

ARMANI

Hotels & Resorts

ARMANI / LOUNGE



CONSUMER ADVISORY

Eating raw or undercooked animal products increases the risk of illness. For safety, we advise pregnant women, infants, children under foodborne 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

SNACKS
FROM 11:00 AM TO 11:00 PM

OYSTER / CAVIAR	290
Guillardeau Oyster Half Dozen on Ice with Condiments (S, SP)	
Royal Baeri Caviar	570
50 Grams (S, E, D, G)	
Imperial Caviar	1200
50 Grams (S, E, D, G)	
Royal Beluga Caviar	1100
30 Grams (S, E, D, G)	
Royal Beluga Caviar	1800
50 Grams (S, E, D, G)	

SMALL BITES


Arancini	85
Beef Ragout, Stracciatella Cheese and Parmesan Fondue(D,G,E,SB)	
Shish Taouk	95
Marinated Chicken Thigh Served with Grilled Vegetables (D, SP)	
Cold Mezzeh	110
Hummus, Wine leaves, Babaganoush, Mohammara and Arabic Bread (V, N, G, SS, VG)	
Tempura Shrimp	85
Crispy Fried Rock Shrimp with Japanese Spicy Sauce (S, E, G, SS, SB)	


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.

Calamari 85
Fried Baby Calamari Served with
Lime Mayonnaise (S, E, G, SB)

International Cheese Selection 125
Muscatel grapes, quince paste, cranberry rye bread
(N, D, G, SP)

SOUPS

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

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

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

APPETIZER / SALADS

Greek Salad	90
Tomato, cucumber, capsicum, kalamata olives Greek Feta, onion, and oregano (H, V, D, SP)	
Quinoa Salad	80
Black and white quinoa, Cucumber, Capsicum, tomato, red onion, lime, Goat cheese (H, V, N, D)	
Burrata	110
Carnival tomatoes, basil pesto, and tomato chutney (V, N, D)	
Tuna Tartare	150
Avocado, chives, ginger, sesame and ponzu (S, G, R, SB)	
Caesar Salad	90
Parmesan Shaving, Anchovies, Croutons (S, E, D, G, M) with Grilled Prawns (S) or Chicken Breast	
	125/110

SANDWICHES

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

Club Sandwich	120
Roasted chicken, fried egg, grilled beef bacon, Mayonnaise, and lettuce (E, D, G)	
Chicken Quesadilla	125
Grilled chicken, melted cheddar, guacamole, sour cream, and salsa (D, G, SP)	
Shawarma	125
Spiced chicken, Lebanese bread with tahina sauce, and garlic dip (E, D, G, SP, SS)	

Wagyu Burgers	145
Brioche buns, minced beef, caramelized onion, Emmenthal cheese (D, E, G, SP, SS)	

PIZZA

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

PASTA / RISOTTO

Riso Milano	105
Acquerello Risotto, saffron, 24-months aged parmigiano GIORGIO ARMANI'S FAVOURITE ITALIAN SPECIALTIES (D, C, SP)	
Spaghetti Al Pomodoro	95
Piennolo cherry tomato GIORGIO ARMANI'S FAVOURITE ITALIAN SPECIALTIES (E, G, SP)	
Beef Lasagna	105
Bolognese, aged parmesan fondue and jus (E, D, C, G)	

Linguini Lobster 160
Tomato sauce, lobster bisque, parsley (S, G)


Spaghetti Carbonara 95
Fresh pasta with beef bacon, egg yolk,
and parmesan cheese (E, D, G)

MAIN COURSE

Grilled Cornfed Chicken Breast 130
Mashed potato, asparagus, baby carrot and jus (D, G, SP)

Pan Seared Sea Bass 185
Cherry tomatoes, capers and taggiasche olives (S, SP)

Black Angus 250
Beef Rib-Eye tagliata, roasted baby potato,
king mushroom and chimichurri sauce (SP)

Eggplant Parmagiana  85
Tomato sauce, roasted eggplant, vegan cheese (VG, SB)

DESSERT

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