

# ARMANI

Hotel Dubai

## DIWALI MENU

20 – 21 October 2025

AED350 per person

### AMUSE BOUCHE

#### Tamatar Ki Chaat (D, G)

Crispy papdi served with heirloom tomato chaat, tomato-basil pani

### STARTER - PLATED

#### Sabudana ki Tikki (D, N)

Sago pearls tikki stuffed with roasted peanuts and fig chutney

#### Hari Mirch Ka Paneer Tikka (D, M)

Roasted cottage cheese tikka stuffed with pickled chilli chutney

#### Kasundi Mushroom (D, M)

Chestnut mushrooms stuffed and coated with yellow mustard marinade

#### Bhatti Ka Nadru (M)

Grilled lotus stem marinated in traditional bhatti-style spices

### MAIN COURSE

#### Palak Paneer (D)

Cottage cheese cubes tossed with spinach, garlic and onion-tomato masala

#### Subz Diwani Handi (D, N)

Seasonal vegetables tossed with onion, tomato and cashew gravy

#### Aloo Jhakhiya (D, M)

Tempered potatoes with wild mustard and coriander

#### Dal Makhani (D)

Creamy black lentils enriched with butter


Boondi Raita (D) | Tandoori breads (D, G) | Bedmi Poori (G) | Jeera mutter pulao (D)

### DESSERT

#### Milk cake (G, D, E)

Fresh mango, with saffron and mango sauce, saffron ice cream, and rose cookies

Tea / Coffee / Indian Mithai

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