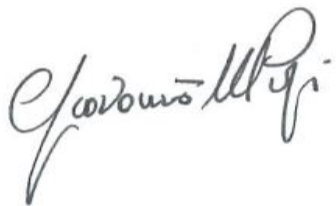


ARMANI / RISTORANTE

SIGNATURE DINING

WHERE THE ARTISANS OF THE FINEST FOOD AND SUPERIOR WINES
TAKE YOU ON AN EXCEPTIONAL CULINARY EXPERIENCE.

A handwritten signature in black ink, appearing to read 'Giovanni Papi'.

RISTORANTE CHEF
Giovanni Papi

A handwritten signature in black ink, appearing to read 'Daniel Marquez'.

RISTORANTE MANAGER
Daniel Marquez

ARMANI

Hotel Dubai

CONSUMER ADVISORY

If you have any concerns regarding food allergies or intolerances, please speak to a team member before making your order.

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.

Further information is available upon request.

زوتنا العزير

إذا كانت لديك أية أسئلة متعلقة بالأطعمة التي قد تسبب الحساسية أو عدم تحمل الطعام، يرجى التحدث إلى أحد موظفينا قبل تقديم طلبك.

نود التنويه بأن استهلاك الحيوانات النيئة أو غير المطبوخة جيدًا أو المأكولات البحرية أو الدواجن أو منتجات البيض قد يزيد من فرصك في الإصابة بالأمراض المنقولة بالغذاء. كما أنه نظرًا لزيادة المخاطر التي ينطوي عليها الأمر، ننصح بشدة النساء الحوامل والرضع والأطفال دون سن 15 عامًا والأفراد الذين يعانون من ظروف صحية معينة بتجنب تناول المنتجات الحيوانية النيئة أو غير المطهية جيدًا.

يسعدنا أن نوفر لكم المزيد من المعلومات في حال كان لديكم أي استفسارات أخرى.

DEGUSTAZIONE / DEGUSTATION

IL CONTEMPORANEO

UOVO DI MONTAGNA (G, D, E)

COTTO A BASSA TEMPERATURA, SPUMA DI PATATA AFFUMICATA, PISELLINI PRIMAVERA,
CHIPS DI PATATA, GELATO AI PISELLI

*SLOW-COOKED MOUNTAIN EGG, SMOKED POTATO EMULSION, SEASONAL GREEN PEA,
POTATO CHIPS, PEA ICE CREAM*

AGNOLOTTI DEL PLIN (G, D, E, S)

RIPIENO MORBIDO ALL'ASTICE, CONSISTENZE DI ASPARAGI, ARIA DI BISQUE
DEL PLIN RAVIOLI FILLED WITH LOBSTER, ASPARAGUS TEXTURE, BISQUE FOAM

FILETTO DI SCORFANO (D, S, C)

AL VAPORE E SCOTTATO IN PADELLA, INSALATINA DI VERDURE, TARTARE DI GUANCIA,
CHIPS DI RISO NERO, SALSINA ALL'ANETO

*STEAMED AND PAN-SEARED SCORPION FISH FILLET, SEASONAL VEGETABLES SALAD, CHEEK TARTARE,
BLACK RICE CHIPS, DILL SAUCE*

AGNELLO AL MIRTO (D, C)

COTTO A BASSA TEMPERATURA, VARIAZIONE DI FINOCCHI E ARANCIA CANDITA,
JUS DI AGNELLO

*SLOW-COOKED LAMB LOIN, FENNEL VARIATION,
CANDIED ORANGE, LAMB JUS*

ARMANI TIRAMISU (G, D, N, E)

CAFFÈ PARFAIT, MOUSSE LEGGERA AL MASCARPONE, SPUGNA AL CACAO,
NOUGATINE E ZABAIONE AL CAFFÈ ESPRESSO

*COFFEE PARFAIT, MASCARPONE FOAM, COCOA SPONGE,
NOUGATINE AND ESPRESSO SABAYON*

DEGUSTATION MENU 599 AED

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Pork (Pork) Seafood (S) Vegetarian (V) Vegan (Vegan) Gluten (G) Egg Products (E)

Nuts (N) Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS)

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ARMANI / RISTORANTE

“PERCORSO SENSORIALE” / “EXCLUSIVE JOURNEY”

CAPELANTE HOKKAIDO (S, D)

COLORATE ALLA PLANCHA, EMULSIONE DI CAVOLFIORE, CAVOLFIORE E CAVIALE
PAN-SEARED HOKKAIDO SCALLOP, CAULIFLOWER EMULSION, HEIRLOOM CAULIFLOWER,
CALVISIUS CAVIAR

MOET & CHANDON IMPERIAL, BRUT, EPERNAY

FOIE GRAS (G, SP, E, D)

TERRINA DI FEGATO D’OCA, COMPOSTA DI ARANCE, RADICCHIO DI CASTELFRANCO, PANE
ALLE SPEZIE

*HOMEMADE FOIE GRAS TERRINE, ORANGE COMPOTE, RADICCHIO SALAD, SPICED BRIOCHE
BREAD*

COSSETTI, GAVI DI GAVI 2020, PIEMONTE

BOTTONI RIPIENI (G, D, E, C, SP)

AL BRASATO DI AGNELLO E CARCIOFI, FONDUTA AL CASTELMAGNO DOP, RAGU’ DI AGNELLO
BUTTON SHAPED RAVIOLI FILLED WITH BRAISED LAMB AND ARTICHOKE,
CASTELMAGNO CHEESE FONDUE, LAMB RAGOUT

PEPPOLI, CHIANTI CLASSICO 2019, TOSCANA

RISO E GAMBERI ROSSI (D, S)

ACQUERELLO ALLE ERBE AROMATICHE, CONSISTENZE DI GAMBERO ROSSO DI SICILIA
ACQUERELLO RISOTTO WITH AROMATICS HERBS, MARINATED SICILIAN RED PRAWNS

FANTINEL, BORGIO PINOT GRIGIO 2020, FRIULI VENEZIA GIULIA

ASTICE BLU (D, S, C)

COTTA NEL BURRO CHIARIFICATO DI ASTICE, CAROTE VIOLA, CETRIOLI COMPRESSI,
RIDUZIONE DI CROSTACEI

*BUTTER POACHED BLUE LOBSTER, PURPLE CARROTS, COMPRESSED CUCUMBERS,
CRUSTACEANS REDUCTION*

DOMAINE LAROCHE, CHABLIS 2019, LES CHANOINES

COSTOLETTE DI WAGYU (D, C)

BRASATE NEL FONDO DI COTTURA, PATATA FONDENTE AGLI SPINACI E CAROTE SPEZiate, GREMOLATA
WAGYU BRAISED SHORT RIBS, SPINACH MASHED POTATOES, SPICED BABY CARROTS, GREMOLATA

CHATEAU POITEVIN, CRU BOURGEOIS 2016, MEDOC

FRUTTI DI BOSCO (D, E)

FRUTTI DI BOSCO CANDITI, SEMIFREDDO ALLE ROSE, PETALI DI ROSE CRISTALLIZZATI
FOREST BERRIES CONFIT, ROSE SEMIFREDDO, MIX BERRIES, CRYSTALIZED ROSE PETALS

PALAZZINA, MOSCATO D’ASTI 2015, PIEMONTE

LA SFERA (D, E)

EMULSIONE AL COCCO, CRÈME BRULÉE ALLA BANANA E FRUTTO DELLA PASSIONE, FRUTTA E SORBETTO ESOTICO
COCONUT FOAM, PASSION BANANA CREME BRULÉE, EXOTIC FRUIT BRUNOISES, EXOTIC SORBET

DEGUSTATION MENU 949 AED

DEGUSTATION MENU WITH WINE PAIRING 1559 AED

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Pork (Pork) Seafood (S) Vegetarian (V) Vegan (Vegan) Gluten (G) Egg Products (E)

Nuts (N) Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS)

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ARMANI / RISTORANTE

ANTIPASTI / STARTER

- INSALATA MISTA** (N, SP, V, VEGAN) 89
NOCI DI MACADAMIA, ARANCIA ROSSA, AVOCADO, POMODORI SECCHI, OLIVE TAGGIASCHE
E CARCIOFO ALLA GIUDIA, DRESSING ALL'ACETO BALSAMICO DI MODENA "IGP"
AGGIUNTA DI : PETTO DI POLLO ALLA GRIGLIA, SALMONE AFFUMICATO IN CASA O FORMAGGIO DI CAPRA
*MIX SALAD, MACADAMIA NUTS, BLOOD ORANGE, AVOCADO, SUNDRIED TOMATO, TAGGIASCA OLIVES,
ARTICHOKE GIUDIA STYLE, BALSAMIC DRESSING FROM MODENA IGP*
ADDITIONAL : CHICKEN BREAST / GOAT CHEESE / GRAVLAX SALMON OR GOAT CHEESE (S, D) 25/25/35
- UOVO DI MONTAGNA** (G, D, E) 110
COTTO A BASSA TEMPERATURA, SPUMA DI PATATA AFFUMICATA, PISELLINI PRIMAVERA,
CHIPS DI PATATA, GELATO AI PISELLI
*SLOW-COOKED MOUNTAIN EGG, SMOCKED POTATO EMULSION, SEASONAL GREEN PEAS,
POTATO CHIPS, PEA ICE CREAM*
- GOLDEN BURRATA** (D, N, G, V) 135
INSALATA DI POMODORI COLORATI, CRACKER INTEGRALE, PESTO DI BASILICO, FOGLIA D'ORO
HEIRLOOM TOMATOES, WHOLE WHEAT CRACKER, BASIL PESTO, GOLD LEAF
- BATTUTO DI BLACK ANGUS** (M, SP, SB) 165
TARTARE DI FILETTO, VARIAZIONE DI FUNGHI MARINATI E AGRODOLCE,
MARMELLATA DI DATTERO LOCALE, CHIPS AL RISO NERO
*BLACK ANGUS TARTARE, PICKLED AND MUSHROOM CARPACCIO,
LOCAL DATES JAM, BLACK RICE CHIPS*
- CAPESANTE** (S, D) 175
*COLORATE ALLA PLANCHA, EMULSIONE DI CAVOLFIORRE, CAVOLFIORI E CAVIALE
PAN-SEARED HOKKAIDO SCALLOPS, CAULIFLOWER EMULSION, HEIRLOOM CAULIFLOWER,
CALVISIUS CAVIAR*
- FOIE GRAS** (G, SP, E, D) 185
TERRINA DI FEGATO D'OCA, COMPOSTA DI ARANCE,
RADICCHIO DI CASTELFRANCO, PANE ALLE SPEZIE
*HOMEMADE FOIE GRAS TERRINE, ORANGE COMPOTE,
RADICCHIO SALAD, SPICED BRIOCHE BREAD*

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Pork (Pork) Seafood (S) Vegetarian (V) Vegan (Vegan) Gluten (G) Egg Products (E)

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ZUPPE / SOUP

MINISTRONE	(C, V, VEGAN)	75
VERDURE DI STAGIONE, AGLIO NERO, OLIO AL ROSMARINO <i>SEASONAL VEGETABLES, BLACK GARLIC AND ROSEMARY OIL</i>		
FREGULA SARDA	(G, S)	99
ZUPPETTA DI VONGOLE E ASTICE, CAVIALE, ZAFFERANO E VERDURE CROCCANTI <i>LOBSTER SOUP, CLAMS, SAFFRON, CAVIAR AND CRUNCHY SEASONAL VEGETABLES</i>		

SAPORI DEL MARE / SEA FLAVORS

OSTRICHE GILLARDEAU N.2	(S, SP)	279
6 OSTRICHE ACCOMPAGNATE DA: MELA VERDE E LIMONE, ACETO E SCALOGNO <i>HALF-DOZENS OF OYSTERS SERVED WITH GREEN APPLE AND LEMON JUICE, SHALLOTS VINAIGRETTE, CHIVES</i>		
CAVIALE "OSCIETRA IMPERIAL"	(S, G, E, D, SP)	
BLINIS E ACCOMPAGNAMENTI	30 GRAM	749
<i>SERVED WITH BLINIS AND CONDIMENTS</i>	50 GRAM	1199
CAVIALE ROYAL BELUGA	(S, G, E, D, SP)	
BLINIS E ACCOMPAGNAMENTI	30 GRAM	1099
<i>SERVED WITH BLINIS AND CONDIMENTS</i>	50 GRAM	1799

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PRIMI PIATTI / PASTA AND RISOTTO

PENNETTE/LINGUINE	(VEGAN, G, V)	99
ALLA SALSA DI POMODORO FRESCO E VERDURINE STAGIONALI <i>FRESH TOMATO SAUCE WITH SEASONAL SAUTÉED VEGETABLES</i>		
CULURGIONES	(G, D, E, V)	115
RAVIOLI TIPICI DELLA SARDEGNA RIPIENI DI PATATE E MENTA, SALSA AL POMODORO FRESCO, FONDUTA AL PECORINO <i>HOMEMADE SARDINIAN RAVIOLI FILLED WITH POTATO AND MINT, FRESH TOMATO SAUCE, PECORINO CHEESE FONDUE</i>		
CACIO & PEPE	(G, D, E, V)	125
SPAGHETTI ALLA CHITARRA CACIO E PEPE, ARIA AGLI AGRUMI, FOGLIA D'ORO <i>HOMEMADE CHITARRA SPAGHETTI CACIO E PEPE, SOUTH OF ITALY CITRUS FOAM, GOLD LEAF</i>		
RISO AI POMODORI	(D, C, SP, V)	130
ACQUERELLO MANTECATO ALLA CREMA DI POMODORO GIALLO, POMODORI CONFIT, CAPPERI, ORIGANO FRESCO E BURRATA <i>RISOTTO MANTECATO WITH YELLOW CHERRY TOMATO PUREE, CONFIT TOMATOES, CAPERS, FRESH OREGANO AND BURRATA CHEESE</i>		
CALAMARATA	(G, D, S, SP)	159
MANTECATA AL BURRO DI ACCIUGHE, MELANZANA VIOLA, SCAMPI ALLA GRIGLIA, POMODORINI CONFIT <i>CALAMARATA PASTA WITH ANCHOVY BUTTER, PURPLE EGGPLANT, PAN SEARED LANGOUSTINE, CONFIT TOMATO</i>		
VONGOLE E BOTTARGA	(G, S)	149
LINGUINE ALLE VONGOLE VERACI, BOTTARGA DI SARDEGNA <i>LINGUINE PASTA WITH CLAMS, SARDINIAN MULLET ROE</i>		
BOTTONI RIPIENI	(G, D, E, C, SP)	179
AL BRASATO DI AGNELLO E CARCIOFI, FONDUTA AL CASTELMAGNO DOP, RAGU' DI AGNELLO <i>BUTTON SHAPED RAVIOLI FILLED WITH BRAISED LAMB AND ARTICHOKE, CASTELMAGNO CHEESE FONDUE, LAMB RAGOUT</i>		
AGNOLOTTI DEL PLIN	(G, D, E, S)	189
RIPIENO MORBIDO ALL'ASTICE, CONSISTENZE DI ASPARAGI, ARIA DI BISQUE <i>DEL PLIN RAVIOLI FILLED WITH LOBSTER, ASPARAGUS TEXTURES, BISQUE FOAM</i>		
RISO E GAMBERI ROSSI	(D, S)	199
ACQUERELLO ALLE ERBE AROMATICHE, CONSISTENZE DI GAMBERO ROSSO DI SICILIA <i>ACQUERELLO RISOTTO WITH AROMATICS HERBS, MARINATED SICILIAN RED PRAWNS</i>		

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Pork (Pork) Seafood (S) Vegetarian (V) Vegan (Vegan) Gluten (G) Egg Products (E)

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PESCE E FRUTTI DI MARE / FISH AND SEAFOOD

POLIPO E GAMBERO (D, S, C) 179
ALLA GRIGLIA, PATATE VIOLA, CREMA DI CAROTE
GRILLED OCTOPUS, SICILIAN RED PRAWN, ROASTED PURPLE POTATO, CARROT PUREE

SPIGOLA MEDITERRANEA (D, S, C) 215
COTTA SULLA PELLE, VERDURINE, LATTUGHINO ALLA GRIGLIA, FUMETTO MONTATO
AL BURRO E LIMONE
*PAN-SEARED MEDITERRANEAN SEABASS, SEASONAL VEGETABLES, GRILLED BABY GEM,
LEMON BUTTER SAUCE*

ROMBO CHIODATO (D, S) 249
ALLA MUGNAIA, FAGIOLINI VERDI SALTATI ALLA SALVIA, CREMA VERDE,
SALSA AL CACCIUCCO
WILD TURBOT MUGNAIA STYLE, SAUTÉED GREENS BEANS, GREEN PUREE, CACCIUCCO SAUCE

FILETTO DI SCORFANO (D, S, C) 279
AL VAPORE E SCOTTATO IN PADELLA, INSALATINA DI VERDURE, TARTARE DI GUANCIA,
CHIPS DI RISO NERO, SALSA AL LIMONE E ANETO
*STEAMED AND PAN-SEARED SCORPION FILLET, SEASONAL VEGETABLES SALAD, CHEEK TARTARE,
BLACK RICE CHIPS, LEMON AND DILL SAUCE*

ASTICE BLU (D, S, C) 499
COTTA NEL BURRO CHIARIFICATO DI ASTICE, CAROTE VIOLA, CETRIOLI COMPRESSI,
RIDUZIONE DI CROSTACEI
*BUTTER POACHED BLUE LOBSTER, PURPLE CARROTS, COMPRESSED CUCUMBERS,
CRUSTACEANS REDUCTION*

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ARMANI / RISTORANTE

CARNE / MEAT

MILLEFOGLIE DI MELANZANE (VEGAN, V) 110

COTTE AL FORNO IN SALSA DI POMODORO FRESCO, BASILICO E TOFU

EGGPLANT MILLEFEUILLE BACKED WITH FRESH TOMATO SAUCE, BASIL, TOFU CHEESE

AGNELLO AL MIRTO (D, C) 199

COTTO A BASSA TEMPERATURA, VARIAZIONE DI FINOCCHI E ARANCIA CANDITA, JUS DI AGNELLO

SLOW-COOKED LAMB LOIN, FENNEL VARIATION, CANDIED ORANGE, LAMB JUS

COSTOLETTE DI WAGYU (D, C) 249

BRASATE NEL FONDO DI COTTURA, PATATA FONDENTE AGLI SPINACI E CAROTE SPEZIATE, GREMOLATA

WAGYU BRAISED SHORT RIBS, SPINACH MASHED POTATO, SPICED BABY CARROT, GREMOLATA

MILANESE DI VITELLO (G, D, E, SB) 279

IMPANATA E FRITTA NEL BURRO CHIARIFICATO, INSALATINA POMODORINI E PARMIGIANO,

SALSA AI FUNGHI

VEAL MILANESE FRIED IN CLARIFIED BUTTER, PARMIGIANO REGGIANO AND CHERRY TOMATO SALAD,

MUSHROOM SAUCE

MANZO BLACK ANGUS US (D, C, SP) 310

FILETTO ALLA GRIGLIA SERVITO AL CARRELLO, SPINACI SALTATI, PUREE DI PATATE,

FOIE GRAS SCOTTATO, SALSA AL CAFÉ ARABICA

BLACK ANGUS BEEF LOIN SERVED ON THE TROLLEY, SAUTÉED SPINACH, MASHED POTATO,

SEARED FOIE GRAS, ARABICA JUS

WAGYU TAJIMA (D, C,) 510

STRIP LOIN ROSOLATO IN PADELLA, BROCCOLINI E FUNGHI, PUREE DI PATATE AL TARTUFO NERO

TAJIMA WAGYU STRIP LOIN, SERVED WITH BROCCOLINI AND SEASONAL MUSHROOMS,

BLACK TRUFFLE MASHED POTATO

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Pork (Pork) Seafood (S) Vegetarian (V) Vegan (Vegan) Gluten (G) Egg Products (E)

Nuts (N) Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS)

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