

ARMANI / AMAL

ARMANI

Hotel Dubai

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.

ARMANI/AMAL TASTING MENU

Experience a burst of flavors in this mouth-watering six course pre-plated menu, which showcases the talent of our award-winning Chefs as they demonstrate their modern cooking methods paired with traditional, authentic flavors.

Appetizer (D/G/S)

Meethe Neem ki Mahi | Scallop Balchao with coriander chutney

Starter (D//E/G/N)

Methi Chicken Taco | Galouti Kebab with Foie gras

Grill / Tandoor (D/M)

Rosemary scented tandoor spiced chicken thigh tikka | Balsamic lamb chop, Tellichery pepper

Sorbet

Lemon sorbet

Fish (D/S)

Nilgiri Salmon | Baked Salmon, baby carrots, knuckles and avocado salad, Nilgiri sauce

Meat (D)

Beef Short Ribs | Slow cooked short ribs, Onion & parsnip puree, Roasted potatoes, glazed shallots

Dessert (D/E/G/N)

Exotica cube | coconut mousse, mango, passion fruit jelly

AED 645 per person

SAFFRON MENU

Our three course Saffron menu offers varieties of authentic dishes with tongue-tingling flavors, taking you on a culinary journey throughout India. With pre-plated starters, main courses to share and pre-plated desserts as a finale, this menu offers a complete world of taste on its own.

Starter (Plated)

Kothmir Jhinga | Tiger prawn marinated with fresh coriander, garlic and green chilli (S)

Masala Salmon | Char-grilled salmon marinated with carom seeds (D/S/M)

Gosht Ki Pasillian | Lamb chop infused with balsamic and Tellicherry pepper

Nawabi Chicken Tikka | Chicken breast infused with thyme, coriander and cheese (D)

Punjabi Samosa | Vegetable samosa, masala chickpea (D/G/N)

Main Course (Sharing)

Meen Moiley | Amal's specialty fish stew with fresh coconut and ginger (M/S)

Murgh Makhni | Chicken tikka cooked in rich creamy tomato sauce (D/M)

Gosht Biryani | Awadhi-style lamb layered with aromatic basmati rice (D/M/N)

Dal Makhni | Creamy black lentil enriched with tomato and butter (D)

Cucumber Raita (D)

Selection of Tandoori Breads (D/E/G)

Dessert (Plated)

Kala Jamun Cheesecake | Strawberry Chantilly, fruit caviar and forest berries (D/E/G/N)

Cardamom Kulfi | Cardamom -flavored Indian pistachio ice cream with falooda (D/N)

Gajar Halwa | Traditional carrot pudding with reduced milk and pistachio (D/N)

Seasonal sliced fresh fruits with assorted berries

AED 495 per person

ANISE MENU

Our Anise menu indulges your palate in a spicier fusion of flavors, offering pre-plated starters, sharing main courses and delectable pre-plated dessert while involving wide techniques of preparations featuring the sensational and dynamic tastes of India.

Starter (Plated)

- Meethe Neem ki Mahi | Char grilled sea bream marinated with curry leaf, ginger and green chilli (S)
- Murgh Ki Champ | Chicken thigh marinated with Lemon grass, lime leaf & coriander roots (G/SB/SS)
- Kashmiri Seekh Kebab | Fenugreek infused spiced mince lamb skewers coated with coriander and onion (D)
- Punjabi Samosa | Vegetable samosa, masala chickpea (D/G/N)

Main Course (Sharing)

- Lamb Kolhapuri | Slow cooked lamb leg morsels with coconut, onion and red chilli (M/SS)
- Murgh Tikka Masala | Chicken tikka tossed with chunky tomato and onion sauce (D/M/N)
- Goan Prawn Curry | Tiger prawn with chili vinegar, kokum and coconut sauce (S)
- Dal Makhni | Creamy black lentil enriched with tomato and butter (D)
- Saffron Rice | Cucumber Raita (D)
- Selection of Tandoori Breads (D/E/G)

Dessert (Plated)

- Kala Jamun Cheesecake | Strawberry Chantilly, fruit caviar and forest berries (D/E/G/N)
- Gulab Jamun | Sweetened golden milk dumpling (D/G/N)
- Saffron Rasmalai | Saffron and cardamom flavored milk dumpling (D/N)
- Seasonal sliced fresh fruits with assorted berries

AED 425 per person

CUMIN MENU / VEGETARIAN (V)

A heaven of vegetarian dishes, wholly demonstrating the spice of life with delicacies from all around India's hotspots. With its pre-plated starters, main courses to share and pre-plated traditional Indian sweets, this menu is a champion in its own league.

Starter (Plated)

Kale Ki Tikki | Kale, Swiss chard, baby spinach and edamame patties stuffed with Pecorino Romano (D/G)

Gulkandi Paneer Tikka | Grilled cottage cheese tikka filled with rose petal preserve chutney (D/M)

Nadru Palak ki Seekh | Crispy lotus root & spinach seekh flavored with cumin, ginger & chilli (D/G/V)

Raj Kachori | Tangy potato masala, tamarind chutney and sweet yoghurt (D/G)

Main Course (Sharing)

Lauki Paneer ka Kofta | Bottle gourd & cottage cheese dumplings stuffed with burrata, cashew (D/N)

Saag Meloni | Seasonal vegetables cooked with spinach and tempered with cumin and garlic (D)

Aloo Udayagiri | Tempered baby potatoes with roasted coriander and curry leaves

Dal Makhni | Creamy black lentil enriched with tomato and butter (D)

Steam Rice | Cucumber Raita (D)

Selection of Tandoori Breads (D/G)

Dessert (Plated)

Gulab Jamun | Sweetened golden milk dumpling (D/G/N)

Saffron Rasmalai | Saffron and cardamom flavored milk dumpling (D/N)

Gajar Halwa | Traditional carrot pudding with reduced milk and pistachio (D/N)

AED 345 per person

ARMANI/AMAL SIGNATURE PLATTERS

Armani/Amal Veg Sampler (D/G/M/V)	185
Raj Kachori, Kale ki Tikki, Nadru Palak ki Seekh , Soya Ki Champ and Gulkandi Paneer Tikka	
Armani/Amal Grill Sampler (D/G/S/SB/SS/V)	325
Gulkandi Paneer Tikka, Murgh Ki champ, Meethe Neem ki Mahi, Kothmir Jhinga and Gosht Ki Pasillian	
Armani/Amal Tandoor Sampler (D/M/S/V)	325
Malai Broccoli, Gulmehendi Murgh Tikka, Masala Salmon, Nimbu Jhinga and Kashmiri Seekh Kebab	
Armani/Amal Non-Veg Sampler (D/G/M/S/SB/SS)	350
Gosht Ki Pasillian, Kothmir Jhinga, Masala Salmon, Nawabi Murgh Tikka, Kashmiri Seekh Kebab	

APPETIZER / VEGETARIAN (V)

Seasonal Mixed Salad (VE)	75
Mixed leaves, avocado and herb pesto, tomato caviar, olive oil	
Tamatar ka Shorba (D/G/M)	70
Roasted tomato soup scented with coriander, ginger & cumin, Buñuelo's crisp, tomato basil chutney	
Pani Poori Shots (G/VE)	60
Crispy Pooris, Sweet potato, Datterino tomato & basil chat, sweet and spicy shots	
Raj Kachori (D/G)	70
Tangy potato masala, tomato infused dhokla crumble, sweet yoghurt	
Punjabi Samosa (D/G/N/SS)	75
Vegetable samosa, Punjabi chole, roasted red pepper hummus, edible gold	
Kale ki Tikki (D/G)	75
Kale, Swiss chard and Edamame patties stuffed with Pecorino Romano, mint yoghurt	
Empanada (D/G)	75
Indian Cheddar cheese and Yoghurt stuffing, Avocado chilli chutney	

APPETIZER / NON-VEGETARIAN

Methi Chicken Taco (D/E/G/M/SS) 🍴	95
Mini Tacos, Fenugreek scented chicken, avocado puree, chilli mayo, peppers & onions	
Pepper Duck Gyoza (G/M/SS)	90
Confit duck legs, pepper masala, mustard seeds, chilli & sesame pearls	
Galouti Kebab (D/E/G/N) 🍴	110
Tender lamb patties, foie gras, garlic mayo, parantha	
Scallop Balchao (G/S/SB) 🍴	125
Pan-seared scallops tossed in Balchao masala, coriander chutney, rice cracker, Ikura	

TANDOOR

(All dishes served with vegetable salad)

Nadru Palak ki Seekh (D/G/V)	100
Crispy lotus root & spinach seekh flavored with cumin, ginger & chilli	
Khatta Meetha Avocado(VE)	100
Hass Avocado, Tamarind and chilli, chargrilled	
Malai Broccoli (D/V)	100
Cheese marinated broccoli florets smoked in Tandoor	
Nawabi Chicken Tikka (D)	130
Chicken breast infused with thyme, coriander and cream cheese	
Gulmehendi Murgh Tikka (D/M) 🍴	130
Rosemary-scented tandoor spiced chicken thigh tikka	
Kashmiri Seekh Kebab (D)	180
Fenugreek infused spiced mince lamb skewers coated with coriander and onion	
Masala Salmon (D/M/S)	190
Char-grilled salmon marinated with raw mango and carom seeds	
Nimbu Jhinga (D/S)	180
Preserved lemon and chilli marinated prawn, Tandoor smoked	

GRILL

(All dishes served with vegetable salad)

Soya Ki Champ (D/G/V/SB)	100
Soya bean chunks marinated with Kashmiri Chilli and black pepper	
Gulkandi Paneer Tikka (D/M/V)	100
Grilled cottage cheese tikka stuffed with rose petal preserve chutney	
Truffle Portobello (G/SB/SS/V) 🍴	100
Truffle infused Portobello mushroom marinated with chilli & sweet soya	
Murgh Ki Champ (G/SB/SS) 🍴	130
Chicken thigh marinated with Lemon grass, lime leaf & coriander roots	
Meethe Neem ki Mahi (S)	160
Char grilled sea bream marinated with curry leaf, ginger and green chilli	
Kothmir Jhinga (S) 🍴	180
Tiger prawn marinated with fresh coriander, garlic and green chilli	
Gosht Ki Pasillian	210
Lamb chop infused with balsamic and Tellicherry pepper	

CONTEMPORARY MAINS

Chicken Roulade (D)	220
Chicken breast stuffed with spiced mince, spinach & Truffle, Asparagus, Masala chicken jus	
Beef Short Ribs (D/G/SB/SS)	300
Slow cooked short ribs, Onion & parsnip puree, Roasted potatoes, glazed shallots	
Nilgiri Lobster (D/G/M)	399
Butter poached lobster, baby carrots, knuckles and avocado salad, Nilgiri sauce	

CLASSIC MAINS

POULTRY / MEAT

Murgh Makhni (D/M)	150
Chicken tikka cooked in rich creamy tomato sauce	
Murgh Tikka Masala (D/N/M)	150
Chicken tikka tossed with chunky tomato and onion sauce	
Tari Wala Kukkad (M) 🍴	150
Homestyle spicy chicken curry cooked with onion, tomatoes & garlic	
Rajasthani Nalli (D/M) 🍴	175
Lamb shank stewed with whole spices yoghurt sauce	
Lamb Kolhapuri (M/SS) 🍴	175
Slow cooked lamb leg morsels with coconut, onion and red chilli	
Lamb Rogan Josh (M)	175
Lamb leg morsels stewed with tomatoes, red chillies and fennel	

SEAFOOD

Fish Moilee (S)	170
Kingfish cooked with curry leaf, ginger and coconut sauce	
Goan Prawn Curry (S) 🍴	175
Tiger prawn with chilli vinegar, kokum and coconut sauce	
Malabar Lobster Curry (D/M/S) 🍴	399
Butter poached lobster served with spicy Malabar curry	

VEGETARIAN MAINS (V)

Chana Masala (D/VE)	110
Tangy chickpea curry with Punjabi spices	
Vegetable Kolhapuri (SS) 🍴	110
Seasonal vegetables stir fried with coconut, onion and red chilli	
Saag Meloni (D)	110
Seasonal vegetables cooked with spinach and tempered with garlic and cumin	
Broccolini and Asparagus Poriyal (M/N/VE)	110
Stir-fried broccolini, asparagus and cashew nut with fresh coconut	
Mirchi Baigan ka Salan (M/N/SS/VE) 🍴	110
Japanese eggplant and Jodhpur Chilli tempered with mustard seed and curry leaf, cooked in peanut and sesame sauce	
Chilli Mushroom (G/SB/VE) 🍴	110
Wild mushroom tossed with pepper, onion and chilli	
Kadhai Paneer (D/N) 🍴	120
Diced cottage cheese cubes tossed with pepper, onion and ginger	
Lauki Paneer ka Kofta (D/N)	135
Bottle gourd & cottage cheese dumplings stuffed with burrata, cashew and yoghurt sauce	

ACCOMPANIMENTS (V)

Kadhai Gobi (D)	75
Cauliflower sautéed with onion and pepper	
Saag Aloo (D)	75
Spinach and potato with garlic and coriander	
Aloo Udayagiri (VE)	75
Tempered baby potatoes with roasted coriander and curry leaves	
Dal Makhni (D)	75
Creamy black lentil enriched with tomato and butter	
Dal Panchmel (M)	75
Five yellow lentils tempered with cumin, garlic and tomato	
Green Salad(VE)	25
Sliced carrot, cucumber, tomato, onion and fresh greens	
Raita (D)	25
Cucumber and tomato yoghurt spiced with mint and roasted cumin	

BIRYANI POT

All served with raita

Nizami Murgh Biryani (D)	170
Fragrant chicken layered with saffron infused basmati rice	
Gosht Biryani (D/M/N)	180
Awadhi-style lamb layered with basmati rice	
Jhinga Biryani (D/S)	190
Aromatic tiger prawn cooked with fragrant basmati rice	
Mumbai Vegetable Biryani (D/V)	120
Fragrant basmati rice cooked with aromatic mixed vegetables	

TANDOOR BREADS (G)

Amal bread basket (Two pieces each of Plain, Butter and Garlic naan) (D)	60
Plain naan (D/E)	25
Butter naan (D/E)	25
Garlic naan (D/E)	25
Tandoori roti (VE)	25
Butter roti (D/V)	25
Paratha (D/V)	25
Mint paratha (D/V)	25
Peshawari naan (D/E/N)	30
Chilli cheese kulcha (D/E)	30
Potato and onion kulcha (D/E)	30
Sundried tomato, olive & parmesan kulcha (D/E)	40
Truffle kulcha (D/E)	80

RICE (V)

Steamed Rice (VE)	30
Steamed basmati rice	
Jeera Rice (D)	35
Basmati rice tempered with cumin and ghee	
Saffron Rice (VE)	40
Saffron-infused fragrant basmati rice	
Biryani Rice (D)	50
Cardamom and mace flavored basmati rice	

DESSERTS

Gulab Jamun (D/G/N/V) Golden fried milk dumplings	60
Saffron Rasmalai (D/N/V) Saffron and cardamom flavored milk dumplings	60
Gajar Halwa (D/N/V) Traditional carrot pudding with reduced milk and pistachio	60
Cardamom Kulfi (D/N/V) Cardamom-flavored Indian pistachio ice cream with falooda	65
Wild Berries Granita (VE) berries marmalade, fresh wild berries, Edible flower	80
Exotica Cube (D/E/G/N) coconut mousse, mango, passion fruit jelly	80
William Poached Pear (D/E/G/N) Ginger bread cake, poached pear and salty caramel ice cream	75
Trio Chocolate (D/E/G/N) Dark chocolate mousse, Tonka white chocolate sauce, milk chocolate Chantilly	75
Chocolate Molten (D/E/G/N) 70% dark chocolate, golden brownie with coffee cardamom ice cream	85
Kulfi Platter (D/N/V) Selection of mango, cardamom and pistachio with falooda	90
Indian Dessert (D/G/N/V) Gulab Jamun, Gajar Halwa, Cardamom Kulfi and Rasmalai	100
Seasonal sliced fresh fruits with assorted berries (VE)	70

TEA

Earl Grey	35
English Breakfast	35
Green Tea	35
Jasmine Tea	35
Chamomile	35
Moroccan Mint	35

COFFEE

Espresso	35
Macchiato	35
Americano	40
Double Espresso	45
Cappuccino	45