

ARMANI

Hotel Dubai

RAMADAN NIGHTS BY ARMANI

**An atmosphere of quiet reflection.
A setting for togetherness.**

Evenings at Armani/Pavilion are framed by the stillness of the season and the cool winter air, an al fresco Iftar and Sohour in the heart of Downtown Dubai.

Beneath the crescent moon, a composed ambience unfolds: the soft cadence of oud, the shimmer of the Dubai Fountain, and the understated elegance of Armani.

A curated composition of global flavours.
Timeless Middle Eastern classics alongside signature creations from Armani/Ristorante, Armani/Amal, Armani/Hashi, Armani/Mediterraneo and Armani/Deli.

IFTAR
AED 410 per person
Sunset to 9pm

BOOK NOW
events.dubai@armanihotels.com
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A WORLD OFIFTAR FLAVOURS

AED 410 per person | Sunset to 9pm

SELECTIONS OF FRESH RAMADAN JUICES

Jallab (N), Laban Ayran (D), Qamardeen
Tamarind, orange, watermelon, pineapple

ON THE TABLE
Dates

ARMANI/MEDITERRANEO

ARABIC SPECIALTIES

SALADS AND APPETIZERS

Assorted bread (G)
Hummus (VG, SS)
Muhammara (G, N, VG, SP)
Moutabal (D, V, SS)
Vine leaves (VG)
Tabbouleh (VG, G)
Fattoush (VG, SP, G, SB)
Spicy olive salad with carrot and za'atar (SS)
Tzatziki salad – labneh with cucumber and dill (D)
Fried cauliflower salad with tahina sumac sauce (D, SS, SB)
Fassoulia bil zeit – green beans with tomato sauce (VG, SP)
Mixed olives, turnip pickle, Arabic pickle, eggplant pickle (SP, N)

SELECTION OF HOT MEZZE

Lamb kibbeh (G, N, E, D, SB)
Chicken musakhan roll (G, E, D, SB)
Cheese roll (G, D, V, SB)
Spinach fatayer (D, G, N, SB)
Green falafel (V, SB)
Tahina and harra sauce (SP)

SOUP

Oriental lentil soup with lemon wedge and pita bread (G, V)
Traditional Moroccan harira soup with lamb, dates and lemon (G, SP)

MAIN COURSE

Lamb shakriya – lamb cubes, potato, onion in yoghurt sauce (N, D)
Rice bil shariya – rice with yellow vermicelli and pine nuts (N, D)
Mahashi – vine leaves with lamb and rice (C, SP)
Moroccan chicken tagine – green olives, lemon confit (D, G)
Couscous royale – vegetables and dried fruits (SP, G, D)
Eggplant moussaka – baked eggplant with chickpeas
and tomato sauce (V, SB, SP)
Shish taouk (SP, D, G, M)
Shrimp kebab (S)
Grilled beef (SP)
Lamb kofta (G, SP)

OUZI STATION

Roasted whole baby lamb ouzi served with traditional Oriental rice
Yoghurt with cucumber and mint (D, N, SP)

SHAWARMA STATION

Live cooking station with Arabic-spiced chicken, saj bread,
tomato, pickles and garlic sauce (E, D, G, SP)

SIGNATURE ROAST

Seven spices roasted beef ribeye (M, SP)
Assorted mustard, gravy

KIDS' CORNER

Mini beef sliders and French fries (D, G, SP, E, SS)
Chicken tenders (G, E, SB)
Mozzarella cheese sticks (D, G, V, SB)
Pizza margherita (D, G, SP, V)
Tomato ketchup, mayonnaise

ARMANI/AMAL

APPETIZERS

Pani puri shot (G, V)
Aloo papdi chaat (D, G, V)

SELECTION OF HOT APPETIZERS

Murgh malai tikka (D)
Mini vegetable samosa – potato and green peas
stuffed samosa, mint chutney (D, G, SB, V)

MAIN COURSE

Lamb rogan josh (M, SP)
Murgh makhani (D, M)
Vegetable paneer tawa masala (D, V, N)
Steamed basmati rice (V)
Chicken biryani – basmati rice and chicken cooked with
aromatic spices, raita (D)
Dal makhani – creamy black lentils enriched with butter (D, V)
Assorted Indian breads (D, G, V) – naan (D, G), roti, paratha (G)
Papad | pickles | chutneys | raita (D, SP, G)

ARMANI/HASHI

APPETIZERS

Maki station (S, SB, SP, SS, G)
Selection of California crab, spicy tuna and vegetable
Wasabi and pickled ginger

Temaki hand roll (S, SB, SP, G)
Vegetable / crab / tempura prawn

Takoyaki (S, E, SB, SP, G)
Octopus, chicken, bonito flakes, pickled ginger, spring onion, mayo

HOT APPETIZERS

Tempura shrimp (G, S, E, SB)
Vegetable spring roll (G, SB, V)
Steamed chicken and vegetable gyoza (G, SS, SB)

SOUP

Hashi miso soup – tofu, seaweed, enoki and spring onion (S, G, SB)

MAIN COURSE

Teriyaki grilled salmon with Asian greens and sesame (S, SB, SS, G)

Sautéed vegetables with spicy soy sauce (V, G, SB, SS)

Stir-fried beef with vegetables and peppers (G, SB, SS)

ARMANI/RISTORANTE

RISOTTO AND PASTA STATION

Mushroom risotto (D, C)

Lobster fregola – lobster bisque, tomato sauce and basil (D, S, G, SP, C)

Ravioli – spinach and ricotta, mushroom cheese sauce (D, E, G)

Mezze maniche bolognese – beef ragout and tomato (D, G, SP, C)

Penne arrabbiata – tomato sauce, parsley and chili flakes (G, C, SP)

ARMANI/DELI

COLD ANTIPASTI AND CHEESE SELECTION (D, G, SP)

Parmesan, Taleggio, Fontina, Pecorino sardo served with jam, crackers and nuts, olives, olive tapenade, sundried tomato, tomato tapenade, pickled artichoke, stuffed peppers, balsamic onions, balsamic glazed mushrooms, anchovies, Grissini and lavash

Selection of homemade bread

BURRATA STATION (N, D, G, SP)

Burrata, eggplant caponata, basil pesto, balsamic vinegar, Heirloom tomato

SALAD BAR STATION (D, N, SP)

Beetroot, cherry tomato, sweet corn, cucumber, bell pepper, carrot

Roasted pumpkin seeds, walnut, almond flakes, chia seeds,

sunflower seeds, quinoa, pomegranate

Feta and bocconcini

Assorted green leaves: mesclun, romaine lettuce,

baby spinach, rocket leaves, baby gem

Dressings: Caesar, basil pesto, lemon, balsamic,

Contains Gluten (G) Vegetarian (V) Nuts (N) Sea foods (S) Dairy (D) Eggs (E)

Sulphite (SP) Sesame (SS) Soybeans (SB) Mustard (M) Celery (C)

HOT ANTIPASTI STATION

Pepperoni pizza – beef pepperoni salami, tomato sauce, mozzarella (D, G, SP)
Pizza frutti di mare – tomato sauce, seafood selection, mushrooms, bell pepper (G, D, S, SP)
Bolognese arancini (D, SB, G, E)
Saffron mozzarella arancini (D, SB, G, E)
Crispy fried calamari with garlic mayo (S, E, G, SB)

DESSERTS

Hazelnut chocolate tart (G, D, N, E)
Pecan tart (G, D, N, E)
Lemon tart (G, D, E)
Armani cheesecake (G, D, N, E)
Trio chocolate mousse (G, D, E)
Caramel and sesame choux (G, D, N, E, SS)
Pistachio and apricot choux (G, D, N, E)
Black forest (G, D, E)
Honey cake (G, D, E)

ARABIC DESSERTS

Halawat al jibeen (D)
Znoud al sit (D)
Walnut katayef (G, D, N)
Rose water crème brûlée (E, D)
Baklawa bokaj cashew (G, N)
Bazarek (G, N, SS)
Dates sukary (V)
Dates khodari (V)
Medjool dates filled with almond (N, V)
Medjool dates filled with orange (V)
Medjool dates filled with pistachio (N, V)
Royal medjool dates – plain (V)
Dates sagi (V)
Shell baklava with pistachio (G, N, V)
Hazelnut rolls with chocolate (G, N, V)
Bourma pistachio (G, N, V)
Maamoul pistachio (G, N, V)
Nabulsiya pistachio (G, N, V)
Bourma pine (G, N, V)
Turkish delight – rose aroma (N, SB, D)
Turkish delight – double roasted pistachio (N, SB, D)
Antep baklava pistachio (G, N, V)
Pistachio roll (G, N, V)

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HOT STATION DESSERTS

Kesari rasmalai (D, N)
Gulab jamun (D, G, N, V)
Date toffee pudding (G, D, N, E)
Umm ali (G, D, N)
Kunafa (G, D, N)
Luqaimat (G, D, SS)

DRIED FRUITS AND NUTS (N)

Dried apricot
Dried figs
Dried cranberries
Dried raisins
Dried prunes
Dried mango
Pistachio
Hazelnut
Walnut
Pecan nuts
Almond
Peanut
Cashew nut

ICE CREAM AND FRUIT STATION

Chocolate lollipop (G, D, N)
Doughnut wall (G, D, N, E)
Popcorn station (V)
Candy jars (V)
Soft serve ice cream station – vanilla and chocolate (D, E)
Ice cream station (G&G) – mango, passion, lemon, berries,
Pistachio, hazelnut, caramel

ARMANI/CAFFÈ

Tiramisu pass around (G, D, E)
Chocolate mousse pass around (G, D, E)
Hot chocolate trolley (D)

CONSUMER ADVISORY

If you have any concerns regarding food allergies or intolerances, please speak to a member of our team. The following allergens are declared on our menu:

Nuts (N)
Seafood including Fish,
Crustacean and Mollusc (S)
Egg (E)
Dairy (D)
Gluten (G)

Celery (C)
Mustard (M)
Sulphur dioxide & Sulphites, (SP)
Soybean (SB)
Sesame seed (SS)
Lupine (L)

We wish to inform you that the consumption of raw or undercooked animal, seafood, poultry or egg products may increase your chance of foodborne illness.

Also, because of the increased risk involved, we strongly advise that pregnant women, infants, children under the age of 15 and individuals with specific health conditions avoid eating raw or undercooked animal products.

In line with its sustainability commitment, Armani Hotel Dubai purchases meat and seafood products from suppliers with recognised eco-labels. Additionally, tea and coffee served across the property is fair trade.

Should you wish to make an environmentally conscious choice while dining, select from any of our sustainable dishes made with local ingredients, demarcated with a leaf icon for easy identification.

Further information is available upon request.

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