

ARMANI

Hotel Dubai

“Il segno che spero di lasciare
è fatto di impegno, rispetto
e attenzione per le persone e per la
realtà. È da lì che tutto comincia.”

A handwritten signature in black ink, reading "Giorgio Armani". The signature is fluid and cursive, with a long, sweeping underline that extends to the right.

ARMANI / RISTORANTE

II MENU DEGUSTAZIONE

850 PER PERSON (FOOD ONLY)
1350 PER PERSON (WITH WINE PAIRING)

SPAGHETTI DI TONNO CRUDO, CETRIOLI E POMODORO (S, SP, R, G)
Raw tuna “spaghetti” with cucumber and tomato

TORTELLI DI RICOTTA E LIMONE, PISELLI E GAMBERI ROSSI (G, E, D, S, R)
Ricotta and lemon tortelli, peas, red prawns

RISOTTO ALLA MILANESE CON MANZO BRASATO (D, SP, C)
Milanese saffron risotto with braised beef

BRANZINO, CARCIOFI ED EMULSIONE DI ACQUA DI MARE (S, D, SP)
Sea bass with artichokes and clams emulsion

OR

FILETTO DI MANZO, ZUCCA AL MIELE E ACETO BALSAMICO (D, SP)
Beef fillet with honey pumpkin and balsamic vinegar

CARRELLO DEI FORMAGGI ITALIANI (G, D)
Selection of Italian cheese

GRANITA AL LIMONE, SORBETTO ALLA MENTA
Lemon granita, mint sorbet

MERINGA, YOGURT E POMPELMO ROSA (D, E)
Swisse meringue, pink grapefruit sorbet, yogurt Chantilly,
yogurt ice cream, edible flowers

SAPORI DEL MARE / SEA FLAVOURS

OSTRICHE “GILLARDEAU” N.2 (S, SP, R)	450
Green apple and lemon, vinegar and shallot, chives (6 pieces)	

CAVIALE “CALVISIUS OSCIETRA IMPERIAL” (D, E, S)	
30 grams	750
50 grams	1200

CAVIALE “KAVIARI KRISTAL” (D, E, S)	
30 grams	800
50 grams	1300

CAVIALE “KAVIARI BELUGA” (D, E, S)	
30 grams	1800

Served with blinis and condiments

Vegetarian (V) Vegan (VG) Nuts (N) Dairy (D) Egg (E) Gluten (G) Mustard (M) Celery (C)
Seafood (S) Soybeans (SB) Sesame (SS) Sulphur dioxide and sulphites (SP) Sustainable/locally sourced 

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% Value Added Tax.

ANTIPASTI

COMPOSIZIONE DI VERDURE AL TARTUFO (D, SP, V) Truffle vegetable composition	115
SCAMPI ARROSTITI, ZABAIONE AGLI AGRUMI (S, D, E) Roasted scampi, citrus sabayon	190
CARPACCIO DI FASSONA AL TARTUFO NERO (D, SP, R)  Fassona beef carpaccio, black truffle sauce, shaved black truffle	200
CAPASANTA, SEDANO E CAVIALE OSCIETRA (S, D, C, R)  Scallop with celery and Oscietra caviar	210
SPAGHETTI DI TONNO CRUDO, CETRIOLI E POMODORO (S, SP, R, G)  Raw tuna "spaghetti" with cucumber and tomato	180

PRIMI PIATTI

TORTELLI DI RICOTTA E LIMONE, PISELLI E GAMBERI ROSSI (G, E, D, S, R) Ricotta and lemon tortelli, peas, red prawns	220
RISOTTO ALLA MILANESE CON MANZO BRASATO (D, SP, C)  Milanese saffron risotto with braised beef	200
FUSILLI AL PESTO DI BASILICO, MACADAMIA E FIORI EDULI (G, N, D, V) Fusilli with basil pesto, macadamia nuts and edible flowers	140
RISOTTO AI FRUTTI DI MARE (S, D) Seafood risotto	220
TAGLIOLINI ALL'ASTICE BLU ED EMULSIONE DI PREZZEMOLO (G, E, S, D)  Tagliolini with blue lobster and parsley emulsion	190
PARMIGIANA DI MELANZANE (VG) Purple eggplant millefeuille, tomato sauce, fresh basil, vegan béchamel	135

SECONDI PIATTI

BRANZINO, CARCIOFI ED EMULSIONE DI ACQUA DI MARE (S, D, SP)  Sea bass with artichokes and clams emulsion	340
FILETTO DI MANZO, ZUCCA AL MIELE E ACETO BALSAMICO (D, SP, M)  Beef fillet with honey pumpkin and balsamic vinegar	480
POLLO DI FATTORIA, PEPERONI AL FORNO E PATATA AL ROSMARINO (D, SP, G, E) Farm chicken with roasted peppers and rosemary potato	240
AGNELLO, MELANZANA ALLA MENTA E MANDORLE SALATE (N, D, SP) Lamb with mint eggplant and salted almonds	350
ROMBO, GUAZZETTO DI POMODORINI E OLIVE TAGGIASCHE (S, D, SP) Tubot with cherry tomato stew and Taggiasca olives	380

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IL MENU DI MARE

580 PER PERSON (FOOD ONLY)

BURRATA E POMODORINI (D)

Locally sourced burrata cheese, datterino tomato, basil

TORTELLI DI RICOTTA E LIMONE, PISELLI E GAMBERI ROSSI (G, E, D, S, R)

Ricotta and lemon tortelli, peas, red prawns

RISOTTO AI FRUTTI DI MARE (S, D)

Seafood risotto

BRANZINO, CARCIOFI ED EMULSIONE DI ACQUA DI MARE (S, D, SP)

Sea bass with artichokes and clams emulsion

BABA VANIGLIA E MANDARINO (G, D, E)

Baba' in citrus syrup with vanilla, mandarin sorbet,
Mascarpone Chantilly and pink pepper skin.

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ARMANI / RISTORANTE

IL MENU DI TERRA
520 PER PERSON (FOOD ONLY)

CARPACCIO DI FASSONA AL TARTUFO NERO (D, SP, R)
Fassona beef carpaccio, black truffle sauce, shaved black truffle

RISOTTO ALLA MILANESE (D, SP, C)
Milanese saffron risotto

GUANCIA DI WAGYU BRASATA (D, SP, C)
Braised wagyu beef cheek with potato purée

THE TIRAMISU (G, D, E)
Classic mascarpone mousse, savoiardo sponge, espresso.

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IL MENU VEGETARIANO
480 PER PERSON (FOOD ONLY)

COMPOSIZIONE DI VERDURE AL TARTUFO (D, SP, V)
Truffle vegetable composition

**FUSILLI AL PESTO DI BASILICO,
MACADAMIA E FIORI EDULI (G, N, D, V)**
Fusilli with basil pesto, macadamia nuts and edible flowers

PARMIGIANA DI MELANZANE (VG)
Purple eggplant millefeuille, tomato sauce, fresh basil, vegan béchamel

**MOUSSE AL CIOCCOLATO,
CAFFE' E COCOA NIBS (G, D, N, E)**
Chocolate mousse cake, coffee and cocoa nibs ice cream

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DOLCI

BABA VANIGLIA E MANDARINO (G, D, E) Baba' in citrus syrup with vanilla, mandarin sorbet, mascarpone Chantilly and pink pepper skin.	75
NOCI E CIOCCOLATO (G, D, E, N) Walnut and pecan emulsion, light praline 'mousse'. Guanaja 70% chocolate gavotte and ice cream.	85
MILLEFOGLIE DI MELA (G, D, N, E) Apple terrine, almond and apple tuille, cinnamon, Vanilla ice cream	75
MERINGA, YOGURT E POMPELMO ROSA (D, E) Swisse meringue, pink grapefruit sorbet, yogurt Chantilly, yogurt ice cream, edible flowers	75
THE TIRAMISU (G, D, E) Classic mascarpone mousse, savoiardo sponge, espresso.	75
CARRELLO DEI FORMAGGI ITALIANI (G, D) Selection of Italian cheese	125
GELATO E SORBETTO (D) Selection of homemade ice cream and sorbet	25

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SWEET AND FORTIFIED WINES

45 ML

2016 Moscato d'Asti, Vendemmia Tardiva, Palazzina Italy	65
Puerto Fino, Muy Seco, Jerez-Xérèz-Sherry Spain	65
Taylor's 20y old, Tawny Portugal	120

DIGESTIVE, LIQUORS & GRAPPA

30 ML

Limoncello	50
Fernet Branca	50
Frangelico	50
Baileys	50
Jägermeister	50
Drambuie	60
Khalúa	50
Sambuca	50
Amaretto Disaronno	60
Drambuie	60
Grand Marnier	65
Nonino Amaro Quintessentia	75
Argiolas, Tremontis	55
Gaja, Gaia & Rey	95

COFFEE & TEA

Espresso	35
Espresso macchiato	35
Double espresso	45
Latte	45
Cappuccino	50
Americano coffee	50
Iced coffee	50
English breakfast / early grey (black tea)	50
Emperor sencha (green tea)	50
Moroccan mint (green tea)	50
Jasmine queen (green tea)	50
Chamomile (herbal tea)	50

*Aroma coffee locally sourced *1837 TWG tea