

# ARMANI

Hotel Dubai

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

- Giorgio Armani

## ARMANI / LOUNGE

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## CONSUMER ADVISORY

Eating raw or undercooked animal products increases the risk of illness. For safety, we advise pregnant women, infants, children under foodborne 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. 



## ARMANI / LOUNGE

**À LA CARTE**  
11:00 AM to 11:00 PM


**CAVIAR**

Royal Baeri Caviar	50 Grams (S, E, D, G)	570
Imperial Caviar	50 Grams (S, E, D, G)	1200
Royal Beluga Caviar	30 Grams (S, E, D, G)	1100
Royal Beluga Caviar	50 Grams (S, E, D, G)	1800

**SMALL BITES**

Chicken Karaage (G, E, SB)	70
Fried chicken coated with sweet and spicy sauce.	
Crispy Calamari (G, E, SB, S)	70
Baby squid, jalapeno, lime, and Japanese mayonnaise.	
Shrimp Tempura (S, E, G, SS, SB) 	85
Crispy fried rock shrimp with Japanese spicy sauce.	
Shish Taouk (D, E, SP) 	100
Marinated chicken thigh and grilled vegetables.	
Cold Mezzeh (V, N, G, SS, VG)	110
Hummus, vine leaves, baba ganoush, muhammara, labneh, tabouleh, and Arabic bread.	


## SOUPS

Oriental Lentil Soup (V, C, G, VG, SB)  70  
Baby spinach with lemon and fried bread.

Mushroom Cappuccino Soup (V, D) 75  
Olive oil, truffle, and croutons.

## APPETIZER / SALADS

Kale and Spinach Salad (H, VG, N, M) 80  
Avocado, sweet potato, pumpkin seeds, candied pecans,  
and lemon dressing.

Greek Salad (H, V, D, SP)  90  
Tomato, cucumber, capsicum, Kalamata olives, Greek feta,  
onion, and oregano.

Caesar Salad (S, E, D, G, M) 90  
Parmesan shavings, anchovies, and croutons.


With your choice of:  
Grilled Prawns (S) 35  
Chicken Breast 20

Burrata (V, N, D) 110  
Carnival tomatoes, basil pesto, and tomato chutney.

Poke Bowl (S, SS, SB, G, SP) 120  
Balik salmon, avocado, carrot, cucumber, mango, edamame,  
tomato, broccoli, sesame seeds, and sushi rice.

## SANDWICHES


Served with French fries or sweet potato fries and mixed green salad with cherry tomatoes. (SB, M, V)

Club Sandwich (E, D, G)	120
Chicken, boiled egg, grilled beef bacon, mayonnaise, tomato, and lettuce.	
Salmon Avocado Sandwich (E, D, G)	125
Smoked salmon, tomato, cucumber, avocado, mayonnaise, and lettuce.	
Chicken Quesadilla (D, G, SP)	125
Grilled chicken, cheddar, guacamole, sour cream, tomato salsa and nachos.	
Shawarma (E, D, G, SP, SS)	125
Spiced chicken in Lebanese bread with tahina sauce, and garlic dip.	
Wagyu Burger (D, E, G, SP) 	145
Potato bun, minced beef, caramelized onions, gherkins, tomato, and cheddar cheese.	

## SIDES

Grilled Asparagus (VG)	35
Sautéed Broccolini (VG)	35
Steamed White Rice (VG)	30
Mashed Potato (V, D)	40
French Fries (VG, SB)	40
Truffle Fries (SB, D, E, SP)	55



## PIZZA


Margherita (V, D, G)	95
Tomato sauce with fresh mozzarella and basil leaves.	
Pepperoni (D, G, SP)	105
Tomato sauce, mozzarella, spicy beef chorizo, roasted pepper, and oregano.	
Armani (V, D, G) 	130
White pizza with stracchino cheese, arugula, buffalo mozzarella, and black truffle.	
Pancetta Pizza (D, G, SP)	120
Tomato sauce, mozzarella, stracciatella, pancetta, and arugula.	

## PASTA / RISOTTO

Riso Milano (D, C, SP)	105
Acquerello risotto with saffron and 24-month aged Parmesan cheese.	
<i>Giorgio Armani's favourite Italian specialty</i>	
Spaghetti al Pomodoro ( G, SP)	95
Piennolo cherry tomato.	
<i>Giorgio Armani's favourite Italian specialty</i>	
Penne Arrabbiata (G, C)	95
Penne pasta with tomato sauce, chili flakes, and parsley.	
Spaghetti Carbonara (E, D, G)	95
Fresh pasta with beef bacon, egg yolk, and Parmesan cheese.	
Beef Lasagna (E, D, C, G)	105
Bolognese, aged Parmesan fondue, and beef jus.	
Beef Piacentini (E, D, C, G)	140
Butter sage, pecorino, black pepper fondue, and beef jus.	

## MAIN COURSE

Slow-Cooked Chicken Breast (D, G, SP) Mashed potato, broccolini, confit baby leeks, and chicken jus.	140
Pan-Seared Sea Bass (S, SP) Cherry tomatoes, capers, and Taggiasca olives.	185
Wagyu Beef Striploin (SP, D, G)  Fondant potato, burnt onion purée, duo of asparagus, and truffle jus.	320
Eggplant Parmigiana (VG, G, SB)  Tomato sauce, roasted eggplant, and vegan cheese.	85

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 and drinks on our  
menus. All prices are in AED Dirhams inclusive of  
7% municipality fees, 10% service charge and 5% VAT.

## DESSERT

Tiramisu (G, D, E) Mascarpone mousse, espresso coffee, ladyfingers.	75
Chocolate Cookie (G, D, N) Soft chocolate cookie with pecans, vanilla ice cream, and chocolate sauce.	75
Chocolate Molten Cake (G, D, E) Served with vanilla ice cream	75
Kunafa (G, D, N) Served with pistachios, sugar syrup, and gold leaf.	65
Umm ali (G, D, N, E) Puff pastry with rose water milk and mixed nuts.	65
Fruit platter Seasonal fruits and mixed berries.	70
Vegan Chocolate and Vanilla (N, G) 70% dark chocolate mousse, vanilla Chantilly, and caramelized peanuts.	65
Scoop of Ice Cream or Sorbet (D, N, E) Flavours: Chocolate – Vanilla – Pistachio – Hazelnut Strawberry – Coconut – Mango & Passion fruit – Lemon	30

### DESSERT TROLLEY

80

Strawberry Cheesecake (G, D, N, E)  
Pecan and Chocolate (G, D, N, E)  
100% Chocolate (G, D, E)  
Amalfi Lemon Tart (G, D, N, E)