

# ARMANI

Hotels & Resorts

## AMAL SAFFRON MENU

(SHARING STYLE)

### Starter (Plated)

Kothmir Jhinga | Tiger prawns marinated with fresh coriander, garlic and green chili (S)

Masala Black Cod | Char grilled Black Cod marinated with carom seeds (D)

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

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

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

### Main Course (Sharing)

Meen Moiley | Amal's specialty Kingfish stew with fresh coconut and ginger

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

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

Dal Makhni | Creamy black lentils enriched with butter (D)

Cucumber Raita (D)

Selection of Tandoori Breads (D/G)

### Dessert (Plated)

Chocolate Cashew Tart | Chocolate ganache with dark chocolate crumble (D/G/N)

Kala Jamun Cheesecake | New York style baked cheese cake with forest berries (D/G/N)

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

### Tea or coffee

**AED 425 per person**

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*Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (PORK) Shellfish (S) Vegetarian (V) Gluten (G)*

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# ARMANI

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## AMAL ANISE MENU

(SHARING STYLE)

### **Starter (Plated)**

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

Haryali Sea Bream | Sea bream infused with lime, coriander marination, tandoor roasted (D)

Patiala Murgh | Chicken thigh marinated with melon seeds, black cardamom and roasted gram flour (G)

Amritsari Seekh Kebab | Royal cumin spiced minced Lamb skewers coated with peppers (D)

### **Main Course (Sharing)**

Lal Maas | Lamb leg morsels cooked with whole spices and yoghurt (D)

Balti Murgh | Spicy chicken curry cooked with fresh onions, tomatoes and coriander seeds (N)

Jhinga Tawa Masala | Tiger prawns stir fried with peppers and onions with ground spices (D/S)

Baigan Bharta | Tandoor roasted eggplant and peas tempered with cumin & green chillies (D)

Dal Makhni | Creamy black lentils enriched with butter (D)

Saffron Rice | Cucumber Raita (D)

Selection of Tandoori Breads (D/G)

### **Dessert (Plated)**

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

Chocolate Cashew Tart | Chocolate ganache with dark chocolate crumble (D/G/N)

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

### **Tea or coffee**

**AED 380 per person**

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# ARMANI

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## AMAL CAROM MENU

(SHARING STYLE)

### STARTER (Plated)

Lucknawi Tikki | Green peas and cashew nut stuffed potato cake (D/G/N)

Haryali Sea Bream | Sea bream infused with lime and coriander marination, tandoor roasted (D)

Meethe Neem Ka Murgh | Curry leaves flavored tandoor spiced chicken thigh (D)

Amritsari Seekh Kebab | Royal cumin spiced minced Lamb skewers coated with peppers (D)

### MAIN COURSE (Sharing)

Aloo Gosht | Lamb leg morsels cooked with potatoes and flavored with fennel (D)

Balti Murgh | Spicy chicken curry cooked with onions, tomatoes and coriander seeds (N)

Kadhai Paneer | Cottage cheese cubes tossed with peppers, onion and ginger (D)

Dal Makhni | Creamy black lentils enriched with butter (D)

Saffron Rice | Cucumber Raita (D)

Selection of Tandoori Breads (D/G)

### DESSERT (Plated)

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

Kala Jamun Cheesecake | New York style baked cheese cake with forest berries (D/G/N)

Gajar Halwa | Carrot pudding with reduced milk and nuts (D/N)

Slices of seasonal fruits and berries

### Tea or Coffee

**AED 350 per person**

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# ARMANI

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## AMAL CUMIN MENU

(VEGETARIAN STYLE SHARING MENU)

### Starter (Plated)

Beetroot Ki Tikki | Beetroot patties, peanut butter, masala yoghurt and coriander basil chutney (D/G/V/N)

Ambi Paneer Tikka | Pomegranate molasses infused cottage cheese filled with raw mango chutney (D)

Khatti Methi Seekh | Vegetable seekh flavored with raw mango and raisin (D/G/V)

Raj Kachori | Tangy Potato masala, Tamarind chutney and Sweet yoghurt (D/G)

### Main Course (Sharing)

Kadhai Paneer | Cottage cheese cubes tossed with peppers, onion and ginger (D)

Baigan Bharta | Tandoor roasted eggplant and Peas tempered with cumin & green chillies (D)

Broccolini and Asparagus Poriyal | Stir fried broccolini, asparagus, cashewnut and fresh coconut (N)

Bombay Aloo | Tempered baby potatoes cooked with tamarind and spring onions (D)

Dal Makhni | Creamy black lentils enriched with butter (D)

Saffron Rice | Cucumber Raita (D)

Selection of Tandoori Breads (G)

### Dessert (Plated)

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

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

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

### Tea or coffee

**AED 305 per person**

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# ARMANI

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## AMAL TASTING MENU (VEGETARIAN)

### **Appetizer (D/G/N)**

Beetroot Ki Tikki | Raj kachori, tamarind jelly, smoked cheddar

### **Soup (D/G)**

Dal ka Shorba | North Indian style lentil soup, lentil fritters, tomato pearls, ghosa cress

### **Tandoor (D)**

Soya ki champ | Bhatti Ka Artichoke

### **Middle (D/G)**

Ambi Paneer Tikka | Black rice kedgeree, masala sauce and morrels

### **Main (D/G/N)**

Aloo Bukhara Kofta | Prunes stuffed vegetable and cheese dumplings, cashew and yoghurt sauce

### **Dessert (D/N)**

Cardamom Kulfi | Cardamom flavored Indian pistachio ice cream with falooda

### **Tea or coffee**

**AED 400 per person**

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## AMAL TASTING MENU

### **Appetizer (D/G)**

Raw mango flavoured masala black cod | Prawn balchao with coriander chutney

### **Starter (D/G/N)**

Tandoori Chicken Quesadillas, jalapeno jam | Galouti Kebab with Porcini mushroom

### **Tandoor (D)**

Curry leaves flavored tandoor spiced chicken thigh tikka | Balsamic lamb chop

### **Lobster (D/S)**

Tawa Masala Lobster | Butter poached lobster, Romanesco, confit pepper with nilgiri sauce

### **Meat (D)**

Gucchi Murgh | Cornfed Chicken breast filled up with olive, truffle, asparagus and morels

### **Dessert (D/N)**

Coconut Sphere | Crumble, bavaroise, Alfonso mango, caviar, passion fruit sorbet

### **Tea or coffee**

**AED 555 per person**

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