



ARMANI / LOUNGE

ARMANI

Hotels & Resorts

FOOD ALLERGIES & INTOLERANCES

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

الحساسيات الغذائية

ففي حال كان لديكم أي حساسية تجاه نوع معين من الطعام أو الشراب، يرجى إعلام أحد موظفينا لمساعدتكم قبل الطلب.

S = Seafood / **H** = Healthier option / **V** = Vegetarian / **A** = Alcohol / **P** = Pork / **N** = Nuts / **D** = Dairy / **G** = Gluten
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LOUNGE A LA CARTE

FROM 11.00 AM TILL 11.00 PM

SNACKS

Brie Croquette Brie cheese, bread crumbs, lamb lettuce, walnut, balsamic dressing (D, V, G, N, E, M, SB)	55
Samosa Potato and green pea samosa with mint and coriander chutney (V, N, G, D, SB)	59
Satay Chicken skewers infused with pan-Asian flavours, peanut dip (N, SB)	85
Vegetable Spring Roll Served with sweet chili sauce (G, V, E, SB)	65
Lobster Arrancini Lobster ragout, Aquarello rice, lemon zest mayo (S, D, G, E, SB)	95
Cold Mezze Sampler Hummus, tabbouleh, babaganoush, mohammrah (N, G, V, SS)	125
Individual Order	50
Hot Mezze Sampler Lamb kebbeh, fatayer, shrimp roll, chicken musakkan, sambousek (S, D, G, N, E, SS, SB)	125
Individual Order	50
Green Falafel Chickpeas and green pea cake served with tahina sauce (V, SS, C, SB)	65
Stir-fried Peking Duck Steamed soft buns, hoisin sauce (D, G, SS, SB)	95
Wagyu Beef Tartar Quail egg yolk, rye bread crisp, capers, Dijon mustard (G, E, M, SP)	135

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APPETISER / SALADS

Rocca Zattar Salad Halloumi, fresh zaatar, rucula leaves, tomato sumac, onion (D, V, H, M, SP)	85
Greek Salad Tomato, cucumber, capsicum, kalamata olives, Greek feta and oregano (D, V, H, SP)	95
Fattoush Salad Sumac spiced cucumber, romaine lettuce, tomatoes, pita crisp (V, G, SP, SB)	79
Burrata Basil pesto, heirloom tomatoes, aged balsamic glaze (D, V, N)	109
Caesar Salad Parmesan shaving, croutons (G, D, E, M)	85
With Grilled Prawns (S) or Chicken Breast	120 / 105

SOUPS

Vegetable Minestrone Carrot, celery, zucchini, cauliflower, peas and seasonal vegetable (H, V, C)	65
Oriental Lentil Soup Baby spinach, lemon and fried bread (G, SB, V, C, D)	65
Moroccan Harira Soup Spiced lamb leg flakes and chickpeas (G)	79

SANDWICHES

(Accompanied with French Fries) (SB)

Green Falafel Wrap Falafel, tomato, pickles, tahina sauce (G, V, SS, SB, SP)	89
Croque Monsieur Turkey ham, Emmenthal cheese, toasted bread, Bechamél sauce (G, D, E)	115
Chicken Quesadilla Grilled chicken, melted cheese, guacamole, sour cream (G, D)	119
Club Sandwich Roasted Chicken, fried egg and grilled beef bacon (G, D, E)	115
Shawarma Spiced chicken, Lebanese Saj bread with tahina sauce and garlic dip (G, D, E, SS, SP)	119
Mini Wagyu Burgers Sesame mini buns, minced beef, smoked duck, Emmenthal cheese (G, D, SP, E, SS)	135

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PIZZA

Margherita Tomato sauce with mozzarella fior di latte, basil leaves (G, D, V)	89
Armani White pizza with Stracchino cheese, Buffalo mozzarella and black truffle (G, D, V)	125
Frutti Di Mare Tomato sauce, seafood selection, mushrooms, bell pepper (G, D, S)	119
Pepperoni Tomato sauce, mozzarella, beef salami and black olives (G, D, SP)	99

MAIN COURSE

Seared salmon fillet, sautéed spinach, baby zucchini with dill sauce (D, S)	135
Veal Milanese with roasted potato, cherry tomato, parmesan and rocket salad (D, G, E)	229
Beef Lasagna with aged Parmesan fondue (D, G, E, C)	95
Mashawi Lahem Sampler of lamb, chicken and beef with Arabic salad and garlic dip (D, SP)	125
Shish Taouk Marinated grilled chicken thigh served with grilled vegetables (D, SP)	125
Couscous Tajine Lamb chops, seasonal vegetables, couscous (G, D, SP)	179

DESSERT

The Armani Cheesecake White chocolate Cremoso, popcorn and 23-carat gold (D, G, N, E)	75
Tiramisu Espresso parfait, Mascarpone mousse and Savoyard biscuit (D, G, E)	55
Chocolate molten cake served with vanilla ice cream (D, G, E)	69
Vanilla crème brûlée served with forest berries (D, E)	55
Kunafa Turkish cheese, Kunafa dough, orange blossom syrup (D, G, N)	59
Ice Cream Sorbet or ice cream (D) by scoop, served with mini macarons (N, D, E)	20
Fruits Assorted seasonal sliced fruits with berries (H)	69
International Cheese selection Muscatel grapes, quince paste, cranberry rye bread (D, G, N)	120

LOUNGE DISPLAY

Calisson, Armani cookies, Chocolate praline, Mini Macarons or Arabic Sweets (D, G, N, E)	per pc	10
Selection of the Day Tartlets, Cakes, Pastries from our pastry shop (D, G, E, SB)	per pc	45

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ARMANI LOUNGE AFTERNOON TEA

FROM 02:00 PM TILL 06:00 PM

AED 185 for one

AED 320 for two

CLASSICO

SALATO (G, D)

Atlantic royal smoked salmon with lime dill cream fraiche, whole wheat roulade, Venice caviar (G, D, S, SB)

Maine lobster remoulade, caviar, black bread (C, E, S, G)

Truffle egg sandwich, brioche bread (G, E, M, SS)

Mint cucumber, cream cheese finger, tramezzini bread (D, G, SB)

DOLCE (G, N, D)

Seasonal fruit tartlet, vanilla diplomate (D, G, E, SB)

Hazelnut Plaisir, milk chocolate Chantilly (D, G, N, E)

“The Armani” white chocolate cheesecake (D, G, N, E)

TORTE (G, N, D)

Vanilla and chocolate marble cake (D, G, E)

Banana and walnut cake (D, G, N, E)

Traditional English fruit cake (D, G, N, E)

Scones selection (D, G, E, N)

Freshly baked scones! Plain and golden raisin (D, G, E, SP)

Served with homemade lemon curd (D, E), raspberry preserve, nutella (N, D) and clotted cream (D)

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ARMANI LOUNGE EVENING SELECTION

FROM 06:00 PM TILL 11:00 PM

Guillardeau Oysters half dozen on ice with condiments (S, SP)	280
Royal Baeri caviar 30 Grams (E, S, G, D)	380
Royal Baeri caviar 50 Grams (E, S, G, D)	570
Imperial caviar 30 Grams (E, S, G, D)	750
Imperial caviar 50 Grams (E, S, G, D)	1200
Royal Beluga caviar 30 Grams (E, S, G, D)	1100
Royal Beluga caviar 50 Grams (E, S, G, D)	1800

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