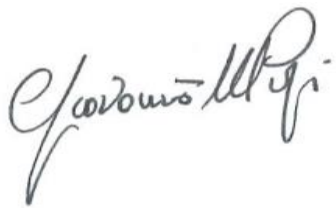


ARMANI / RISTORANTE

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.

زبوننا العزيز

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 جيدا أو المأكولات البحرية أو الدواجن أو منتجات البيض قد يزيد من فرصتك في الإصابة بالأمراض المنقولة بالغذاء . كما أنه نظرا لزيادة المخاطر التي ينطوي عليها الأمر ، ننصح بشدة النساء الحوامل والرضع والأطفال دون سن 15 عاما والأفراد الذين يعانون من ظروف صحية معينة بتجنب تناول المنتجات الحيوانية النيئة أو غير المطهية جيدا .

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

DEGUSTAZIONE INVERNALE / WINTER DEGUSTATION

AMUSE BOUCHE (S, D, E, G, SB, SP)

INSALATINA DI GRANCHIO E MELA VERDE COME UN CANNOLO, SPUMA DI CAVOLFIORE
ALASKAN CRAB SALAD, GREEN APPLE, CAULIFLOWER EMULSION

VITELLO (G, S, M, SP)

BATTUTO DI VITELLO E CAVIALE OSCIETRA, TERRINA DI FOIE GRAS AL TARTUFO E LAMPONE, PANE AROMATICO
VEAL TARTARE, OSSETRA CAVIAR, TRUFFLE FOIE GRAS TERRINE, RASPBERRY, AROMATIC BREAD

AGNOLOTTI (D, G, E, S)

ALL'ASTICE GLASSATI, CENTRIFUGA DI ROMANESCO, ARIA DI FINOCCHIO MARINO
BLUE LOBSTER RAVIOLI, ROMANESCO CABBAGE PUREE, SEA FENNEL FOAM

ROMBO CHIODATO (S, D, C, SB, SP)

DORATO SULLA PELLE, PORRO FONDENTE, CHIPS DI TAPIOCA AL NERO, SALSA AL CACIUCCO
PAN-SEARED TURBOT FISH, LEEK FONDANT, BLACK TAPIOCA PEARLS CHIPS, CACIUCCO SAUCE

BLACK ONYX (D, SP)

TENERO DI MANZO CONFIT, CAROTINE SPEZiate, CREMA DI PASTINACA, JUS DI VITELLO ALLE TARTUFO
SLOW-COOKED TENDERLOIN FROM PIEDMONT, SPICED BABY CARROT, PARSNIP PUREE, TRUFFLE JUS

PRE DESSERT

GRANITA ALLO YUZU
YUZU GRANITA

LA SFERA (G, D, N, E)

CARAMEL VANILLA FOAM, CREME BRULE AL CAMELLO, CRUMBLE ALLA CANNELLA E SORBETTO ALLA MELA
VANILLA FOAM, CAMEL CREME BRULEE, CINNAMON CRUMBLE AND APPLE SORBET

DEGUSTATION MENU 799 AED

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

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

All prices are in AED (inclusive of 7% municipality fee, 10% service charge and 5% VAT)

ARMANI / RISTORANTE

DEGUSTAZIONE / DEGUSTATION

IL CONTEMPORANEO

SCAMPI (S, SP)

SCAMPI DEL MEDITERRANEO COTTI SULLA BRACE, CONSISTENZE DI MELANZANA
PERLINA E POMODORO

CHARCOAL GRILLED MEDITERRANEAN LANGOUSTINE, PERLINA EGGPLANT CAVIAR WITH TOMATOES

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

AL FORMAGGIO D'ALPEGGIO CASTELMAGNO DOP, BRASATO DI AGNELLO,
FONDUTA ALLE CASTAGNE

*BUTTON RAVIOLI FILLED WITH MOUNTAIN CHEESE "CASTELMAGNO DOP",
BRAISED LAMB RAGOUT AND CHESTNUT FONDUE*

RICCIOLA (D, G, S)

IN CROSTA DI PANE, CAVOLO ROSSO BRASATO, ORZOTTO E CONCHIGLIE MARINE IN GUAZZETTO
BREAD-CRUSTED YELLOWTAIL, BRAISED RED CABBAGE, BARLEY AND SEASHELLS GUAZZETTO

COSTOLETTE DI WAGYU (D, C, SP)

BRASATE NEL FONDO DI COTTURA, TOPINAMBUR, POLVERE DI CIPOLLA,
CREMA DI PASTINACA, CAVOLFIORE ARROSTO

*WAGYU BRAISED SHORT RIBS, JERUSALEM ARTICHOKE, ONION POWDER, PARSNIP PUREE
AND ROASTED CAULIFLOWER*

EXOTICA (D, E)

MOUSSE LEGGERA AL COCCO, COMPOSTA E GELATO ALLA FRUTTA ESOTICA,
GELATINA DI PINACOLADA

LIGHT COCONUT MOUSSE, PINEAPPLE COMPOTE, PINA COLADA JELLY, EXOTIC FRUIT SORBET

CIOCCOLATO (D, N, E, G)

MOUSSE DI CIOCCOLATO GIANDUJA, GANACHE DI CIOCCOLATO BIANCO, GELATO ALLA MENTA
E CHIPS AL MIELE

*GIANDUJA CHOCOLATE MOUSSE, WHITE CHOCOLATE GANACHE, MINT ICE CREAM,
HONEYCOMB TUILE*

DEGUSTATION MENU 649 AED

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

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

All prices are in AED (inclusive of 7% municipality fee, 10% service charge and 5% VAT)

ARMANI / RISTORANTE

ANTIPASTI / STARTER

INSALATA MISTA (N, SP) 79

MACADAMIA, MELONE INVERNALE, 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, WINTER MELON, 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

BRUSCHETTA GALLINELLE E TARTUFO (G, D, V) 99

CROSTONE DI PANE ALLA GRIGLIA, CIPOLLA ROSSA BRASATA, BESCIAMELLA, FUNGHI GALLETTI E TARTUFO NERO
WHOLE WHEAT BREAD WITH BRAISED RED ONION, BÉCHAMEL, CHANTERELLES MUSHROOM AND BLACK TRUFFLE

GOLDEN BURRATA (D, N, G, V) 129

INSALATA DI POMODORI COLORATI, CRACKER INTEGRALE, PESTO DI BASILICO, FOGLIA D'ORO
HEIRLOOM TOMATOES, WHOLE WHEAT CRACKER, BASIL PESTO, GOLD LEAF

SCAMPI (S, SP) 149

SCAMPI DEL MEDITERRANEO COTTI SULLA BRACE, CONSISTENZE DI MELANZANA PERLINA E POMODORO
CHARCOAL GRILLED MEDITERRANEAN LANGOUSTINE, PERLINA EGGPLANT CAVIAR WITH TOMATOES

BATTUTO DI BLACK ONYX (S, M, SB) 155

TARTARE DI FILETTO BLACK ONYX E CAVIALE CALVISIUS, VARIAZIONE DI AVOCADO, CHIPS DI RISO NERO
BLACK ONYX TARTARE WITH CALVISIUS CAVIAR, AVOCADO TEXTURES, BLACK RICE CHIPS

FOIE GRAS (G, SP, E, D) 165

SCALOPPA DI FEGATO D'OCA COTTA ALLA TORCIA CON GRUE DI CACAO, FICHI CARAMELLATI,
INDIVIA BELGA E MELOGRANO, BRIOCHE AROMATICA AI FICHI

*ROASTED FOIE GRAS ESCALOPE, COCOA BEAN, CARMELIZED FIG, ENDIVE AND POMEGRANATE
SERVED WITH AROMATIC BRIOCHE BREAD*

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

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

All prices are in AED (inclusive of 7% municipality fee, 10% service charge and 5% VAT)

ZUPPE / SOUP

MINISTRONE	(C, V)	75
VERDURE DI STAGIONE, AGLIO NERO, OLIO AL ROSMARINO <i>SEASONAL VEGETABLES, BLACK GARLIC AND ROSEMARY OIL</i>		
FREGULA SARDA	(G, S, SP)	99
ZUPPETTA DI VONGOLE E ASTICE, CAVIALE, ZAFFERANO E VERDURE CROCCANTI <i>LOBSTER SOUP, CLAMS, 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, ERBA CIPOLLINA <i>HALF-DOZEN OYSTERS WITH GREEN APPLE, LEMON, VINEGAR, SHALLOT AND CHIVES</i>		
CAVIALE "IMPERIAL"	(S, G, D, E, 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

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

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

All prices are in AED (inclusive of 7% municipality fee, 10% service charge and 5% VAT)

PRIMI PIATTI / PASTA AND RISOTTO

CACIO & PEPE	(G, D, E, V)	99
<i>SPAGHETTI ALLA CHITARRA CACIO E PEPE, AGRUMI DEL SUD ITALIA, FOGLIA D'ORO HANDMADE SPAGHETTI CHITARRA CACIO PEPE, CITRUS FROM SOUTHERN ITALY, GOLD LEAF</i>		
CULURGIONES	(G, D, E, SP, V)	125
<i>RAVIOLI TIPICI DELLA SARDEGNA RIPIENI DI PATATE E MENTA, CARCIOFO SARDO, FONDUTA DI PECORINO ALL'OLIO DI ANETO E TARTUFO NERO HOMEMADE SARDINIAN RAVIOLI FILLED WITH POTATO MINT, ARTICHOKE, PECORINO CHEESE FONDUE, DILL OIL AND BLACK TRUFFLE</i>		
VONGOLE E BOTTARGA	(G, S, SP)	135
<i>LINGUINE ALLE VONGOLE VERACI, EMULSIONE ALLA BOTTARGA DI SARDEGNA LINGUINE PASTA, CLAMS, SARDINIAN MULLET ROE EMULSION</i>		
RISO AI POMODORI	(D, C, SP, V)	149
<i>ACQUERELLO MANTECATO ALLA CREMA DI POMODORO GIALLO, POMODORI CONFIT, CAPPERI, ORIGANO FRESCO E BURRATA RISOTTO MANTECATO WITH YELLOW CHERRY TOMATO PUREE, CONFIT TOMATOES, CAPERS, FRESH OREGANO AND BURRATA</i>		
CALAMARATA	(G, D, S, SP)	159
<i>MANTECATA COL BURRO DI ACCIUGHE, LUMACHINE AL PREZZEMOLO, CICORIE E UOVA DI TROTA CALAMARATA PASTA WITH ANCHOVY BUTTER, SAUTÉED SNAILS, CHICORY AND TROUT ROE</i>		
BOTTONI RIPIENI	(G, D, E, C, SP)	179
<i>AL FORMAGGIO D'ALPEGGIO CASTELMAGNO DOP, BRASATO DI AGNELLO, FONDUTA ALLE CASTAGNE BUTTON SHAPED RAVIOLI FILLED WITH CASTELMAGNO CHEESE, BRAISED LAMB RAGOUT WITH CHESTNUT FONDUE</i>		
RISO E GAMBERI ROSSI	(D, S, N, SP)	199
<i>ACQUERELLO COTTO IN ESTRAZIONE DI CARCIOFO, CONSISTENZE DI GAMBERO ROSSO DI SICILIA E NOCCIOLE TOSTATE ACQUERELLO RISOTTO COOKED WITH ARTICHOKE EMULSION, MARINATED SICILIAN RED PRAWNS AND TOASTED HAZELNUT</i>		

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

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

All prices are in AED (inclusive of 7% municipality fee, 10% service charge and 5% VAT)

PESCE E FRUTTI DI MARE / FISH AND SEAFOOD

POLIPO E GAMBERO DI SICILIA (C, S, SP) 179

PESTO DI ZUCCHINE E IN CARPIONE, PORRO CONFIT, COULIS DI PEPERONE ROSSO
*GRILLED OCTOPUS, SICILIAN RED PRAWN, ZUCCHINI PESTO AND PICKLED, CONFIT BABY LEEK,
BELL PEPPER COULIS*

SGOMBRO (D, S, C, SP) 185

DORATO ALLA TORCIA POI GLASSATO, PUREE DI PATATE AL CARBONE, CAVOLETTI E CIPOLLOTTI,
SALSA AL LATTICELLO CON ZAFFERANO E CAVIALE
ATLANTIC MACKEREL, CHARCOAL POTATO MASH, SPROUTS, BABY ONION, SAFFRON SAUCE AND CAVIAR

RICCIOLA (D, G, S) 249

IN CROSTA DI PANE, CAVOLO ROSSO BRASATO, ORZOTTO E CONCHIGLIE MARINE IN GUAZZETTO
SALT-CRUSTED BAKED YELLOWTAIL, BRAISED RED CABBAGE, BARLEY AND SEASHELLS STEW

ASTICE BLU (D, S, C, SP) 299

COTTA NEL BURRO CHIARIFICATO DI ASTICE, FINOCCHIETTI AL VAPORE, ERBE AROMATICHE IN POLVERE,
BATTUTO DI OLIVE TAGGIASCHE ALLA MEDITERRANEA
*BUTTER POACHED BLUE LOBSTER, BABY FENNEL, AROMATIC HERBS POWDER,
MEDITERRANEAN TAGGIASCA OLIVES*

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

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

All prices are in AED (inclusive of 7% municipality fee, 10% service charge and 5% VAT)

CARNE / MEAT

STINCO D'AGNELLO (D, C, SP) 199

BRASATO, POLENTA CROCCANTE, BABY CAROTE, VERZE E SALSA ALLA PERA IN AGRODOLCE

BRAISED LAMB SHANK, CRISPY POLENTA, BABY CARROT PUREE, SAVOY CABBAGE, SWEET AND SOUR PEAR

COSTOLETTE DI WAGYU (D, C) 245

BRASATE NEL FONDO DI COTTURA, TOPINAMBUR, POLVERE DI CIPOLLA, CREMA DI PASTINACA

E CAVOLFIORRE ARROSTO

WAGYU BRAISED SHORT RIBS, JERUSALEM ARTICHOKE, ONION POWDER, PARSNIP PUREE

AND ROASTED CAULIFLOWER

MILANESE DI VITELLO (G, D, E, SB) 259

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

SALSA AI FUNGHI

VEAL MILANESE FRIED IN CLARIFIED BUTTER, CHERRY TOMATOES SALAD WITH PARMIGIANO SHAVINGS

AND MUSHROOM SAUCE

BLACK ONYX MANZO (D, C, SP) 299

RANGERS VALLEY AUSTRALIANO, CREMA DI ZUCCA, PORCINO REALE, SEDANO RAPA E PATATE AL GRATIN,

SPINACI E JUS AL TARTUFO NERO

RANGERS VALLEY TENDERLOIN, PUMPKIN PUREE, KING MUSHROOM, CELERIAC POTATO GRATIN, BLACK TRUFFLE JUS

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

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

All prices are in AED (inclusive of 7% municipality fee, 10% service charge and 5% VAT)