

ARMANI

Hotel Dubai


ARMANI / AMAL

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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 .

LUNCH MENU SET

AED 240 PER PERSON

Starter (Choice of 2)

RAJ KACHORI | Channa chaat, sweet yoghurt, flavored chutneys (D,G)

PANI POORI SHOTS | Crispy pooris, duo of chaat filling, flavoured trio shots (G,SP,VE)

PERILLA LEAF KI CHAAT | Japanese green perilla leaf, crispy puff rice, flavored chutneys (D)

PUNJABI SAMOSA CHAAT | Vegetable samosa, Punjabi chole, flavoured chutney(D,G,N,SB)

Tandoor / Grill (Choice of 2)

KOTHMIR JHINGA | Tiger prawn marinated with fresh coriander, garlic and green chilli (S)

GOSHT KI PASILLIAN | Lamb chop infused with balsamic and Tellicherry pepper (SP)

NAWABI CHICKEN TIKKA | Chicken breast suffused with thyme, coriander and cheese (D)

LAAL MIRCH KA PANEER TIKKA | Grilled cottage cheese tikka stuffed with chilli and mango chutney (D,M)

KHATTA MEETHA AVOCADO | Chargrilled haas avocado, tamarind and chilli (VE)

Main Course (Choice of 1)

MEEN MOILEY | Amal's signature fish stew with fresh coconut and ginger (M,S)

MURGH MAKHNI | Chicken tikka cooked in a rich creamy tomato sauce (D,M)

MURGH TIKKA MASALA | Chicken tikka tossed in a fragrant tomato and onion sauce (D,M,N)

LAMB KOLHAPURI | Slow-cooked lamb leg morsels with coconut, onion and red chilli (M)

LAUKI PANEER KA KOFTA | Bottle gourd & cottage cheese dumplings stuffed with burrata & cashews (D,N,SB)

SAAG MELONI | Seasonal vegetables cooked with spinach and tempered with cumin and garlic (D)

Served with

DAL MAKHNI | Creamy black lentils enriched with tomato and butter (D)

Cucumber Raita (D)

Selection of Tandoori Breads (D,E,G)

Steamed Rice


Dessert (Choice of 2)

GULAB JAMUN | Sweetened golden milk dumplings (D,G,N)

SAFFRON RASMALAI | Saffron and cardamom flavoured milk dumplings (D,N)

CARDAMON KULFI | Cardamom flavoured Indian pistachio ice cream with falooda (D,N)

GAJAR HALWA |Traditional carrot pudding made with thickened milk and pistachios (D,N)

Vegetarian (V) Vegan (VG) Sustainable/locally sourced  Nuts (N) Dairy (D) Gluten (G) seafood (S)
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.

APPETIZER / VEGETARIAN (V)

PANI POORI SHOTS (G,SP,VE)	60
Crispy pooris, duo of chaat filling, flavoured trio shots.	
RAJ KACHOORI (D,G)	70
Channa chaat, tomato-infused dhokla crumble, sweet yoghurt, flavored chutneys	
PUNJABI SAMOSA CHAAT (D,G,N,SB)	75
Vegetable samosa, Punjabi chole, flavoured chutney	
DAHI KE KEBAB (D,G,SB)	75
Yoghurt and cottage cheese patties, semolina crust, fig chutney, roasted pepper puree	

TANDOOR

SOYA KI CHAMP (D,G,V,SB)	100
Soya bean chunks marinated with Kashmiri chilli and black pepper	
NAWABI CHICKEN TIKKA (D)	130
Chicken breast infused with thyme, coriander and cream cheese	
KASHMIRI SEEKH KEBAB (D)	180
Fenugreek-infused spiced minced lamb skewers coated with coriander and onion	
MASALA BLACK COD (D,M,S)	230
Chargrilled black cod marinated with raw mango and carom seeds	

GRILL

LAAL MIRCH KA PANEER TIKKA (D,M,V)	100
Grilled cottage cheese tikka stuffed with chilli and mango chutney	
BHATTI KA MURGH (M)	130
Chicken thigh marinated with robust spices, brown onion and melon seed paste	
KOTHMIR JHINGA (S)	180
Tiger prawns marinated with fresh coriander, garlic and green chilli	
GOSHT KI PASILLIAN	210
Lamb chop infused with balsamic and Tellicherry pepper	

CLASSIC MAINS

POULTRY / MEAT

MURGH MAKHNI (D,M)	150
Chicken thigh tikka cooked in a rich creamy tomato sauce	
MURGH TIKKA MASALA (D,M,N)	150
Chicken thigh tikka tossed with a fragrant tomato and onion sauce	
LAMB ROGAN JOSH (M)	175
Lamb leg morsels stewed with tomatoes, red chilies and fennel	

SEAFOOD

MEEN MOILEE (S,M)	170
Seabass cooked with curry leaf, ginger and coconut sauce	
GOAN PRAWN CURRY (S)	175
Tiger prawns with chilli, kokum and coconut sauce	

VEGETARIAN MAINS (V)

VEG TAWA MASALA (D/N)	100
Seasonal vegetables stir fried with spring onion and tomatoes	
BHINDI DO PYAZA (M,VE)	110
Carom infused okra cooked with onion and tomato masala	
KADHAI PANEER (D,N,SB)	120
Diced cottage cheese cubes tossed with mixed peppers, onion and ginger	

ACCOMPANIMENTS (V)

DAL MAKHNI (D)	75
Creamy black lentils enriched with tomato and butter	
DAL PANCHMEL (M)	75
Mixed yellow lentils tempered with cumin, garlic and tomato	
GREEN SALAD (VE)	25
Sliced carrot, cucumber, tomato, onion and fresh greens	
RAITA (D)	25
Cucumber and tomato yoghurt spiced with mint and roasted cumin	

BIRYANI POT

All served with Raita

NIZAMI MURGH BIRYANI (D)	170
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Fragrant chicken layered with saffron-infused basmati rice

GOSHT BIRYANI (D,M,N)	180
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Awadhi-style lamb layered with basmati rice

RICE (V)

STEAMED RICE (VE)	30
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Steamed basmati rice

BIRYANI RICE (D)	50
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Cardamom and mace flavoured basmati rice

TANDOOR BREADS (G)

AMAL BREAD BASKET - Two pieces each of plain, butter and garlic naan (D)	60
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Plain naan (D,E)	25
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Butter naan (D,E)	25
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Garlic naan (D,E)	25
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Tandoori roti (VE)	25
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Butter roti (D,V)	25
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Paratha (D,V)	25
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Mint paratha (D,V)	25
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DESSERTS

GULAB JAMUN (D,G,N,V)	60
Golden fried milk dumplings	
SAFFRON RASMALAI (D, N, V, A)	60
Saffron and cardamom flavoured milk dumplings	
GAJAR HALWA (D,N,V)	60
Traditional carrot pudding with thickened milk and pistachios	
CARDAMON KULFI (D,N,V)	65
Cardamom-flavoured Indian pistachio ice cream with falooda	
Seasonal sliced fresh fruits with assorted berries (VE)	70