

ARMANI

Hotel Dubai

SOUTH INDIAN REGIONAL MENU

AED400 PER PERSON

STARTER

Baby Corn Bezule (SB)

Crispy baby corn coated with ginger, curry leaf and chili

Chemmeen Pollichathu (S)

Pan seared prawn marinated with onion, tomato, curry leaf and mustard

Meen Karivepillai (S)

Coconut, curry leaf, ginger and green chili infused chargrilled sea bream

Chicken 65 (D, G, M)

Chicken thigh cubes, chili and rice flour crust, Malabar paratha

MAIN COURSE

Kori Gassi (M)

Mangalorean style chicken curry with coconut, coriander and dry chili

Lamb Pepper Fry (D, M)

Lamb pepper masala, coconut chutney, dosa

Andhra Fish Curry (M, S)

Sea bass fillet poached in raw mango coastal style curry

Broccolini & Asparagus Porival (M, N)

Stir fried broccolini, asparagus and cashew nuts with fresh coconut

Sambhar (M)

South Indian lentil stew with vegetables, tamarind and dry spices

DESSERT

Adapradam (D, N)

Rice pudding sweetened with jaggery and finished coconut and cashew

Vegetarian (V) Vegan (VG) Sustainable/locally sourced  Nuts (N) Dairy (D) Gluten (G) Seafood (S) Celery (C) Egg (E) Mustard (M)
We should be delighted to assist you with detailed allergen information regarding all dishes & drinks on our menus.
All prices are in AED Dirhams inclusive of 7% municipality fees, 10% services charge and 5% VAT.

ARMANI / AMAL