

ARMANI


Hotels & Resorts

ARMANI / LOUNGE



CONSUMER ADVISORY

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

LOUNGE A LA CARTE
FROM 11:00 AM TO 11:00 PM


OYSTER / CAVIAR

Guillardeau Oysters		280
Half dozen on ice with condiments (S, SP)		
Royal Baeri Caviar	50 Grams (S, E, D, G)	570
Imperial Caviar	50 Grams (S, E, D, G)	1200
Royal Beluga Caviar	30 Grams (S, E, D, G)	1100
Royal Beluga Caviar	50 Grams (S, E, D, G)	1800


SMALL BITES

Chicken Karaage (G, E, SB)		70
Fried chicken coated with sweet, and spicy sauce		
Crispy Calamari (G, E, SB, S)		70
Baby squid, jalapeno, lime, and Japanese mayo		
Shrimp Tempura (S, E, G, SS, SB)		85
Crispy fried rock shrimp with Japanese spicy sauce		
Shish Taouk (D, E, SP)		95
Marinated chicken thighs, and grilled vegetables		
Cold Mezzeh (VG, N, G, SS, VE)		110
Hummus, wine leaves, Babaganoush, Mohammara, Labneh, Tabouleh, and Arabic bread		
International Cheese Selection (N, D, G, SP)		125
Muscatel grapes, quince paste, and cranberry rye bread		

SOUPS

Oriental Lentil Soup (VG, C, G, VE) 	70
Baby spinach, lemon, and fried bread	
Mushroom Creamy Soup (VG, D)	75
Olive oil, truffle, and croutons	

APPETIZERS / SALADS

Kale and Spinach Salad (H, VG, N, M)	80
Kale leaves, avocado, sweet potato, pumpkin seeds, candied pecan nut, and lemon dressing	
Greek Salad (H, VG, D, SP) 	90
Tomato, cucumber, capsicum, Kalamata olives, Greek feta, onion, and oregano	
Caesar Salad (S, E, D, G, M)	90
Parmesan shaving, anchovies, and croutons	
Best paired with:	
Grilled Prawns (S)	35
Chicken Breast	20
Burrata (VG, N, D)	110
Carnival tomatoes, basil pesto, and tomato chutney	
Poke Bowl (S, SS, SB, G)	120
Balik salmon, avocado, carrot, cucumber, mango, edamame, tomato, broccoli, sesame seeds, and sushi rice	

SANDWICHES

Served with French fries, sweet potato fries or mixed green salad with cherry tomatoes (SB, M)

Club Sandwich (E, D, G) 120

Chicken, boiled egg, grilled beef bacon, mayo, tomato, and lettuce

Salmon Ciabatta (E, D, G) 120

Smoked salmon, boiled egg, avocado, mayo, and lettuce

Chicken Quesadilla (D, G, SP) 125

Grilled chicken, cheddar, guacamole, sour cream, and tomato salsa

Shawarma (E, D, G, SP, SS) 125

Spiced chicken, Lebanese bread with tahina sauce, and garlic dip

Focaccia (D, G, SP) 115

Beef prosciutto, stracciatella cheese, rocket, and basil pesto

Wagyu Burger (D, E, G, SP, SS)  145

Brioche bun, minced Wagyu beef, caramelized onion, gherkins, tomato, and cheddar cheese

PIZZA

Margherita (VG, D, G) 95

Tomato sauce with mozzarella Fior di Latte, and basil leaves

Pepperoni (D, G, SP) 105

Tomato sauce, mozzarella, spicy beef salami, roasted pepper, and oregano

Armani (VG, D, G)  130

White pizza with stracchino cheese, arugula, buffalo mozzarella, and black truffle



Pancetta Pizza (D, G, SP) 120

Tomato sauce, mozzarella, stracciatella, beef pancetta, and arugula

PASTA / RISOTTO

Riso Milano (D, C, SP)	105
Acquerello risotto, saffron, 24-month aged parmesan cheese <i>Mr. Giorgio Armani's favourite Italian specialty</i>	
Spaghetti Al Pomodoro (E, G, SP)	95
Piennolo cherry tomato sauce <i>Mr. Giorgio Armani's favourite Italian specialty</i>	
Spaghetti Carbonara (E, D, G)	95
Fresh pasta with beef bacon, egg yolk, and Parmesan cheese	
Beef Lasagna (E, D, C, G)	105
Bolognese, aged parmesan fondue, and beef jus	
Ravioli Primavera (VG, E, D, G) 	120
Burrata cheese, tomato sauce, and basil purée	
Beef Piacentini (E, D, C, G)	140
Butter sage, pecorino, black pepper fondue, and beef jus	

MAIN COURSE

Slow-Cooked Chicken Breast (D, G, SP)	140
Mashed potato, broccolini, confit baby leeks, and chicken jus	
Pan-Seared Sea Bass (S, SP)	185
Cherry tomatoes, capers, and Taggiasca olives	
Wagyu Beef Striploin (SP, D, G) 	320
Fondant potato, caramelized onion purée, asparagus foam, and truffle jus	
Eggplant Parmigiana (VE, G, SB) 	85
Tomato sauce, roasted eggplant, and vegan cheese	

SIDES

Grilled Asparagus (VE)	35
Sauteed Broccolini (VE)	35
Steamed White Rice (VE)	30
Mashed Potato (VG,D)	40
French Fries (VE, SB)	40
Truffle Fries (VG, SB, D, E, SP)	55

DESSERT

Fondant Chocolate Cookie (E, D, G) Soft chocolate cookie with pecan, vanilla ice cream, and chocolate sauce	75
Tiramisu (G, D, E) Mascarpone mousse, espresso coffee, and ladyfingers	75
Chocolate Molten Cake (D) Served with vanilla ice cream	75
Kunafa (N, D, G) Served with pistachio, sugar syrup, and gold leaf	65
Umm Ali (N, D, G) Puff pastry, rose water milk, and nuts	65
Coppa Gelato alla Fragola (G, D, N, E) Vanilla ice cream, fresh strawberries, meringue, and strawberry gel	60
Scoop of Ice Cream or Sorbet (N, E, D) Chocolate Vanilla Pistachio Hazelnut Strawberry Coconut Mango & Passion fruit Lemon	30
Fruit Platter (VG) Sliced seasonal fruits	70
Vegan Chocolate and Vanilla (N, G, VE) 70% dark chocolate mousse, vanilla Chantilly, and caramelized peanuts	65

DESSERT TROLLEY

80

Strawberry Cheesecake (G, D, N, E)

Pecan Praline Mousse (G, D, N, E)

100% Chocolate (G, D, E)

Amalfi Lemon Tart (G, D, N, E)