, served with Indian cheddar, jalapeno, tomato salsa and guacamole	
<b>Galouti Kebab (D,E,G,N) </b>	110
Tender lamb patties, beetroot chutney, brioche	
<b>Prawn Balchao (G,S,SB,SP) </b>	135
Prawns tossed in balchao masala, rice crackers, dry prawn pickle, ikura pearls	

### TANDOOR

<b>Soya Ki Champ (D,G,SB,V)</b>	100
Soya bean chunks marinated with Kashmiri chilli and black pepper	
<b>Nadru Ki Seekh (D,G,V) </b>	100
Crispy lotus root seekh flavored with cumin, ginger and chilli	
<b>Nawabi Chicken Tikka (D)</b>	130
Chicken breast infused with thyme, coriander and cream cheese	
<b>Gulmehendi Murgh Tikka (D,M)</b>	130
Rosemary-scented spiced tandoor chicken thigh tikka	
<b>Kashmiri Seekh Kebab (D) </b>	180
Fenugreek-infused spiced minced lamb skewers coated with coriander and onion	
<b>Kali Mirch Ka Jhinga (D,S)</b>	180
Roasted prawns marinated with black pepper, ginger and garlic	
<b>Masala Black Cod (D,M,S) </b>	230
Chargrilled black cod marinated with raw mango and carom seeds	



## GRILL









<b>Khatta Meetha Avocado (VE)</b>	100
Chargrilled haas avocado, tamarind and chilli	
<b>Laal Mirch Ka Paneer Tikka (D,M,V)</b> 	100
Grilled cottage cheese tikka stuffed with chilli and mango chutney	
<b>Bhatti Ka Murgh (M)</b>	130
Chicken thigh marinated with robust spices, brown onion and melon seed paste	
<b>Achari Macchi (M,S,SP)</b>	160
Chargrilled sea bream infused with pickle marination, coriander and green chilli	
<b>Kothmir Jhinga (S)</b> 	180
Tiger prawns marinated with fresh coriander, garlic and green chilli	
<b>Gosht Ki Pasillian (SP)</b>  	210
Lamb chop infused with balsamic and Tellicherry pepper	

## CONTEMPORARY MAINS




<b>Beef Short Ribs (D,G,SB,SP,SS)</b>	300
Slow-cooked short ribs, mash potato, potato salli	
<b>Meen Pollichathu (D,S)</b>	250
Pan seared seabass marinated with onion, tomato, curry leaf and coconut, wilted baby spinach	

## CLASSIC MAINS

### POULTRY / MEAT

- Murgh Makhni (D,M)**   150  
Chicken thigh tikka cooked in a rich creamy tomato sauce
- Murgh Tikka Masala (D,M,N)**   150  
Chicken thigh tikka tossed with a fragrant tomato and onion sauce
- Bhuna Murgh (M)**   150  
Spicy chicken curry cooked with onion, ginger, garlic, tomato and black pepper
- Marchwagan Korma (D,M)** 175  
Lamb shank simmered with brown onion, kashmiri chilli and fennel powder
- Lamb Kolhapuri (M)**  175  
Slow-cooked lamb leg morsels with coconut, onion and red chilli
- Lamb Rogan Josh (M)**  175  
Lamb leg morsels stewed with tomatoes, red chilies and fennel

### SEAFOOD

- Meen Moilee (S,M)**  170  
Seabass cooked with curry leaf, ginger and coconut sauce
- Goan Prawn Curry (S)**   175  
Tiger prawns with chilli, kokum and coconut sauce

## VEGETARIAN MAINS (V)





<b>Pindi Chole (VE)</b>	110
Traditional style chickpea curry with ginger, green chilli and garam masala	
<b>Veg Tawa Masala (D,N)</b> 🌿	110
Seasonal vegetables stir fried with spring onion and tomatoes	
<b>Broccolini And Asparagus Poriyal (M,N,VE)</b> Ⓐ	110
Stir-fried broccolini, asparagus and cashew nuts with fresh coconut	
<b>Baingan Ka Bharta (D)</b> 🌿	110
Tandoor smoked eggplant cooked with onion, tomato, garlic and green chilli	
<b>Bhindi Do Pyaza (M,VE)</b>	110
Carom infused okra cooked with onion and tomato masala	
<b>Kadhai Paneer (D,N,SB)</b> Ⓐ 🔥 🌿	120
Diced cottage cheese cubes tossed with mixed peppers, onion and ginger	
<b>Lauki Paneer Ka Kofta (D,N,SB)</b> 🌿	135
Bottle gourd and cottage cheese dumplings stuffed with burrata, cashew and yoghurt sauce	

## ACCOMPANIMENTS (V)



<b>Kadhai Gobi (D)</b> 🌿	75
Cauliflower sautéed with onion and mixed peppers	
<b>Saag Aloo (D)</b> 🌿	75
Spinach and potato with garlic and coriander	
<b>Aloo Udayagiri (VE)</b>	75
Tempered baby potatoes with roasted coriander and curry leaves	
<b>Dal Makhni (D)</b> Ⓐ	75
Creamy black lentils enriched with tomato and butter	
<b>Dal Panchmel (M)</b> Ⓐ	75
Mixed yellow lentils tempered with cumin, garlic and tomato	
<b>Green Salad (VE)</b> 🌿	25
Sliced carrot, cucumber, tomato, onion and fresh greens	
<b>Raita (D)</b> 🌿	25
Cucumber and tomato yoghurt spiced with mint and roasted cumin	

## BIRYANI POT




All served with raita

<b>Nizami Murgh Biryani (D)</b> 	170
Fragrant chicken layered with saffron-infused basmati rice	
<b>Gosht Biryani (D,M,N)</b> 	180
Awadhi-style lamb layered with basmati rice	
<b>Jhinga Biryani (D,S)</b> 	190
Aromatic tiger prawns cooked with fragrant basmati rice	
<b>Mumbai Vegetable Biryani (D,V)</b> 	120
Fragrant basmati rice cooked with mixed vegetables	

## RICE (V)

<b>Steamed Rice (VE)</b>	30
Steamed basmati rice	
<b>Jeera Rice (D)</b> 	35
Basmati rice tempered with cumin and ghee	
<b>Saffron Rice (VE)</b>	40
Saffron-infused fragrant basmati rice	
<b>Biryani Rice (D)</b> 	50
Cardamom and mace flavoured basmati rice	

## TANDOOR BREADS (G)

Armani/Amal bread basket (D) 	60
Two pieces each of plain, butter and garlic naan	
Plain naan (D,E)	25
Butter naan (D,E)	25
Garlic naan (D,E)	25
Tandoori roti (VE)	25
Butter roti (D,V)	25
Paratha (D,V)	25
Mint paratha (D,V)	25
Missi Roti (D)	30
Peshawari naan (D,E,N) 	30
Chilli cheese kulcha (D,E)	30
Potato and onion kulcha (D,E)	30
Amritsari Kulcha (D,E)	30
Sundried tomato, olive and parmesan kulcha (D,E)	40
Truffle kulcha (D,E) 	80

## DESSERTS

<b>Gulab Jamun (D,G,N,V)</b> 	60
Golden fried milk dumplings	
<b>Saffron Rasmalai (D,N,V)</b> 	60
Saffron and cardamom flavoured milk dumplings	
<b>Gajar Halwa (D,N,V)</b> 	60
Traditional carrot pudding with thickened milk and pistachios	
<b>Cardamom Kulfi (D,N,V)</b> 	65
Cardamom-flavoured Indian pistachio ice cream with falooda	
<b>Banana Kataifi (G,D)</b>	75
Baby Indian banana, kataifi, cardamom and saffron ice cream	
<b>Rice pudding (VE)</b>	65
Coconut and orange rice pudding, with coconut sorbet and vanilla infusion	
<b>Kulfi Platter (D,N,V)</b> 	90
Selection of mango, cardamom and pistachio kulfi, served with falooda	
<b>Indian Desserts (D,G,N,V)</b> 	100
Gulab Jamun, Gajar Halwa, Cardamom Kulfi and Rasmalai	
<b>Seasonal sliced fresh fruits with assorted berries (VE)</b>	70

## TEA

Earl Grey	35
English Breakfast	35
Green Tea	35
Jasmine Tea	35
Chamomile	35
Moroccan Mint	35

## COFFEE

Espresso	35
Macchiato	40
Americano	40
Double Espresso	45
Cappuccino	45