

ARMANI

Hotel Dubai

RAMADAN NIGHTS BY ARMANI

**A pause in time,
beneath the stars.**

Savour late-night moments with those who matter, in Dubai's most refined setting for Sohour. The menu spans Arabia and beyond, served buffet style, with grace.

Evening air, gentle conversation, and the rhythm of tradition, all composed to perfection.

SOHOUR

AED 295 per person
10pm to 2am

BOOK NOW

restaurant.reservations@armanihotels.com

+971 4 888 3666

A SOCIAL SOHOUR TO SAVOUR

AED 295 per person | 10pm to 1am

SALADS AND APPETIZERS

Assorted bread (G)
Hummus (V, SS)
Muhammara (G, N, V, SP)
Moutabal (D, V, SS)
Vine leaves (V)
Tabbouleh (V, G)
Fattoush (V, SP, G)
Spicy olive salad with carrot and zaatar (SS)
Mixed olives, turnip pickle, Arabic pickle, eggplant pickle (SP, N)
Selection of Armani/Hashi maki roll (S, SB, G, SP, SS)

Tzatziki salad
Labneh with cucumber and dill (D)

Caprese Salad
Marinated Roma tomato, mozzarella cheese and basil pesto (D, V, N)

Shrimp Cocktail
Marinated shrimp with Romaine lettuce, avocado and cocktail sauce (S, D)

Chicken Caesar Salad
Romaine lettuce, Caesar dressing and Parmesan (D, E, SP)

SELECTION OF HOT MEZZE

Lamb sambousek (G, N, E, D, SB)
Chicken musakhan roll (G, E, D, SB)
Cheese roll (G, D, V, SB)
Spinach fatayer (D, G, N, SB)
Vegetable samosa (D, G, SB, V)
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)

Contains Gluten (G) Vegetarian (V) Nuts (N) Sea foods (S) Dairy (D) Eggs (E)
Sulphite (SP) Sesame (SS) Soybeans (SB) Mustard (M) Celery (C)

PIZZA

Pepperoni

Beef pepperoni salami, tomato sauce, mozzarella (D, G, SP)

Pizza Margherita

Basil, tomato sauce and mozzarella (D, G, SP)

MAIN COURSE

Grilled salmon with lemon butter sauce (S, SB, SS, G)

Beef medallions with vegetable ratatouille (SP, G, C)

Chicken liver with garlic, coriander and pomegranate (SP)

Vegetable couscous (G, C)

Murgh makhani (D, M)

Steamed basmati rice (V)

Kibbeh bil laban

Lamb kibbeh with garlic mint yoghurt sauce (G, D, N)

Fatteh bil zeit

Chickpeas, yoghurt and crispy bread (V, D, G, SS)

Mahashi

Vine leaves with lamb and rice (C, SP)

Mixed grill

Shish taouk (SP, D, G, M), lamb kofta (G, SP), grilled prawns (S)

SHAWARMA STATION

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

PASTA STATION

Penne arrabbiata

Tomato sauce, parsley and chili flakes (V, G, C, SP)

Ravioli

Spinach and ricotta cheese sauce with mushroom (D, E, G)

Mezze maniche

Cacio e pepe (V, D, G)

FOUL MADAMES STATION

Foul madamas served with tomato, onion, tahina sauce
Labneh ball with olive oil (D, SS, SP, V)

ARABIC CHEESE STATION

Feta cheese, baladi cheese, kashkawan cheese,
cheddar cheese (D)

SCRAMBLED, SHAKSHOUKA AND FRIED EGG STATION

Red bell pepper and tomatoes (E, SP)

MANAKISH SELECTION

Fatayer meat and cheese (G, D, SP)
Fatayer akkawi cheese (G, D)
Fatayer zaatar and cheese (G, D, SS)

ARABIC DESSERTS

Halawat al jibeen (D)
Znoud al sit (D)
Walnut katayef (G, D, N)
Rose water crème brûlée (E, D)
Baklava 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)

INTERNATIONAL 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)

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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BOOK NOW

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