

ARMANI / RISTORANTE

SIGNATURE DINING

WHERE THE ARTISANS OF THE FINEST FOOD AND SUPERIOR WINES
TAKE YOU ON EXCEPTIONAL CULINARY EXPERIENCE.

ARMANI

Hotel Dubai

CONSUMER ADVISORY

If you have any concerns regarding food allergies or intolerances, please speak to a team member before making your order.

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.

Further information is available upon request.

زبوننا العزيز

إذا كانت لديك أية أسئلة متعلقة بالأطعمة التي قد تسبب الحساسية أو عدم تحمل الطعام، يرجى التحدث إلى أحد موظفينا قبل تقديم طلبك.

نود التنويه بأن استهلاك الحيوانات النيئة أو غير المطبوخة جيدًا أو المأكولات البحرية أو الدواجن أو منتجات البيض قد يزيد من فرصتك في الإصابة بالأمراض المنقولة بالغذاء. كما أنه نظرًا لزيادة المخاطر التي ينطوي عليها الأمر، ننصح بشدة النساء الحوامل والرضع والأطفال دون سن 15 عامًا والأفراد الذين يعانون من ظروف صحية معينة بتجنب تناول المنتجات الحيوانية النيئة أو غير المطهية جيدًا.

يسعدنا أن نوفر لكم المزيد من المعلومات في حال كان لديكم أي استفسارات أخرى.

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CONTEMPORANEO DEGUSTATION

DEGUSTATION MENU

750 PER PERSON

DEGUSTATION MENU WITH WINE PAIRING

1300 PER PERSON

MADRE TERRA (H, VE, G)

Ortaggi in diverse cotture, farro, gazpacho alla fragola
Seasonal fruit vegetables salad, pearl spelt, strawberry gazpacho

TORTELLI (D, E, G)

Al brasato di wagyu, carciofo sardo, fonduta al pecorino,
tartufo nero pregiato, dragoncello
Homemade wagyu tortelli, sardinian artichoke, pecorino fondue,
black truffle, tarragon jus

SPIGOLA SELVAGGIA (S, D)

Cotta sulla pelle, consistenze di asparago bianco verde, salsa elixir, bottarga
Line caught wild sea bass, green white asparagus textures, elixir sauce, mullet roe

GUANCIA DI WAGYU (C, D)

Brasata nel suo fondo, cavolfiori in diverse cotture, salsa speziata
Braised wagyu cheek, heirloom cauliflower, spiced jus

NOCI (G, D, E, N)

Emulsione di noci pecan, mousse leggera al pralinato, gavotte,
gelato al cioccolato guanaja 70%.
Walnut and pecan emulsion, light praline' mousse, gavotte, guanaja 70% ice cream

Vegetarian (V) Vegan (VG) Sustainable/locally sourced  Nuts (N) Dairy (D) Gluten (G) seafood (S)
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PERCORSO SENSORIALE / EXCLUSIVE JOURNEY

DEGUSTATION MENU

1,100 PER PERSON

WINE PAIRING

1800 PER PERSON

UOVO IN PRIMAVERA (E, D, S)

Uovo cotto a bassa temperatura, caviale, consistenze di asparagi,
arancia, spuma affumicata
Slow cooked mountain egg, Krystal caviar, asparagus, orange, smoked foam

SCAMPO (D, S)

Intiepidito nel burro aromatico, variazione di carote baby, salicornia, arancia sanguigna
Butter poached Scottish langoustine, baby carrots variation, salicornia, blood orange

RISO IN BIANCO (C, D, SP, V)

Riserva san massimo al parmigiano reggiano 36 mesi, balsamico vecchio 25anni
36 month parmigiano Reggiano risotto, 25 years aged aceto balsamico

PASTA FRESCA (D, E, G, S)

Casadinis al finocchietto e piselli, frutti di mare, acqua di vongole veraci
Homemade green peas fennel ravioli, sea food, clams sauce

ROMBO CHIODATO (S, D, C)

In oliocottura aromatica, zucchine, finocchio alla griglia,
aglio nero, salsa mediterranea
Poached Adriatic wild turbot, zucchini, fennel, black garlic, mediterranean sauce

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MANZO STOCKYARD (D, C, SP)

Filetto di wagyu m-5, terrina di foie gras, broccolino arrosto, rapa,
tartufo nero, salsa al caffè arabica

Wagyu tenderloin m-5, foie gras terrine, broccolini, beetroot, black truffle, arabica jus

CIOCCOLATO (G, D, N, E)

Ganache al cioccolato fondente giandujia, bisquit all cacao e mandorla,
croccantino, salsa al caramello

Dark chocolate gianduja ganache, almond cocoa sponge, salted caramel sauce

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ANTIPASTI / STARTER

MADRE TERRA (H, SP, VE, G)	115
Ortaggi in diverse cotture, farro, gazpacho alla fragola Seasonal fruit vegetables salad, pearl spelt, strawberry gazpacho	
GOLDEN BURRATA (G, D, N, V)	135
Declinazione di pomodori locali, acqua di pomodoro, burrata DOP, oro Dubai farm tomatoes variation, IGP burrata, gold	
UOVO IN PRIMAVERA (E, D)	150
Uovo cotto a bassa temperatura, caviale, consistenze di asparagi, arancia, spuma affumicata Slow cooked mountain egg, Krystal caviar, asparagus, orange, smoked foam	
VITELLO & TONNO (D, S, R)	185
Controfiletto di vitello, tonno bluefin, pastinaca acidula, polvere di capperi Slow cook topside veal, bluefin tuna tartare, citrus parsnip, capers powder	
SCAMPO (D, S)	195
Intiepidito nel burro aromatico, variazione di carote baby, salicornia, Arancia sanguigna Butter poached Scottish langoustine, baby carrots variation, Salicornia, blood orange	
BATTUTO DI MANZO (M, SB, S, R)	220
Wagyu tartare, caviari krystal, mela pink lady, puntarelle, sfoglia di riso venere Wagyu stockyard tartare, Krystal caviar, pink lady apple, puntarella, black rice chips	

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ZUPPE / SOUP

MINESTRONE (C, H, VE)	85
Verdure di stagione, aglio nero, olio al dragoncello Seasonal vegetables, black garlic, tarragon oil	
FREGULA SARDA (G, S)	135
Zuppetta di vongole e astice, caviale e verdure croccanti Lobster bisque, clams, caviar, vegetable brunoise	

SAPORI DEL MARE / SEA FLAVORS

OSTRICHE "GILLARDEAU" N.2 (S, SP, R)	6 PCS	450
Mela verde e limone, aceto e scalogno, a cipollina Half-dozen oysters with: green apple, lemon, vinegar, shallot and chives		
CAVIALE "CALVISIUS OSCIETRA IMPERIAL" (D, E, S)	30 GRAM 750 / 50 GRAM 1200	
KAVIARI KRISTAL (D, E, S,)	30 GRAM 800 / 50 GRAM 1300	
KAVIARI BELUGA (D, E, S,)	50 GRAM	1800

Blinis e accompagnamenti / served with blinis and condiments

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PRIMI PIATTI / PASTA AND RISOTTO

SPAGHETTI MONOGRANO FELICETTI (VE, G, C)	145
Essenza di pomodoro del piennolo, basilico Piennolo cherry tomato essence, basil	
TORTELLI PIACENTINI, RICOTTA E SPINACH (D, E, G, V)	155
MR. ARMANI'S FAVORITE DISH Ravioli ricotta e spinaci, emulsione al burro e salvia, crema verde Ricotta spinach ravioli, butter sage emulsion, green puree	
TORTELLI (D, E, G)	190
Al brasato di wagyu, carciofo sardo, fonduta al pecorino, tartufo nero pregiato, dragoncello Homemade wagyu tortelli, sardinian artichoke, pecorino fondue, black truffle, tarragon jus	
LINGUINE MONOGRANO FELICETTI (G, S, C, R)	195
Ai ricci di mare, agretti, limone candito Linguine pasta with sea urchin, green agretti, candied Amalfi lemon	
PASTA FRESCA (D, E, G, S)	240
Casadinas al finocchietto e piselli , frutti di mare, acqua di vongole veraci Homemade green peas fennel ravioli, sea food, clams sauce	
RISO IN BIANCO (C, D, V, SP, N)	200
Riserva san massimo al parmigiano reggiano 36 mesi, balsamico vecchio 25anni 36 month parmigiano Reggiano risotto, 25 years aged aceto balsamico	
RISO E GAMBERI ROSSI (D, S, R)	215
Qualita'riserva san massimo alla clorofilla di erbe aromatiche, gambero rosso di sicilia Risotto reserve with aromatic herbs, marinated Sicilian red prawns	
MELANZANA (VE, H)	135
Millefoglie di Melanzana Viola, salsa di pomodoro, basilico, besciamella vegana Purple eggplant Millefeuille, signature tomato sauce, fresh basil, vegan bechamel	

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PESCE E FRUTTI DI MARE / FISH AND SEAFOOD

TENTACOLO DI POLIPO (S, D, SP)	215
Certificato sostenibile, variazione di patate al naturale, datterino, estratto di erbe vegetali Fremantle sustainable octopus, potato variation, datterino tomato, herbs coulis	
SPIGOLA SELVAGGIA (S, D)	325
Cotta sulla pelle, consistenze di asparago bianco verde, salsa elixir, bottarga di muggine Line caught wild Sea bass, green white asparagus, elixir sauce	
ROMBO CHIODATO (S, D, C)	380
In oliocottura aromatica, zucchine, finocchio fondente, aglio nero, salsa mediterranea Poached Adriatic wild turbot, zucchinis, fennel, black garlic, mediterranean sauce	
ASTICE BLU (D, S, C)	550
Grigliata, baby carote glassate, finger lime, la sua puree leggermente piccante, riduzione di bisque Blue lobster on the grill, rainbow carrot cake, finger lime, carrot puree, bisque sauce	

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CARNE / MEAT

GALLETTO (D, C)	255
Pollo organico alla piastra, millefoglie di patata al basilico, rapa, salsa allo scalogno Organic black chicken, potato basil millefeuille, baby turnip, shallot jus	
GUANCIA DI WAGYU (C)	315
Brasata nel suo fondo, cavolfiori in diverse cotture, salsa speziata Braised wagyu cheek, heirloom cauliflower, spiced jus	
SELLA DI AGNELLO (D, C, SP, N)	350
Marinata al mirto sardo, pistacchio, carciofo spinoso, menta, ginepro Rug estate lamb saddle, pistachio crust, spiny artichoke, mint, juniper jus	
MANZO STOCKYARD (D, C, SP, G)	510
Filetto di wagyu m-5, terrina di foie gras, broccolino arrosto, rapa rossa, tartufo nero, salsa al caffè arabica Wagyu tenderloin m-5, foie gras terrine, broccolini, beetroot, black truffle, arabica jus	

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DOLCI / DESSERT

SFERA (D)	75
Sfera di zucchero soffiato, spuma di vaniglia e limone, sorbetto e cremoso ai frutti di bosco. Sugar sphere, vanilla lemon foam, mixed berries sorbet	
BABA' (G, D, E)	75
Baba' agrumato, vaniglia, albicocca, chantilly al timo. Citrus baba', apricot, vanilla, thyme chantilly	
NOCI (G, D, E, N)	85
Emulsione di noci pecan, mousse leggera al pralinato, gavotte, gelato al cioccolato Guajana 70%. Walnut and pecan emulsion, light praline mousse, gavotte, Guajana 70% ice cream	
CIOCCOLATO (G, D, N, E)	85
Ganache al cioccolato fondente e gianduia, biscuit al cacao e mandorla, croccantino al cacao, salsa al caramello. Dark chocolate gianduia ganache, almond cocoa sponge, salted caramel sauce	
TIRAMISU' (G, D, E)	75
Mousse al mascarpone, savoiardo al caffè, base croccante cacao e sale Maldon, zabaione leggero al caffè. Mascarpone mousse, ladyfinger, coffee parfait	
ITALIAN CHEESE PLATTER (G, D, N)	125
Selezione di formaggi italiani accompagnati da marmellata di fichi, pane alla frutta secca Finest Italian cheese served with homemade fig marmalade, nuts and wholewheat fruit bread	
GELATO (D, E)	25
Gelato fatto in casa e cucchiaino di sorbetto fruttato Homemade ice cream and fruity sorbet selection per scoop	

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