

ARMANI / RISTORANTE

SIGNATURE DINING

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

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.

IL MENU ESTIVO

550aed per person (food only)

900aed per person (with wine pairing)

CAPASANTA (D, S, C)

Carpaccio di capasanta e fragola, consistenze di asparago bianco e verde

Hokkaido scallops carpaccio and strawberry, white and green asparagus

BOTTONI IN VERDE (D, E, G, C)

Bottoni alle erbe, ricotta di pecora, piselli freschi, more, fonduta di parmigiano

Handmade bottoni pasta, sheep ricotta, fresh peas, blackberries, parmesan fondue

AGNELLO (D, C)

Costoletta di Agnello, purea di asparagi e broccoli, cipolotto, menta, ginepro

Lamb rack, asparagus and broccoli puree, spring onion, mint, juniper jus

BABA' (G, D, E)

Baba' agrumato, vaniglia, albicocca, chantilly al timo.

Citrus baba', apricot, vanilla, thyme chantilly

IL PERCORSO SENSORIALE

1,000 per person (food only)

1,500 per person (with wine pairing)

UOVO IN PRIMAVERA (E, D, S)

Uovo cotto a bassa temperatura, consistenze di asparago bianco e verde, arancia, spuma affumicata

Slow cooked egg, white and green asparagus, orange, smoked foam

SCAMPO (D, S)

Intiepidito nel burro aromatico, variazione di carote baby, salicornia, arancia sanguigna

Butter poached langoustine, baby carrots variation, salicornia, blood orange

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

Riserva San Massimo risotto, Parmigiano Reggiano 36 mesi, balsamico vecchio 25anni

36-month Parmigiano Reggiano risotto, 25 years aged aceto balsamico

PASTA FRESCA AI PISELLI E FRUTTI DI MARE (D, E, G, S)

Casadinis ai piselli, frutti di mare, acqua di vongole veraci

Homemade green peas ravioli, mixed sea food, clams sauce

ROMBO CHIODATO (S, C)

In oliocottura aromatica, zucchine, finocchio alla griglia, aglio nero, salsa mediterranea

Poached Adriatic wild turbot, zucchini, grilled fennel, black garlic, mediterranean sauce

FILETTO DI MANZO STOCKYARD (C, D)

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

Wagyu tenderloin m-5, foie gras terrine, grilled 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

ANTIPASTI / STARTER

MADRE TERRA (H, SP, VE, G)	115
Ortaggi in diverse cotture, farro, gazpacho alla fragola Seasonal fruit vegetables salad, pearled spelt, strawberry gazpacho	
GOLDEN BURRATA (G, D, N, V)	135
Declinazione di pomodori locali, burrata dop, oro Dubai farm tomatoes variation, IGP burrata, gold foil	
UOVO IN PRIMAVERA (E, D, S)	150
Uovo cotto a bassa temperatura, consistenze di asparago bianco e verde, arancia, spuma affumicata Slow cooked egg, white and green asparagus, orange, smoked foam	
VITELLO & TONNO (D, S, R) 	185
Controfiletto di vitello, tonno balfego, pastinaca acidula, polvere di capperi Slow cooked topside veal, Balfégo tuna tartare, citrus parsnip, capers powder	
SCAMPO (D, S)	195
Intiepidito nel burro aromatico, declinazione di carote, salicornia, arancia sanguigna Hazelnut butter-seared langoustine, seasonal baby carrots, sea asparagus, blood orange	
BATTUTO DI MANZO (M, SB, S, SP, R)	220
Wagyu tartare, Krystal caviale, mela, puntarelle, sfoglia di riso venere Wagyu stockyard tartare, Krystal caviar, pink lady apple, puntarelle, black rice chips	

ZUPPE / SOUP

MINISTRONE (C, H, VE)	85
Verdure di stagione, aglio nero, olio all'erba cipollina Seasonal vegetables, black garlic, chives oil	
FREGULA SARDA (G, S)	135
Zuppetta di astice, vongole, caviale, verdure croccanti Lobster bisque, clams, caviar, vegetable brunoise	

SAPORI DEL MARE / SEA FLAVORS

OSTRICHE "GILLARDEAU" N.2 (S, SP, R)	450
Mela verde e limone, aceto e scalogno, erba cipollina Green apple and lemon, vinegar and shallot, chives (6 pieces)	
CAVIALE "CALVISIUS OSCIETRA IMPERIAL" (D, E, S,)	
30 gram	750
50 gram	1,200
CAVIALE "KAVIARI KRISTAL" (D, E, S,)	
30 gram	800
50 gram	1,300
CAVIALE "KAVIARI BELUGA" (D, E, S,)	
30 gram	1,800
Blinis e condimenti Served with blinis and condiments	

PRIMI PIATTI / PASTA AND RISOTTO

SPAGHETTI AL POMODORO (VE, G, C)	145
Essenza di pomodoro del piennolo, basilico Piennolo cherry tomato essence, basil	
TORTELLI PIACENTINI, RICOTTA E SPINACI (D, E, G, V) 	155
Mr. Armani's favorite dish Ravioli ricotta e spinaci, emulsione al burro e salvia, crema verde Ricotta and spinach ravioli, sage butter emulsion, green purée	
TORTELLI MANZO, CARCIOFI E TARTUFO (D, E, G)	190
Al brasato di wagyu, carciofo sardo, fonduta al pecorino, dragoncello Homemade wagyu tortelli, sardinian artichoke, pecorino fondue, tarragon jus	
LINGUINE AI RICCI (G, S, C, R)	195
Linguine ai ricci di mare, agretti, limone di Amalfi candito Linguine pasta with sea urchin, green agretti, candied Amalfi lemon	
PASTA FRESCA AI PISELLI E FRUTTI DI MARE (D, E, G, S)	240
Casadinis ai piselli, frutti di mare, acqua di vongole veraci Homemade green peas ravioli, mixed sea food, clams sauce	
RISO IN BIANCO (C, D, V, SP, N) 	200
Riserva San Massimo al Parmigiano Reggiano 36 mesi, balsamico invecchiato 25anni 36-month Parmigiano Reggiano risotto, 25-year aged aceto balsamico	
RISO E GAMBERI ROSSI (D, S, R) 	215
Riserva San Massimo alla clorofilla di erbe aromatiche, gambero rosso di Sicilia Riserva San Massimo risotto with aromatic herbs, marinated Sicilian red prawns	
MELANZANA (VE, H)	135
Millefoglie di melanzana viola, salsa di pomodoro, basilico, besciamella vegana Purple eggplant millefeuille, tomato sauce, fresh basil, vegan besciamella	

SECONDI PIATTI / MAIN COURSE

TENTACOLO DI POLIPO (S, D, SP)  Certificato sostenibile, variazione di patate al naturale, datterino, estratto di erbe vegetali Sustainable Fremantle octopus, potato variations, datterino tomato, herb coulis	215
SPIGOLA SELVAGGIA (S, D)  Cotta sulla pelle, consistenze di asparago bianco verde, salsa elixir, bottarga Line caught wild Sea bass, white and green asparagus, elixir sauce, mullet roe	325
ROMBO CHIODATO (S, C) In oliocottura aromatica, zucchine, finocchio fondente, foglia di capperi, aglio nero, salsa mediterranea Poached Adriatic wild turbot, zucchini, fennel, caper leaf, black garlic, Mediterranean sauce	380
ASTICE BLU (D, S, C) Grigliata, millefoglie di carota, finger lime, purée di carota leggermente piccante, riduzione di bisque Grilled blue lobster, rainbow carrot cake, finger lime, carrot purée, bisque sauce	550
GALLETTO (D, C) Pollo organico alla piastra, millefoglie di patata al basilico, rapa, salsa allo scalogno Organic black chicken, potato and basil millefeuille, baby turnip, shallot jus	240
GUANCIA DI WAGYU (C) Brasata nel suo fondo, cavolfiori in diverse cotture, salsa speziata Braised wagyu cheek, heirloom cauliflower, spiced jus	315
SELLA DI AGNELLO (D, C, N) Marinata al mirto sardo, pistacchio, carciofo spinoso, menta, ginepro Rug Estate lamb saddle, pistachio crust, spiny artichoke, mint, juniper jus	350
FILETTO DI MANZO STOCKYARD (D, C) Filetto di wagyu m-5, terrina di foie gras, broccolino arrosto, barbabietola, tartufo nero, salsa al caffè arabica Wagyu tenderloin m-5, foie gras terrine, broccolini, beetroot, black truffle, arabica jus	510