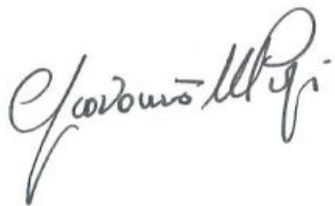


# ARMANI / RISTORANTE

## 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, reading "Giovanni Papi". The script is fluid and cursive, with the first letter 'G' being particularly large and stylized.

**RISTORANTE CHEF**  
Giovanni Papi

A handwritten signature in black ink, reading "Daniele Giannelli". The script is fluid and cursive, with the first letter 'D' being particularly large and stylized.

**RISTORANTE MANAGER**  
Daniele Giannelli



# 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 ESTIVA / SUMMER DEGUSTATION

## **RICCIOLA (S, C, G, E)**

BATTUTA AL COLTELLO E MARINATA, DISCO DI PASTA CROCCANTE, PESCHE E PANE ALLA RUCOLA

*SEASONED YELLOWTAIL TARTARE, CRISPY PASTA CHIPS, PEACH TEXTURES, ARUGULA SPONGE*

*OR*

## **GIARDINO IN FIORE (C, SP, V, VEGAN)**

COMPOSIZIONE DI VERDURE ESTIVE IN DIVERSE COTTURE E TEMPERATURE

*GARDEN VEGETABLES IN DIFFERENT METHODS OF COOKING, BABY LEAVES, BLACKBERRY DRESSING*

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## **RISOTTO ESTIVO (D, C, SP)**

MANTECATO ALLO STRACCHINO, CILIEGIE E VERDURE CONFIT

*STRACCHINO CHEESE RISOTTO, CHERRY, GARDEN VEGETABLES*

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## **AGNELLO AL ROSA (D, C, G)**

CARRE' COTTO DOLCEMENTE, TARTELLETTA CON CAPONATA DI MELANZANA VIOLA,

SPUMA DI PATATA AFFUMICATA, SALSA AROMATICA

*SLOW-COOKED LAMB RACK, EGGPLANT CAPONATA TARTE, SMOCKED POTATO EMULSION,*

*AROMATIC LAMB JUS*

*OR*

## **ROMBO CHIODATO (S, D)**

COTTO AL VAPORE CON FIORI DI ZUCCHINA E POMODORI CONFIT, SALSA BIANCA EMULSIONATA

*STEAMED TURBOT FISH WITH ZUCCHINI FLOWER, CONFIT CHERRY TOMATOES, BUTTER SAUCE*

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## **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*

DEGUSTATION MENU 349 AED

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

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ARMANI / RISTORANTE

## “PERCORSO SENSORIALE” / “EXCLUSIVE JOURNEY”

### CAPELANTE HOKKAIDO (S, D)

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

**MOET & CHANDON IMPERIAL, BRUT, EPERNAY**

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

TERRINA DI FEGATO D’OCA, COMPOSTA DI ARANCE, FICHI, INDIVIA, PANE ALLE SPEZIE  
HOMEMADE FOIE GRAS TERRINE, ORANGE COMPOTE, FIGS, ENDIVES, SPICED BRIOCHE BREAD

**COSSETTI, GAVI DI GAVI 2020, PIEMONTE**

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### 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**

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### 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 TESI PINOT GRIGIO 2020, FRIULI VENEZIA GIULIA**

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### 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**

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### 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**

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### 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**

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### LA SFERA (D, E)

EMULSIONE AL COCCO, CRÈME BRULEE ALLA BANANA E FRUTTO DELLA PASSIONE, FRUTTA E SORBETTO ESOTICO

COCONUT FOAM, PASSION BANANA CREME BRULEE, EXOTIC FRUIT BRUNOISES, EXOTIC SORBET

DEGUSTATION MENU 949 AED

DEGUSTATION MENU WITH WINE PAIRING 1559 AED

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ARMANI / RISTORANTE

## ANTIPASTI / STARTER

### COMPOSIZIONE VEGETALE (C, SP, V, VEGAN) 99

VERDURE IN DIVERSE COTTURE E CONDIMENTI, SALSA ALLE MORE

*GARDEN VEGETABLES IN DIFFERENT METHODS OF COOKING, BABY LEAVES, BLACKBERRY DRESSING*

### 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*

### MILLEFOGLIE DI MELANZANE (V, VEGAN) 110

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

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

### GOLDEN BURRATA (D, N, G, V) 145

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, FICHI, INDIVIA, PANE ALLE SPEZIE

*HOMEMADE FOIE GRAS TERRINE, ORANGE COMPOTE, FIGS, ENDIVES, SPICED BRIOCHE BREAD*

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## ZUPPE / SOUP

<b>MINISTRONE</b>	(C, V, VEGAN)	75
VERDURE DI STAGIONE, AGLIO NERO, OLIO AL ROSMARINO <i>SEASONAL VEGETABLES, BLACK GARLIC AND ROSEMARY OIL</i>		
<b>FREGULA SARDA</b>	(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

<b>OSTRICHE GILLARDEAU N.2</b>	(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>		
<b>CAVIALE "OSCIETRA IMPERIAL"</b>	(S, G, E, D, SP)	
BLINIS E ACCOMPAGNAMENTI	30 GRAM	749
<i>SERVED WITH BLINIS AND CONDIMENTS</i>	50 GRAM	1199
<b>CAVIALE ROYAL BELUGA</b>	(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

<b>SPAGHETTI</b>	(V, VEGAN, G)	110
MONOGRANO FELICETTI COTTI IN ESSENZA DI ERBE AROMATICHE, VERDURE NOVELLE <i>MONOGRANO FELICETTI SPAGHETTI COOKED WITH AROMATIC HERBS EMULSION, BABY VEGETABLES</i>		
<b>CULURGIONES</b>	(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>		
<b>CACIO &amp; PEPE</b>	(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>		
<b>RISO AI POMODORI</b>	(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>		
<b>CALAMARATA</b>	(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>		
<b>VONGOLE E BOTTARGA</b>	(G, S)	149
LINGUINE ALLE VONGOLE VERACI, BOTTARGA DI SARDEGNA <i>LINGUINE PASTA WITH CLAMS, SARDINIAN MULLET ROE</i>		
<b>BOTTONI RIPIENI</b>	(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>		
<b>AGNOLOTTI DEL PLIN</b>	(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>		
<b>RISO E GAMBERI ROSSI</b>	(D, S)	199
ACQUERELLO ALLE ERBE AROMATICHE, CONSISTENZE DI GAMBERO ROSSO DI SICILIA <i>ACQUERELLO RISOTTO WITH AROMATICS HERBS, MARINATED SICILIAN RED PRAWNS</i>		

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## PESCE E FRUTTI DI MARE / FISH AND SEAFOOD

<b>POLIPO E GAMBERO</b>	(D, S, C)	179
ALLA GRIGLIA, PATATE VIOLA, CREMA DI CAROTE <i>GRILLED OCTOPUS, SICILIAN RED PRAWN, ROASTED PURPLE POTATO, CARROT PUREE</i>		
<b>ROMBO CHIODATO</b>	(D, S)	249
ALLA MUGNAIA, FAGIOLINI VERDI SALTATI ALLA SALVIA, CREMA VERDE, SALSA AL CACCIUCCO <i>WILD TURBOT MUGNAIA STYLE, SAUTÉED GREENS BEANS, GREEN PUREE, CACCIUCCO SAUCE</i>		
<b>DENTICE MEDITERRANEO</b>	(D, S, C)	255
COTTO SULLA PELLE, ZUCCHINE IN CARPIONE, OLIVE TAGGIASCHE E BRODO INTENSO DI POMODORI E FRAGOLA <i>PAN-SEARED MEDITERRANEAN SNAPPER, MARINATED ZUCCHINI, TAGGIASCA OLIVES, TOMATO AND STRAWBERRY BROTH</i>		
<b>FILETTO DI SCORFANO</b>	(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 <i>STEAMED AND PAN-SEARED SCORPION FILLET, SEASONAL VEGETABLES SALAD, CHEEK TARTARE, BLACK RICE CHIPS, LEMON AND DILL SAUCE</i>		
<b>ASTICE BLU</b>	(D, S, C)	499
COTTA NEL BURRO CHIARIFICATO DI ASTICE, CAROTE VIOLA, CETRIOLI COMPRESI, RIDUZIONE DI CROSTACEI <i>BUTTER POACHED BLUE LOBSTER, PURPLE CARROTS, COMPRESSED CUCUMBERS, CRUSTACEANS REDUCTION</i>		

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## CARNE / MEAT

### AGNELLO AL MIRTO (D, C) 229

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*

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