

ARMANI

Hotel Dubai

To create something exceptional, your mindset must be relentlessly focused on the smallest detail.

A handwritten signature in black ink that reads "Giorgio Armani". The signature is fluid and cursive, with "Giorgio" on the top line and "Armani" on the bottom line.

ARMANI / AMAL

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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 recognized 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, demarca  with a leaf icon for easy identification.

Further information is available upon request.

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نصائح للضيوف

إذا كانت لديك أيّة مخاوف تتعلق بالحساسية، أو الحساسية المفرطة من الأطعمة، يُرجى التحدث إلى أحد أفراد الفريق. ندرج المواد المستّبة للحساسية التالية في قائمة طعامنا:

كرفس (كر)	مكسرات (م)
خردل (خ)	مأكولات بحرية بما في ذلك الأسماك
ثاني أكسيد الكبريت والكبريتات	والقشريات والرخويات (م.ب)
(ث.أ.ك)	بيض (ب)
فول الصويا (ف.ص)	ألبان (أ)
بذور السمسم (ب.س)	غلوتين (غ)
ترمس (ت)	

نود إبلاغك أن تناول المنتجات الحيوانية والمأكولات البحرية ومنتجات البيض والدواجن النية أو غير المطهوة جيداً قد يزيد من فرص إصابتك بالأمراض المنقلة عن طريق الأطعمة. ونظراً لخطرها المتزايد على الصحة، فإننا ننصح بشدة بضرورة تجنب النساء الحوامل والرضع والأطفال دون سن 15 عاماً والأشخاص الذين يعانون من حالات صحية خاصة تناول المنتجات الحيوانية النية أو غير المطهوة جيداً.

تماشياً مع التزامه بالاستدامة، يشتري فندق أرماني دبي اللحوم والمأكولات البحرية من المورّدين ذوي العلامات الإيكولوجية المعتمدة. بالإضافة إلى ذلك، يُقدم الشاي والقهوة في جميع أنحاء الفندق وفقاً للتجارة العادلة.

إذا كنت ترغب في اتّخاذ خيار صديق للبيئة في أثناء تناول الطعام، فاختر من بين أيّ من أطباقنا المستدامة المعدّة من المكونات المحلية والتي يتم تمييزها بعلامة ورقة الشجر لسهولة التعرّف عليها.

تتوفر معلومات إضافية عند الطلب.

TASTING MENU

Price per person

645

Tradition refined. Six courses, pre-plated and precise. Authentic flavours meet contemporary technique in a composition that reveals the hand of mastery.

APPETIZER

Masala Black Cod

Prawn Balchao

STARTER

Chicken 65 (D, E, G, M, N, SB)

Galouti kebab

GRILL/TANDOOR

Gulmehendi Murgh Tikka (D,M,SP)

Gosht Ki Pasillian

SORBET

Lemon Basil Sorbet

FISH

Meen Pollichathu (D, S)

Pan seared seabass marinated with onion, tomato, curry leaf and coconut, served with wilted baby spinach

MEAT

Beef Short Ribs (D, G, SB, SP, SS)

Slow-cooked short ribs, mash potato, potato salli

DESSERT

Banana Kataifi (D, G)

Baby Indian banana, kataifi, cardamom and saffron ice cream

SAFFRON SET MENU

495

Price per person

Three courses, thoughtfully composed. A journey through India in layered flavour and spice. From refined starters to sharing-style mains, concluding with a grand dessert statement, a contemporary expression meets culinary heritage.

STARTER (PLATED)

Kothmir Jhinga (S)

Tiger prawn marinated with fresh coriander, garlic and green chilli

Masala Black Cod (D, M, S)

Chargrilled black cod marinated with carom seeds

Gosht Ki Pasillian (SP)

Lamb chop infused with balsamic and Tellicherry pepper

Nawabi Chicken Tikka (D)

Chicken breast suffused with thyme, coriander and cheese

Punjabi Samosa (D, G, N, SB)

Vegetable samosa, chickpea masala

MAIN COURSE (SHARING)

Meen Moiley (M, S)

Amal's signature fish stew with fresh coconut and ginger

Murgh Makhni (D, M)

Chicken tikka cooked in a rich creamy tomato sauce

Gosht Biryani (D, M, N)

Awadhi-style lamb layered with aromatic basmati rice

Dal Makhni (D)

Creamy black lentils enriched with tomato and butter (D)

Cucumber Raita (D)

Selection of Tandoori Breads (D, E, G)

DESSERT (PLATED)

Rice pudding (VE)

Coconut and orange rice pudding, with coconut sorbet and vanilla infusion

Cardamom Kulfi (D, N)

Cardamom flavoured Indian pistachio ice cream with falooda

Gajar Halwa (D, N)

Traditional carrot pudding made with thickened milk and pistachios

Seasonal sliced fresh fruits with assorted berries

ANISE SET MENU

425

Price per person

Three courses. A study in spice and precision. From plated beginnings to generous mains and a refined dessert close—authentic Indian technique, elevated through innovation.

STARTER (PLATED)

Achari Macchi (M, S)

Chargrilled sea bream infused with pickle marination, coriander and green chilli

Bhatti Ka Murgh (M)

Chicken thigh marinated with robust spices and brown onion

Kashmiri Seekh Kebab (D)

Fenugreek-infused spiced minced lamb skewer with coriander and onion

Punjabi Samosa (D, G, N, SB)

Vegetable samosa, chickpea masala

MAIN COURSE (SHARING)

Lamb Kolhapuri (M)

Slow-cooked lamb leg morsels with coconut, onion and red chilli

Murgh Tikka Masala (D, M, N)

Chicken tikka tossed in a fragrant tomato and onion sauce

Goan Prawn Curry (S)

Tiger prawns with chili, kokum and coconut sauce

Dal Makhni (D)

Creamy black lentils enriched with tomato and butter

Saffron Rice (D)

Cucumber Raita

Selection of Tandoori Breads (D, E, G)

DESSERT (PLATED)

Rice pudding (VE)

Coconut and orange rice pudding, with coconut sorbet and vanilla infusion

Gulab Jamun (D, G, N)

Sweetened golden milk dumplings

Saffron Rasmalai (D, N)

Saffron and cardamom flavoured milk dumplings

Seasonal sliced fresh fruits with assorted berries

Price per person

A celebration of plant-led artistry. India's diverse vegetarian traditions, interpreted through a contemporary Armani/Amal lens.

STARTER (PLATED)**Dahi Ke Kebab (D, G, SB)**

Yoghurt and cottage cheese patties, semolina crust, fig chutney

Laal Mirch Ka Paneer Tikka (D)

Grilled cottage cheese tikka stuffed with chilli and mango chutney

Nadru Ki Seekh (D, G)

Crispy lotus root seekh flavored with cumin, ginger and chill

Raj Kachori (D, G)

Channa chaat, sweet yoghurt, flavored chutneys

MAIN COURSE (SHARING)**Lauki Paneer Ka Kofta (D, N, SB)**

Bottle gourd & cottage cheese dumplings stuffed with burrata & cashews

Saag Meloni (D)

Seasonal vegetables cooked with spinach and tempered with cumin and garlic

Aloo Udayagiri

Tempered baby potatoes with roasted coriander and curry leaves

Dal Makhni (D)

Creamy black lentils enriched with tomato and butter

Steamed Rice (D)

Cucumber Raita

Selection of Tandoori Breads (D, G)**DESSERT (PLATED)****Gulab Jamun (D, G, N)**

Sweetened golden milk dumplings

Saffron Rasmalai (D, N)

Saffron and cardamom flavoured milk dumplings

Gajar Halwa (D, N)

Traditional carrot pudding with thickened milk and pistachios

SIGNATURE PLATTERS

Vegetarian Sampler (D, G, M, N, SB, V)	185
Raj kachori, Basil and coriander ki tikki, Nadru ki seekh, Soya ki champ, Laal mirch ka paneer tikka	
Grilled Sampler (D, S, SB, SP, SS, V)	325
Laal mirch ka paneer tikka, Bhatti ka Murgh, Achari Macchi, Kothmir Jhinga, Gosht ki pasillian	
Tandoor Sampler (D, G, M, S, SB, V)	325
Soya ki champ, Gulmehendi murgh tikka, Masala black cod, Kali mirch ka jhinga, Kashmiri seekh kebab	
Non-vegetarian Sampler (D, G, M, S, SP)	350
Gosht ki pasillian, Kothmir jhinga; Masala black cod; Nawabi chicken tikka; Kashmiri seekh kebab	

APPETIZER / VEGETARIAN (V)

Pani Poori Shots (G, SP, VE)	60
Crispy pooris, duo of chaat filling, flavoured trio shots.	
Green Peas and Asparagus Ka Shorba (VE)	70
Green peas and asparagus soup, roasted cumin, peas and asparagus salsa	
Perilla Leaf Ki Chaat (D, N) 	70
Japanese green perilla leaf, crispy puff rice, flavored chutneys, edible flower	
Raj Kachori (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	
Basil Coriander Ki Tikki (D, G, N)	75
Basil and coriander patties, gooseberry chutney, beetroot yoghurt, kataifi	
Dahi Ke Kebab (D, G, SB, SP)	75
Yoghurt and cottage cheese patties, semolina crust, fig chutney, roasted pepper purée	

NON - VEGETARIAN

APPETIZER

Chicken 65 (D, E, G, M, SB)	85
Chicken thigh coated with chilli and rice flour crust, Malabar paratha, mustard and curry leaf pachadi	
Chicken Tikka Quesadillas (D, G, M, SP) 	95
Quesadilla stuffed with chicken tikka, served with Indian cheddar, jalapeno, tomato salsa and guacamole	
Galouti Kebab (D, E, G, N) 	110
Tender lamb patties, beetroot chutney, brioche	
Prawn Balchao (G, S, SB, SP) 	135
Prawns tossed in balchao masala, rice crackers, dry prawn pickle, ikura pearls	

TANDOOR

Soya Ki Champ (D, G, SB, V)	100
Soya bean chunks marinated with Kashmiri chilli and black pepper	
Nadru Ki Seekh (D, G, V) 	100
Crispy lotus root seekh flavored with cumin, ginger and chilli	
Nawabi Chicken Tikka (D)	130
Chicken breast infused with thyme, coriander and cream cheese	
Gulmehendi Murgh Tikka (D,M)	130
Rosemary-scented spiced tandoor chicken thigh tikka	
Kashmiri Seekh Kebab (D) 	180
Fenugreek-infused spiced minced lamb skewers coated with coriander and onion	
Kali Mirch Ka Jhinga (D,S) 	180
Roasted prawns marinated with black pepper, ginger and garlic	
Masala Black Cod (D,M,S)	230
Chargrilled black cod marinated with raw mango and carom seeds	

GRILL

Khatta Meetha Avocado (VE)	100
Chargrilled haas avocado, tamarind and chilli	
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	
Achari Macchi (M, S, SP)	160
Chargrilled sea bream infused with pickle marination, coriander and green chilli	
Kothmir Jhinga (S) 	180
Tiger prawns marinated with fresh coriander, garlic and green chilli	
Gosht Ki Pasillian (SP)  	210
Lamb chop infused with balsamic and Tellicherry pepper	

CONTEMPORARY MAINS

Beef Short Ribs (D, G, SB, SP, SS)	300
Slow-cooked short ribs, mash potato, potato salli	
Meen Pollichathu (D, S)	250
Pan seared seabass marinated with onion, tomato, curry leaf and coconut, wilted baby spinach	

Armani Signature  Sustainable/Locally Sourced  Exceptionally spicy-proceed with caution 
Sulphites (SP) Vegetarian (V) Vegan (VG) Nuts (N) Dairy (D) Gluten (G) Seafood (S)

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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		
Bhuna Murgh (M)		150
Spicy chicken curry cooked with onion, ginger, garlic, tomato and black pepper		
Marchwagan Korma (D, M)		175
Lamb shank simmered with brown onion, kashmiri chilli and fennel powder		
Lamb Kolhapuri (M)		175
Slow-cooked lamb leg morsels with coconut, onion and red chilli		
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)

Pindi Chole (VE)	110
Traditional style chickpea curry with ginger, green chilli and garam masala	
Veg Tawa Masala (D, N)  	110
Seasonal vegetables stir fried with spring onion and tomatoes	
Broccolini and Asparagus Poriyal (M, N, VE)  	110
Stir-fried broccolini, asparagus and cashew nuts with fresh coconut	
Baingan Ka Bharta (D) 	110
Tandoor smoked eggplant cooked with onion, tomato, garlic and green chili	
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	
Lauki Paneer Ka Kofta (D, N, SB) 	135
Bottle gourd and cottage cheese dumplings stuffed with burrata, cashew and yoghurt sauce	

ACCOMPANIMENTS (V)

Kadhai Gobi (D) 	75
Cauliflower sautéed with onion and mixed peppers	
Saag Aloo (D) 	75
Spinach and potato with garlic and coriander	
Aloo Udayagiri (VE)	75
Tempered baby potatoes with roasted coriander and curry leaves	
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
Fragrant chicken layered with saffron-infused basmati rice		
Gosht Biryani (D, M, N)		180
Awadhi-style lamb layered with basmati rice		
Jhinga Biryani (D, S)		190
Aromatic tiger prawns cooked with fragrant basmati rice		
Mumbai Vegetable Biryani (D, V)		120
Fragrant basmati rice cooked with mixed vegetables		

RICE (V)

Steamed Rice (VE)	30
Steamed basmati rice	
Jeera Rice (D)	35
Basmati rice tempered with cumin and ghee	
Saffron Rice (VE)	40
Saffron-infused fragrant basmati rice	
Biryani Rice (D)	50
Cardamom and mace flavoured basmati rice	

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TANDOOR BREADS (G)

Armani/Amal bread basket (D)	60
Two pieces each of plain, butter and garlic naan	
Plain naan (D, E)	25
Butter naan (D, E)	25
Garlic naan (D, E)	25
Tandoori roti (VE)	25
Butter roti (D, V)	25
Paratha (D, V)	25
Mint paratha (D, V)	25
Missi Roti (D)	30
Peshawari naan (D, E, N) 	30
Chilli cheese kulcha (D, E)	30
Potato and onion kulcha (D, E)	30
Amritsari Kulcha (D, E)	30
Sundried tomato, olive and parmesan kulcha (D, E)	40
Truffle kulcha (D, E) 	80

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DESSERTS

Gulab Jamun (D, G, N, V) Golden fried milk dumplings	60
Saffron Rasmalai (D, N, V) Saffron and cardamom flavoured milk dumplings	60
Gajar Halwa (D, N, V) Traditional carrot pudding with thickened milk and pistachios	60
Cardamom Kulfi (D, N, V) Cardamom-flavoured Indian pistachio ice cream with falooda	65
Banana Kataifi (G, D)  Baby Indian banana, kataifi, cardamom and saffron ice cream	75
Rice pudding (VE) Coconut and orange rice pudding, with coconut sorbet and vanilla infusion	65
Kulfi Platter (D, N, V)   Selection of mango, cardamom and pistachio kulfi, served with falooda	90
Indian Desserts (D, G, N, V) Gulab Jamun, Gajar Halwa, Cardamom Kulfi and Rasmalai	100
Seasonal sliced fresh fruits with assorted berries (VE)	70

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TEA

Earl Grey	35
English Breakfast	35
Green Tea	35
Jasmine Tea	35
Chamomile	35
Moroccan Mint	35

COFFEE

Espresso	35
Macchiato	40
Americano	40
Double Espresso	45
Cappuccino	45

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