

ARMANI / HASHI

Experience the best of Japan in a vibrant setting.
Armani/Hashi restaurant and lounge
delivers an imaginative twist
on traditional and contemporary Japanese cuisine,
brought to your table in sharing style.
The freshest fish is flown in daily from around the world
and complemented by
a selection of house made cocktails and hand picked sake.

ARMANI/HASHI SIGNATURE DISHES	AED
Hamachi tataki Yellowtail tataki, leeks, okra, rose pepper, edible flower and su-miso	70
Kamo bu-ger Packing duck, foie gras, leeks, chives, shallot, garlic chip and hoisin sauce	80
Gyoza gyu Marinated beef dumpling and ginger soy dressing	90
Wagyu tataki Wagyu beef tataki with maitake mushrooms and truffle soy	90
Ise ebi tempura (S) Sweet wasabi giant prawn	90
Tako kari kari tempura Crunchy octopus with spicy creamy sauce	90
Maguro to salmon tartar Tuna and salmon tartar, chives, quail eggs and ginger bubble	100
Hotate to umeboshi (S) Scallop carpaccio, umeboshi, honey, shiso leaves, shiso and edible flowers	120
Gindara soy robatayaki Teriyaki black cod with lotus root, kumquat and hajikami	180
Miso mero robatayaki Miso chilean seabass with Japanese plum	180
Tajima wagyu robatayaki Wagyu rib eye grade 7 with foie gras, maitake mushrooms and sansho miso	350
Lobster teppanyaki (S) Canadian lobster, foie gras, asparagus, enoki, eringi mushrooms and green apple	380

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (PORK) Shellfish (S) Vegetarian (V)
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OTSUMAMI APPETIZERS	AED
Edamame (V) Edamame with sesame salt or spicy sauce	30
Tofu (V) Miso tofu, soy vinegar and nameko mushrooms	50
Hourensou to gomadare (V) Spinach salad with sesame dressing	60
Negi (N, D) Leeks, hazelnut and brown miso butter	70
Salmon ceviche Salmon ceviche, salmon roe, avocado, leeks with Armani/Hashi spicy vinegar sauce	70
Hirame usuzukuri Thin sliced halibut, chives, shallot, leeks and pomegranate dressing	80
Maguro usuzukuri Tuna sashimi, garlic chips, leeks and sesame chilli dressing	80
Shima aji Shima aji ceviche, mitsu-ba, shallots and sesame ponzu	80
Gyoza Shinjuku style grilled chicken dumpling	80
Yaki unagi Water eel with ginger and ginger bubble, berries, tempura cracker, damago miso and teriyaki sauce	90
Wagyu to negi Grilled wagyu, leeks, bean sprouts and miso butter	90
Tuna tataki Tuna tataki, garlic, chives, mayonaise and ponzu	90
Hotate ceviche Scallop ceviche, sea urchin, Venice caviar	120
Nama kaki (S) 6 oysters three ways, caviar, ikura and kaiso	200

SARADA | SALAD AED

Gurin sarada (V) 50
Fresh mixed greens with soy sesame dressing

Chuka wakame (V) 60
Chuka seaweed, tofu with shichimi powder

Tofu sarada (V) 70
Fresh tofu, mixed greens, tomato, onion and sesame dressing

Gani sarada (S) 70
Soft shell crab, cherry tomatoes, avocado, fried ginger
with olive soy dressing

Lobster sarada (S) 190
Lobster, mixed greens, avocado with ponzu sesame dressing

SUIMONO | SOUP

Miso siru (V) 40
Armani/Hashi miso soup

Dobin mushi (S) 60
Japanese seafood soup with eringi mushroom

Karai niku soup 65
Spicy beef and radish soup with spring onion

TEMPURA	AED
Yasai (V) Mixed vegetables	50
Taiga ebi (S) Black tiger prawn	70
Yasai harumaki Mushrooms, bean sprouts, carrot, leeks, spring onion and basil miso	70
Isi ebi (S) Rock shrimps and baby beetroot, kinome and honey yuzu aioli	75
Watarigani (S) Soft shell crab with sesame mustard miso sauce	75
Tori kari kari Chicken thigh, onion, chives and amai ponzu	110
Foagura harumaki Foie gras, eringi and truffle mushroom spring roll	130
Lobster yasai (S) Lobster and mixed vegetables	300

SUSHI OMA-KASE / CHEF'S SELECTION

AED

Nigiri

5 Syurui | 5 Varieties | 10 Pieces **200**

7 Syurui | 7 Varieties | 14 Pieces **240**

12 Syurui | 12 Varieties | 24 Pieces **380**

Sashimi

5 Syurui | 5 Varieties | 15 Pieces **220**

7 Syurui | 7 Varieties | 21 Pieces **260**

12 Syurui | 12 Varieties | 36 Pieces **395**

SUSHI OR SASHIMI

AED

Sushi 2 pieces Or Sashimi 3 pieces

Toro Tuna belly	85
Akami Tuna	50
Hamachi Yellowtail	50
Tennen san sa-mon Organic salmon	50
Hirame Halibut	50
Suzuki Seabass	50
Uni (S) Sea urchin	60
Prawn (S) Poached shrimp	40
Kuruma ebi (S) Obsiblu shrimp	50
Ika Cuttle fish	45
Unagi BBQ eel	55
Hotate (S) Scallop	55
Sime saba Mackerel	40
Tako Octopus	45
Ikura Salmon roe	45

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MAKI | ROLLS **AED**

(Temaki, hand roll available on request only)

Karifornia (S) **60**

California | Fresh crab meat, avocado and tobiko

Tempura kumiawase (S) **60**

Mixed tempura | Prawn, sweet potato, avocado, asparagus, takuan

Ebi to amashyoyu sauce (S) **60**

Prawn tsume | Tenkatsu, avocado, cucumber, mayonnaise and mango salsa

Watarigani (S) **65**

Crispy soft shell crab roll | Avocado, chives, mixed sprouts, sesame seeds and chili mayonnaise

Tennen san sa-mon (S, D) **60**

Organic salmon roll | Cream cheese and sesame seeds

Unagi, yamagobo **60**

Eel, mountain burdock roll | Avocado, chives, pickled cucumber and tenkatsu

Karai maguro **70**

Spicy tuna | Tenkatsu and Armani/Hashi chili sauce

Tempura maki (S, D) **70**

Tempura roll and mozzarella | Crab meat, avocado, Armani/Hashi cream sauce

MAKI ROLLS	AED
Yasai Vegetable roll Spinach, carrot, pickled radish, cucumber, sesame seeds with sesame oil	50
Salmon kawa (D) Salmon skin Cream cheese, togarashi powder and Armani/Hashi sweet soy sauce	60
Karai salmon to negi Spicy salmon roll Salmon, leeks, spring onion, wasabi tobiko with Armani/Hashi chili oil	60
Kamo to kyuri Duck and cucumber Duck meat, cucumber, leeks and hoisin sauce	70
Hamachi yasai Yellowtail Chives, shiso leaves, avocado, cucumber, tobiko and sansho powder	70
Wagyu to yasai Wagyu beef roll Mixed vegetables, tenkatsu, asparagus, pickled chili and pickled radish	75
Sake to damago (S) Salmon tataki and egg omelet roll Salmon, egg omelet, ikura, pickled radish and onion	75
Negi toro Tuna belly roll Toro and leeks	80

ROBATAYAKI **AED**

Robata Special Sampler (2-3 persons)

Kaisan butsu | Seafood (S) **520**

Jumbo squid, black cod, chilean seabass, scallops with vegetables

Niku | Meat **520**

Angus beef, short ribs, lamb chops and chicken with vegetables

Moriawase | Meat and seafood (S) **520**

Angus beef, lamb chops, jumbo squid and chilean seabass with vegetables

ROBATAYAKI

Yakitori **110**

Chicken and leeks skewers with teriyaki sauce

Jambo ika **120**

Jumbo squid, tenkasu, Armani/Hashi chili sauce

Miso tsuke salmon **130**

Miso salmon, spring onion, yuzu bubble with ponzu onion

Tori, yaki yasai **140**

Chicken thigh, grilled vegetables with Armani/Hashi chili sauce

Hotate to beicon **160**

Scallop, turkey bacon skewers with sweet miso sauce

Gindara miso **180**

Miso black cod, wasabi tobiko and yuzu miso

Ramu miso (D) **220**

Soy lamb chops, cherry tomato, bean sprouts, shishito with jalapeno miso

Angus tenderloin **250**

Angus tenderloin, seaweed, sansho powder and uni butter

Wagyu karubi horenzo **270**

Wagyu beef short rib, baby spinach, radish and ponzu

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TEPPANYAKI	AED
Chef's special combination platter (2-3 persons) (S, D) Wagyu beef, angus beef, scallops and giant prawns	540
Tofu (V, D) Tofu steak, asparagus cherry tomato with soy lemon butter	80
Hotate (S, D) Scallop, eringi and enoki mushrooms, kabocha, eggplant with lemon soy butter	170
Ise ebi (S, D) Giant prawn, shimeji mushrooms, orange, chive with yuzu miso	220
Angus (D) Angus tenderloin, enoki and eringi mushrooms, asparagus with leeks miso	250
Wagyu (D) Wagyu beef, chives, onion, garlic, leeks and sansho butter	290

TEPPANYAKI AED

Fried rice or fried noodle

Yasai (V, D) 60

Vegetable | Mushroom, carrot, onion and bean sprouts

Kaisan butsu (S, D) 70

Seafood | Scallops, shrimps, mussels and squid

Niku (D) 80

Meat | Angus beef or chicken

SIDE DISHES

Gohan (V) 30

Steamed Japanese rice

Moyashi (V) 35

Bean sprouts with spicy teriyaki sauce

Nasu (V) 35

Eggplant with tamago miso

Kinoko mori (V) 35

Teppanyaki assorted mushrooms with sea salt

Asparagus (V) 35

Green asparagus with basil miso

Yasai (V) 40

Eringi mushroom, asparagus, zucchini with sesame sauce

DEZA-TO DESSERT	AED
Mochi aisu Mochi ice cream 3 varieties for your choice (D) Chocolate Coconut Green tea Yuzu Cheese cake Vanilla Mango	70
Peach melba White peach mousse, raspberry mochi stuffed with forest berries	65
Ogura aisu (D) Japanese traditional okura, Sencha ice cream with red bean paste	50
Coconut cake (D) Armani/Hashi warm coconut cake, ginger caramel stuffing and vanilla foam	50
Kiseki fruits Exotic sliced fruits with strawberry ginger sorbet	60
Chocolate samosa (D, N) Dark chocolate with peanut butter ice cream	70
Matcha tea (D, N) Green tea white chocolate sphere, cheese cake mousse with wild strawberry	70
Sudachi Sudachi soft jelly, citrus segment, lime caviar with edible flower	55
Deza moriawase (D, N) Chef's special dessert platter	180

ARMANI / HASHI

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4 COURSES MENU (VEGETARIAN)

AMUSE - BOUCHE

Edamame

STARTER

Fresh mixed greens with black sesame dressing

MIDDLE COURSE

Mixed vegetables tempura

MAIN COURSE

Tofu steak with vegetable fried rice

DESSERT

Exotic sliced fruits and strawberry ginger sorbet

AED 350 net per person

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (PORK) Shellfish (S) Vegetarian (V)
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8 COURSES MENU

AMUSE - BOUCHE

Edamame

FIRST STARTER

Scallop ceviche, sea urchin with Venice caviar

SECOND STARTER

Tuna sashimi, garlic chip, leeks and sesame chili dressing

SOUP

Japanese Dobin I Seafood soup with mushrooms (S)

SASHIMI

Sashimi 3 varieties

MIDDLE COURSE

Sweet wasabi giant prawn (S)

PALATE CLEANSER

Yuzu granita

MAIN COURSE

Wagyu beef and lobster (S)

DESSERT

Green tea white chocolate sphere, cheese cake mousse with wild strawberries (D, N)

AED 850 net per person

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (PORK) Shellfish (S) Vegetarian (V)
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7 COURSES MENU

AMUSE - BOUCHE

Edamame

FIRST STARTER

Thin sliced halibut, chives, shallot, leeks and pomegranate dressing

SECOND STARTER

Tuna tataki, garlic, chives, mayonaise and ponzu sauce

SOUP

Spicy beef and radish soup with spring onion

SASHIMI

Sashimi 3 varieties

MIDDLE COURSE

Foie gras, eringi and truffle mushrooms spring roll

MAIN COURSE

Wagyu beef short rib, baby spinach and black truffle

DESSERT

Sudachi soft jelly, citrus segment, lime caviar with edible flower

AED 750 net per person

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (PORK) Shellfish (S) Vegetarian (V)
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4 COURSES MENU

AMUSE - BOUCHE

Edamame

STARTER

Wagyu beef tataki with maitake mushrooms, truffle soy

MIDDLE COURSE

Black tiger prawn tempura (S)

MAIN COURSE

Miso black cod, wasabi tobiko and yuzu miso

or

Angus tenderloin, seaweed, sansho powder and uni butter (D)

DESSERT

White peach mousse with raspberry mochi stuffed
with forest berries (D)

AED 450 net per person

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (PORK) Shellfish (S) Vegetarian (V)
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5 COURSES MENU

AMUSE - BOUCHE

Edamame

STARTER

Japanese Dobin I Seafood soup with mushrooms (S)

NIGIRI AND SASHIMI

Special nigiri and sashimi 4 varieties

MIDDLE COURSE

Rock shrimps and baby beetroot, kinome and honey yuzu aioli

MAIN COURSE

Teriyaki black cod with lotus root, kumquat and hajikami

or

Wagyu beef, chives, onion, garlic, leeks and sansho butter (D)

DESSERT

Dark chocolate, peanut butter ice cream (D, N)

AED 550 net per person

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (PORK) Shellfish (S) Vegetarian (V)
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6 COURSES MENU

AMUSE - BOUCHE

Edamame

STARTER

Scallop carpaccio, umeboshi, honey, shiso leaves,
shiso and edible flowers

SOUP

Armani/Hashi miso soup

SASHIMI

Sashimi 3 varieties

MIDDLE COURSE

Crunchy octopus with spicy creamy sauce (S)

MAIN COURSE

Teriyaki black cod with lotus root, kumquat and hajikami

or

Wagyu rib eye with foie gras, seaweed and truffle teriyaki

DESSERT

Three varieties of mochi ice cream | Chef's selections (D)

AED 650 net per person

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (PORK) Shellfish (S) Vegetarian (V)
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ARMANI / HASHI

SIGNATURE COCKTAIL	AED
<p>Kanji Martini</p> <p>Vodka shaken with fresh passion fruit, Grand Marnier and Sake</p>	75
<p>Asian Splash</p> <p>Vodka, Sake, Midori, Peach schnapps, lemon grass, fresh cucumber, lemon juice, fresh pineapple juice and elderflower syrup</p>	80
<p>Tokyolini</p> <p>Umeshu, Prosecco, peach bitter, fresh orange juice, lychee puree and passion fruit syrup</p>	100
<p>Umeshu Spritzer</p> <p>Nigori Umeshu, Aperol, Grand Marnier, peach bitter, topped with soda water</p>	120
<p>Kokohana</p> <p>Fresh apple muddle and shaken with basil leaves, Kunizakari Nigori, coconut liqueur and fresh apple juice</p>	120
<p>Zacapa Nashi</p> <p>Zacapa 23 yrs old rum, Sherry wine, passion fruit syrup, peach bitter</p>	180

CONTEMPORARY CLASSIC

AED

Wasabi and Sake Rinha

75

Sake, kizami wasabi, fresh lime, green apple juice and sugar syrup

Blushing Geisha

75

Sake, white Rum, vanilla syrup, fresh pineapple juice and cranberry juice

Spicy Kyoto

75

Sake, Martini bianco, fresh apple juice, lemon juice, vanilla syrup, fresh ginger and fresh chili

Lemon Gitate

75

Vodka, Sake, lemongrass, fresh lime juice, dry Vermouth and fresh pineapple juice

Kumquat Caipirinha

75

Cachaca 51, Sake, Grand Marnier, fresh lime fruit and fresh kumquat

Lemonrinha

75

Sake, Amaretto, Archer's peach schnapps, fresh lemon juice and sugar syrup

Renzo's Margarita

80

Tequila, Cointreau, shaken with fresh lime juice, sugar syrup and topped up with crushed ice

SEASONAL COCKTAILS

AED

Gaja

95

A powerful London dry gin based cocktail with very fruity flavors of Plum, Sloe, blackberry and thyme.

Golden Ticket

95

A very trendy cocktail with passion fruit and pineapple mixed with Southern comfort, Amaretto and Benedictine liqueur.

Black Knight

120

Radiant amber crystal like complexion, a balanced combination of Aged Rums, dry sake, flavors of cinnamon and spiced pumpkin.

Kyohei

130

Dry sake based cocktail with freshness of pineapple, elderflower and Grand Marnier

Yubari

140

Named after the most famous melon producing region in Japan. Yubari is a refreshing cocktail mixed together with Plum sake, melon liqueur and green apple.

OLD TIME CLASSIC

AED

Negroni

70

The Negroni was created at the start of 20th century for a Florentine aristocrat, Count Camillo Negroni. Bored with his usual cocktail “Americano”, he asked his bartender to perk it a little bit by adding gin and was named Negroni.

Bombay Sapphire, Campari Bitters, Martini Rosso

Bellini

85

While crafting the pink color Bellini, Harry Cipriani remembered of a Saints Toga in 15th century painted by Giovanni Bellini.

Fresh pink peach, Peach Liqueur, Prosecco

Manhattan

95

Manhattan is originated from the Manhattan Club in New York in early 1870s, where Lady Randolph Churchill, Winston’s mother hosted an event of presidential candidate Samuel J.Tilden and the Manhattan was discovered and served.

Jim Beam, Martini Rosso, Angostura bitters

Champagne Cocktail

150

The Champagne Cocktail first originated in 1899 from the winner of a New York cocktail competition and referred to worldwide as the “Classic Champagne Cocktail”.

Champagne, Hennessy VS, Angostura bitters, sugar cube

NIKKA INFUSED CONCOCTIONS **AED**

Middle East **120**

Nikka infused with dates and enhanced with homemade hibiscus cordial and finished with fresh mint

Back to the Past **120**

Infused jalapenos Nikka balanced with Japanese citrus and fruited with cantaloupe melon

Gentleman from Japan **120**

Star anise infused Nikka, shaken with sisho leaf, Japanese lychees and fresh passionfruit, sweetened with homemade beer syrup

Golden Land **120**

Grapefruit soused in Nikka, with a touch of Grand Marnier, mellowed with Rosemary honey syrup and soupçon of bianco vinegar

Forbidden Island **120**

Nikka infused with banana and embodied with hazelnut liqueur and pineapple thyme sorbet to give the tropical exposure

CHIVAS REGAL ULTIS COCKTAILS

AED

Six classic cocktails, each highlighting the unique tasting notes of the precious signature single malts within this blend.

Ultis Taylor

380

Ultis Taylor emphasizes the light spicy character of Allt A'Bhainne malt, which bring balance and complexity to Chivas Regal Ultis

Ultis Boulevardier

430

Ultis Boulevardier heroes the influences of the Tormore malt within Chivas Regal Ultis, with its fresh notes of citrus and orange

Ultis Modern

460

A cocktail that celebrates the Longmorn malt within the Chivas Regal Ultis. Ultis modern showcases the creaminess and vanilla notes of this malt

Ultis Speyside

590

In the heart of Chivas Regal Ultis lies the Strathisla malt, and Ultis speyside enhances the malt's delicately sweet and fruity flavor

Ultis Club

680

The Braeval malt and its floral influence on Chivas Regal Ultis are highlighted in Ultis Club

Ultis Night

720

Refreshing and full flavour, Ultis Night encompasses all the combined tasting notes of Chivas Regal Ultis, which exudes flavor of honey and citrus

VERSATILE OLD FASHIONED COCKTAILS AED

Enjoy the legendary classic with different spirits of your choice

Nikka from the Barrel	140
Ron Zacapa 23 years	180
Craigelachie 13 years	200
Aultmore 12 years	200
Facundo Eximo 10 years	250
Facundo Exquisto 23 years	320
Glenmorangie 18 years	375
Macallan 18 years	450
Macallan 25 years	1500

MIX YOUR OWN GIN OR VODKA MARTINI

Hendrick's	90
Tanqueray 10	120
Belvedere	150
Oxley	160
Beluga Gold Line	350

APERITIF	30ML	BOTTLE
Campari Bitter	55	1200
Martini Rosso	55	1200
Martini Bianco	55	1200
Martini Extra Dry	55	1200
Pimm's No 1	55	1200
Aperol	55	1200

BEER

Asahi, Japan	60	
Kirin Ichiban, Japan	70	

VODKA

Russian Standard Original, Russia	60	1200
Absolut Citron, Sweden	60	1200
Wyborowa, Poland	75	1300
Ciroc, France	85	1800
Belvedere, Poland	85	1800
Grey Goose, France	110	2000
Russian Standard Imperial, Russia	120	5200
Beluga Gold Line, Russia	220	4500
Grey Goose VX, France	280	6000

GIN

Bombay Sapphire	60	1200
Hendrick's	75	1600
Tanqueray 10	85	1800
Beefeater 24	90	1900
Oxley	80	2000

RUM	30ML	BOTTLE
Bacardi Superiore Carta Blanca	60	1200
Ron Zacapa 23yrs, Guatemala	140	2000
Ron Zacapa X.O, Guatemala	190	3400
Facundo Eximo 10 year old, Caribbean	190	4750
Facundo Exquisito, 23 year old Caribbean	350	5900
Havana Gran Reserva 15yrs, Cuba	650	14500

TEQUILA

Jose Cuervo Gold	60	1200
Patron Silver	90	1800
Don Julio Blanco	90	2000
Patron Reposado	100	2400
Patron Anejo	120	2600
Gran Patron Burdeos Anejo	890	21000

COGNAC

Hennessy V.S	60	1400
Hennessy V.S.O.P	90	2000
D'Ussé VSOP	190	4500
Hennessy X.O	290	6500
Hennessy Paradise	460	9500
Hennessy Paradise Imperial	2500	58000
Hennessy Richard	3600	72000
Remy Martin Louis XIII	3600	72000

WHISKY 30ML BOTTLE

JAPANESE WHISKY

Nikka Whisky from the barrel 110

BLENDED SCOTCH

Dewar's White Label	60	1200
Chivas Regal 12 years old	75	1600
Johnnie Walker Black Label	75	1600
Chivas Regal 18 years old	140	3200
Chivas Regal Ultis	280	6500
Johnnie Walker Blue Label	350	7900
Chivas Regal "Royal Salute" 21 years old	350	7900
Chivas Regal 25 years old	380	8500
Johnnie Walker King George V	620	11200
John Walker	2300	42000
Chivas Regal "The Icon"	3200	73600

AMERICAN/CANADIAN/IRISH WHISKY

Jim Beam	65	1250
Canadian Club	65	1250
John Jameson	65	1250
Jack Daniels	70	1500

SINGLE MALT WHISKY	30ML	BOTTLE
Ardbeg 10 years old	60	1100
Glenfiddich 12 years old	75	1600
Isle of Jura	65	*****
Macallan 12 years old	75	1600
Dalmore 12 years old	80	*****
Glenlivet 15 years old	95	1600
Glenfiddich 15 years old	95	2100
Aultmore 12 years old	95	2300
Craigellachie 13 years old	105	2500
Glenmorangie 18 years old	195	4500
Auchentoshan 21 years old	190	*****
Highland Park 18 years old	190	*****
Macallan 18 years old	265	5400
Macallan 25 years old	720	16500

LIQUEUR	30ML	BOTTLE
Archers Peach Schnapps, UK	55	1200
Baileys Irish Cream, Ireland	55	1200
Drambuie, Scotland	55	1200
Frangelico, Italy	55	1200
Jägermeister, Germany	55	1200
Kahlua, Mexico	55	1200
Limoncello, Italy	55	1200
Midori Melon, Mexico	55	1200
Sambuca Vaccari	55	1300
Amaretto, Italy	65	1800
Southern Comfort, USA	70	1200
Cointreau, France	80	1600
Grand Marnier, France	80	1800
Patron X.O. Café, Mexico	75	1600
Grand Marnier Cuvée du Cent- Cinquantenaire, France	280	*****

GRAPPA

Gaja, Gaia & Rey	90	
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PORT WINE 45ML

Taylor's Port, Tawny 20 year, Portugal	130	2400
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NON ALCOHOLIC | مشروبات غير كحوليه **AED**

Blackberry elderflower / توت بري أسود **45**

Blackberry puree shaken with elderflower syrup
lime juice and top with soda water

توت بري أسود مخلوط مع عصير إدرفلور, ليمون و مياه غازية

Passion for Hashi / عاطفة الهاشي **45**

Fresh passion fruit with pineapple juice and orange juice

فاكهة الشغف الطازجة مخلوطة مع عصير الأناناس, عصير البرتقال

Ginger no Hana / زنجبيل نو هانا **45**

Fresh lime mixed with fresh ginger
sugar syrup and soda water

ليمون تايلاندي مع زنجبيل طازج و مياه غازية

Blushing Kodomo / بلوشين كودومو **45**

Fresh pineapple juice, cranberry juice, vanilla syrup
and top with soda water

عصير الأناناس طازج مع عصير التوت و شراب الفانيليا و صودا

Mikang / ميكانج **45**

Fresh orange juice mix with ginger puree and vanilla syrup

عصير برتقال طازج مع زنجبيل و شراب الفانيليا

Kumkara / كومكارا **45**

Kumquat and mint leaves muddle with pineapple juice
lime juice and sugar syrup

برتقال ذهبي مع أوراق النعناع ممزوجة مع عصير الأناناس, ليمون و سكر

SPARKLING JUICE / العصائر الغازية

AED

Gold Emotion / احساس الذهب

Sparkling apple juice infused with 24 carat gold flakes

عصير التفاح مع رقائق الذهب قراط 24

Bottle 37.5 cl قنينة 37.5 سل 300

Bottle 75 cl قنينة 75 سل 600

Sparkling White Grape Juice / عصير العنب الابيض

Scavi & Ray, Italy سكاريو راي، ايطاليا

90

FRESH JUICE / عصير طبيعي

Orange برتقال 30

Pineapple أناناس 30

Mango مانجو 30

Pomegranate رمان 30

Green Apple تفاح اخضر 30

Grapefruit كريب فروت 30

SOFT DRINK / مشروبات غازية

Ginger Ale جعة "فيفر تري" بالزنجبيل 20

Soda Water مياه الصودا 20

Tonic ماء تونيك 20

Pepsi بيبسي 20

Pepsi Diet دايت بيبسي 20

7 Up سفن اب 20

7 Up Diet سفن اب دايت 20

Energy drink "Go fast" مشروب الطاقة "جو فاست" 30

Nonalcoholic beer جعة غير كحولية 45

COFFEE / قهوة**AED**

Espresso إسبريسو	30
Americano أمريكيانو	35
Cappuccino كابوتشينو	40
Latte كافيه لاتيه	40
Double Espresso إسبريسو مزدوج	40
Shakerato قهوة شاكيراتو	45

ARMANI TEA / شاي "أرمانى" الخاص

English breakfast شاي الافطار الانجليزي	30
Afternoon Darjeeling شاي دارجيلنج	30
Earl Grey شاي إيرل جريي	30
Green Tea شاي أخضر	30
Green Tea and Jasmine شاي أخضر باليسمين	30
Green Tea with Lemon شاي أخضر بالليمون	30
Moroccan Mint نعناع المغرب	30
Pure Mint نعناع نقي	30
Chamomile شاي البابونج	30
Lemon and Ginger Tea شاي الليمون والزنجبيل	30

WATER / ماء**STILL / مياه معدنية**

Armani Acqua 750ml / ماء "أرمانى"	40
Acqua Panna 750ml / ماء "أكوا بانا" الإيطالية	35
Acqua Panna 500ml / ماء "أكوا بانا" الإيطالية	25

SPARKLING / مياه غازية

Armani Acqua 750ml / ماء "أرمانى"	40
San Pellegrino 750ml / ماء "سان بيليغرينو" الإيطالي	35
San Pellegrino 500ml / ماء "سان بيليغرينو" الإيطالي	25

SHISHA LOUNGE MENU

AED

FLAVORS / النكهات

Grape /عنب	85
Mint /نعناع	85
Apple /تفاح	85
Melon / شمام	85
Water Melon /بطيخ	85
Lemon / ليمون	85
Orange / برتقال	85
Strawberry / فراوله	85
Berry / توت	85
Bubble Gum / علكه نعناع	85

MIX FRUITS / نكهات الفواكه مزدوجه

Grape & Mint /عنب مع نعناع	95
Apple & Mint / تفاح مع نعناع	95
Lemon & Mint / ليمون مع نعناع	95
Mixed Fruit & Mint / تشكله كما تحب	95

APPETIZER

AED

مقبلات

Edamame

30

Edamame with sesame salt OR spiced

فول الايدامامى مع السمسم او الحار

Wasabi Hummus

50

Wasabi, Avocado, Hummus, Shichimi and Aonori cracker

فجل الواسابى, حمص, مقرمشات يابانية

Nasu Babaghanoush

50

Soy marinated eggplant, Babaghanoush and Shiso leaves

الباذنجان المتبل بالصويا, مع اوراق الشيسو

Miso Hourensou Moutabal

60

Spinach, white miso Moutabal

سبانخ, مع الميسو المتبل

Watarigani to Mohamarra

70

Soft shell crab, tomatoes, avocado with Mohamarra

السلطعون منزوع القشرة, طماطم, افوكادو, مع المحمرة

Teriyaki Tori Fattoush

70

Grilled Chicken thigh, Fattoush and pomegranate dressing

دجاج مشوى مع الفتوش وصوص الرمان

Wagyu Tataki

90

Wagyu beef tataki with maitake mushroom, truffle soy

بيف الواجيو التاتاكى مع المشروم وصوص الترافل

APPETIZER

AED

مقبلات

Gyoza Toriniku

80

Shinjuku style grilled chicken dumpling

دامبلينج الدجاج المشوى على طريقة الشينجوكو

Gurin Sarada

50

Fresh mixed greens with soy sesame dressing

سلطة خضراء طازجة مع صوص الصويا والسمسم

Taiga Ebi

70

Black tiger prawn

الروبيان الاسود

Tako Kari Kari Tempura

90

Crunchy style octopus, spicy creamy sauce

الاخطبوط مع صوص الكريمة الحار

SUSHI OR SASHIMI

AED

Sushi 2 pieces OR Sashimi 3 pieces

2 قطع سوشي او 3 قطع ساشيمي

Toro

Tuna belly

لحم التونة

85

Akami

Tuna

تونة

50

Hamachi

Yellowtail

سمك الذيل الاصفر

50

Tennen San Sa-mon

Organic salmon

سمك السلمون

50

MAKI ROLLS

Karifornia

California I fresh crab meat, avocado and tobiko

كاليفورنيا, لحم الساطعون الطازج, افوكادو, توبيكو

60

Karai Maguro

Spicy tuna I tuna, tenkasu, Hashi chilli sauce

لحم التونة الحار

70

Tennen San Sa-mon

Organic salmon and cream cheese I salmon,
cream cheese and sesame seeds

السلمون الطازج مع جبن الكريمة

60

Watarigani

Crispy softshell crab I avocado, chives, mix sprouts,
sesame seeds, chilli mayonnaise

لحم السلطعون, افوكادو, شيفس, كرنب صغير, سمسم, مايونيز حار

65

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ROBATAYAKI AND TEPPANYAKI

AED

روباتاياكى و تيباناياكى

Yakitori

110

Chicken and leek skewers with teriyaki sauce

دجاج مع الكرات وصوص التيرياكى

Hotate to Beikon

160

Scallop, Turkey bacon skewers, sweet miso sauce

المحار, لحم التركى المدخن مع صوص الميسو الحلو

Gindara Soy

180

Teriyaki black cod with lotus root, kumquat and hajikami

تيرياكى سمك القد الاسود مع الهاجيكامى

Miso Mero Robatayaki

180

Miso chilean seabass with Japanese plum

سمك القاروص التشيلى مع البرقوق اليابانى

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ARMANI / LOUNGE

STARTERS

المقبلات

Burrata Heirloom Tomatoes, Datterino Tomatoes, Pesto, Basil Cress (V) جبنة البوراتا / صلصة البيستو, طماطم الهيرلوم و الديتيرينو الياقعة, أوراق الريحان	80
Cold Mezze Platter Selection of Cold Arabic Mezze with Bread (N/V) طبق مزة باردة / تشكيلة مزة عربية مقدمة مع خبز عربي	70
Quinoa Salad Quinoa, Berries, Seeds, Cucumber, Radish, Kale and Baby Spinach (H/V) سلطة كينوا كينوا , توت, حبوب, خيار, فجل, لفت و سبانخ	90
Wagyu Beef Carpaccio Rocket, Parmesan, Balsamic Jelly (H/D) كرباتشيو لحم الواجيو / جرجير, جبن بارميزان, صلصة البزاراميك جبلي	100
Soft Shell Crab Salad Asian Inspired Salad With Soft Shell Crab, Soy Sesame Dressing (N/S) سلطة سلطعون البحر الاسيوية مع صلصة الصويا والسسم	90
Salmon Trio Smoked Salmon, Tartar and Gravlax, Ikura and Cress (D/G) صحن السالمون ثلاثي التحضير سلمون مدخن, تارتار, جرافالكس, إيكورا وحب الرشاد	110
Foie Gras Foie Gras Terrine, Apple Jelly Caramel Pop Corn, Parsley Financier كبد الأوز كبد اوز تيران, جبلي تفاح, كرامل, فشار, بقونس	110
Cesar Salad Romaine lettuce, Focaccia Croutons and Parmesan (D) سلطة القيصر / خص روماني, خبز الفركاشيا المقرمش, جبن البارميزان	70
With Corn Fed Chicken Breast بالدجاج	80
With Seared Tiger Prawn بالفريديس	90

Dish contains (G) Gluten (D) Dairy Products (H) Healthier option (N) Nuts (P) Pork (S) Signature Dish (V) Vegetarian

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HOT SNACKS

المقبلات الساخنة

Fish and Chips Fried Cod Fish, Steak Fries, Mushy Peas, Tartare Sauce	90
سمك القد والبطاطا المقلية مع معجون البازلاء وصوص التارتار	
Vegetarian Samosa Mix Vegetables Samosa Served with Mint and Tamarind Chutney (V)	70
ساموسا بالخضروات / ساموسا محشوة بالخضروات وتقدم مع النعناع و ثمر هندي	
Satay Chicken Skewers Infused with Pan Asian Flavours, Peanut Dip (N)	90
ساتي الدجاج / أسياخ دجاج بتوابل آسيوية, صلصة فول سوداني	
Hot mezzeh Platter Selection of Homemade Arabic Mezzeh, Tahina Dip (N)	110
طبق مزة ساخنة / تشكيلة مزة عربية مقدمة مع خبز عربي و صلصة الطحينة	
Potato and Cheese Filo Cigars Stuffed Filo Pastry, Chilli Mayo, Neapolitan Sauce (G/D/V)	70
صوص نيابوليتان فيلو سيجار بالبطاطا والجبن عجينة فيلو محشوة، مايونيز حار	
Mini Mix Mashawi Chicken, Lamb, Beef Mini Skewers with Spicy Taratour & Garlic Sauce	120
مشاوي صغيرة مشكلة " أسياخ صغيرة من الدجاج، لحم الضأن، لحم بقري، صلصة تاراتور وثوم حار	
Crispy Giant Prawns Crackers "Popped" Prawns, Saffron and lemon Mayonnaise (S)	130
قريدس مقرمش / قريدس يقدم مع مايونيز الحامض و الزعفران	

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SOUP

الشوربة

Lentil Soup Cumin Scented lentil, Baby Spinach with Crispy Bread (H/V/D)	60
حساء العدس / كمون, سبانخ, خبز محمص	
Harira Soup Traditionnal Lamb Marrocan Soup, Lemon and Dates (G)	60
حساء الحريرة المغربية مع لحم الضأن, تقدم مع الليمون والتمر	
Wild Mushroom Cream Soup Black Truffle Oil and Chives Chantilly (G/H/V)	60
حساء الفطر البري بالكريمة زيت الكمأة السوداء مع كريمة الثوم المعمر	

PASTA

المعرونة

Buckwheat Penne Tomato Sauce, Stracciatella and Fresh Basil (H/V)	90
معرونة ببني الحنطة السوداء / صلصة الطماطم, جبن الاستراثياتيلا و الريحان	
Spaghetti Carbonara Turkey Bacon and Garlic, Creamy Sauce (G/D)	110
معكر سباغيتي كاربونارا لحم ديك رومي مع الثوم في صلصة الكريمة	
Spaghetti Bolognese sauce and Basil (G)	110
معرونة سباغيتي / صلصة لحم البولونيز بالطماطم و الريحان	
Fettuccine Chitarra Tiger Prawns with Creamy Bisque and Cherry Tomato (D/S)	150
معرونة اسباغيتي مع الجمبري الكبير صلصة فواكه البحر و طماطم الكرز	
Ravioli Spinach and Ricotta Ravioli, Baby Spinach and Mushroom Sauce (D/V)	110
الرافولي / سبانخ و جبن الريكوتا, صوص الفطر	
Quinoa "Risotto" white Quinoa, Lobster and Basil Cress (S)	280
ريزوتو الكينوا / كينوا بيضاء, كركند و أوراق الريحان	

Dish contains (G) Gluten (D) Dairy Products (H) Healthier option (N) Nuts (P) Pork (S) Signature Dish (V) Vegetarian

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SANDWICH

سندويشات

(Served with green salad and fries)

(تقدم مع الساطة الخضراء و البطاطا المقليّة)

Falafel Sandwich Falafel wrapped with Saj Bread, Tahina Sauce and Tomato (G/D/V) سندوتش فلافل فلافل محشوة في خبز صاج مع صوص الطحينة والطماطم.	80
Chicken Quesadilla Grilled Chicken, Melted Cheese, Guacamole and Sour Cream (D) كاساديا دجاج / دجاج مشوي, جبن, صلصة أفوكادو و كريمة	110
Portobello Slider Breaded Portobello Mushroom, Gherkin and Tomato Jam (V/G) بورتوبيللو سلايدر فطر بورتوبيللو مع فئات الخبز، مخلل وصلصة الطماطم الحلوة. فطر	90
Shawarma Sliced Marinated Chicken Wrapped with Saj Bread and Garlic Paste شوارمة/ دجاج مثيل يقدم في خبز الصاج مع صلصة الثوم	100
Club Sandwich Toasted Whole-Wheat Bread, Beef Bacon, Chicken and Egg كلوب ساندويش/ خبز التوست, شرائح لحم بقري, دجاج و بيض	110
Mini Wagyu Burgers Sesame Mini Buns, Beef, Smoked Duck, Emmental Cheese (N/D) برجر لحم الواجيو/ خبز السمسم, لحم واجيو, جبن ايمينتال	130
Baked Tuna Panini Toasted Panini with Rocket Leaves, Tuna Salad and Onions (D/G) بانيني تونة محمص بانيني محمص مع أوراق الجرجير وسلطة التونة والبصل.	100

Dish contains (G) Gluten (D) Dairy Products (H) Healthier option (N) Nuts (P) Pork (S) Signature Dish (V) Vegetarian

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PIZZA

بيتزا

Margherita | Tomato Sauce, Buffalo Mozzarella, Oregano and Basil (V/D) 80

مارغريتا | صلصة الطماطم، جبن موزاريلا الطازج، ريحان

Pomodorini Rucola | Tomato Sauce, Buffalo Mozzarella, Rucola leaves and cherry tomato (V/D) 100

الروكولا وطماطم كرزية بيتزا بومودوري |صوص طماطم، جبن موتزاريلا بقري، أوراق

Capricciosa | Turkey Ham, Artichoke, Black Olives and Wild Mushroom (D) 120

بيتزا كبريسوزا | لحم ديك رومي، خرشوف، زيتون أسود وفطر بري

Seafood Pesto | Mixed Seafood, Mozzarella, and Pesto Sauce (D/S) 120

فواكه البحر | قرييس، حبار، جبن الموزاريلا ، صلصة البيستو

Pepperoni | Tomato Sauce, Mozzarella, Beef Salami and Black Olives (D) 110

بيبيروني | صلصة طماطم، جبن الموزاريلا، لحم بقر سلامي، زيتون أسود

Black Truffle | Mascarpone, Cherry Tomato, Rocket leaves, Alba Black Truffle Shavings (D) 180

كماً أسود | جبن المسكربوني، طماطم كرزية، جرجير، قصاصات كماً أسود

DESSERT

التحلية

Gelato Selection of Italian Ice Cream and Sorbet (D) جيلاتو/ تشكيلة من الأيس كريم الايطالي و سورييه	20
Tiramisu Espresso Sacher Biscuits layered with Mascarpone Cream (S/N/D) تيراميسو اسبريسو/ بسكويت القهوة و جبن المسكربوني	50
Black forest Chocolate Bavaroise, Cocoa Sponge, Amarena Cherry (G/N/D) بلاك فورست بافارواز الشكولاتة، كاكو إسفنجي، كرز أمارينا	60
Dark Chocolate Fondant Warm Chocolate Cake, Vanilla ice Cream (D/G) شيكولاتة الفوندون الداكنة تقدم ساخنة مع فانيليا ايس كريم	60
Paris Dubai Choux, Sesam Praline Diplomate, Crispy Feuilltine (G/N) باريس دبي تشوكس، دبلومات بارلين بالسمسم، فيوتين مقرمش	65
Armani Cheese Cake Strawberry Cremoso, Marshmallow, Jelly, Basil (S/G/N/D) تشيز كيك أرمانى شيكولاتة بيضاء، توت بري، فلور، دهب	65
Traditional Kunafa Soft Cheese, Semolina, Orange Blossom Syrup, Berries (G/N/D) كنافة تقليدية جبن ناعم، سيمولينا، شراب زهر البرتقال، توت	50
Fruity Box Seasonal Fruit, Exotic Gaspacho Served on Ice (H) صحن فاكهة / شراب الفواكه الموسمية مع الجاسباتشيو الإستوائي	80
Crème Brulee Vanilla Custard, Pear Chutney, Caramel Praline, Madeleine (G) كريم برولي مع الفانيليا، معجون الإجاص و الكراميل	60
Lounge Display Calisson, Praline, Macaroons (per pc) تشكيلة لاونج : كاليسون، شيكولاتة برالين، مكارون	8
Selection of the Day Tartlets and Cakes (per pc) التشكيلة اليومية من الحلويات	40

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ARMANI / LOUNGE

AFTERNOON TEA WITH AN ITALIAN TWIST

There are few hours in life more agreeable than the hour dedicated to the ceremony known as afternoon tea. Armani/Lounge Afternoon tea blends signature English flavours with Italian inspiration presenting a selection of freshly prepared Finger sandwiches, Warm scones with clotted cream and preserves, a variety of home made cakes and pastries. Plus your choice from a range of drinks.

AED 170 per person & AED 300 per couple including afternoon food menu and your choice from the non alcoholic drinks list.

AED 250 per person & AED 450 per couple including afternoon food menu and your choice from the non alcoholic drinks list plus one glass of Bubbly Rose wine per person.

Daily from 15:00 till 18:00 PM

Armani Clasico Food Selection

SALATO (G,D)

Cucumber and Crème Cheese Tramezzino
Truffle Quail Egg & Caviar in English Muffin
Norwegian Smoked Salmon in Whole Wheat Tramezzino

DOLCE (G,N,D)

Valrhona Chocolate Coffee Opera Cake
Armani White Chocolate Cheese Cake
Lemon Tart With Gold Leaf

TORTE (G,N,D)

Vanilla and Chocolate Marble Cake
Carrot Cake, Walnut
Banana Cake with Pecan

SCONES (G,N,D)

Freshly Baked Scones| Plain, Raisin
and Chocolate Chips.
Served with Homemade Lemon Curd, Strawberry Preserve,
Nutella and Clotted Cream

تشكيلة الطعام الكلاسيكية

المقبلات

ساندوتش الجبن الكريمي والخيار
ساندوتش بيض السممان مع الكافيار والفطر علي الخبز الفرنسي
ساندوتش السلمون المدخن مع الخبز الاسمر

الحلويات

كعكة القهوة والشيكولاتة
كعكة الجبن والشيكولاتة البيضاء
كعكة الليمون مع رقائق الذهب

الكعكة الفرنسية

كعكة الفانيلا والشيكولاتة
كعكة الجزر والجوز
كعكة الموز والبيكان

تشكيلة كعك الاسكون

الكعك السادة, كعك التوت المجفف وشرائح الشيكولاتة
تقدم مع الليمون الرائب, مركز الفراولة, شيكولاتة النوتيلا و الكريمة

Drinks Selection

Classic Tea

Black Tea / الشاي الاسود

English breakfast / شاي الفطور الانجليزي

Earl Gray/ ايرل جراي

Royal Darjeeling / رويال دارجيلنج ملكي

Chocolate tea / شاي الشيكولاتة

Green Tea / الشاي الاخضر

Jasmine pearls / لؤلؤ الياسمين

Moroccan mint / نعناع مغربي

Emperor Sencha / الامبراطور سينشا

Genmaicha / جنمايكا

Decaffeinated Herbal Infusion tea / شاي الاعشاب

Chamomile / البابونج

Lime blossom / زهرة الليمون

Eternal summer (sweet summer rose blossom with raw berries)

شاي الصيف الابدي

Flavoured Ice Tea (AED 30 additional) / الشاي البارد المنكه

Wild berry tea / شاي التوت البري

Lemon & mint tea / شاي الليمون والنعناع

Lychee tea / شاي الليتشي

Passion & Peach tea / شاي الخوخ والباشن

Drinks Selection

COFFEE / قهوة

Espresso / إسبريسو

Double Espresso / إسبريسو مزدوج

Cappuccino / كابوتشينو

Latte / كافي لاتي

Shakerato Ice Coffee / شاكيراو

Gold Cappuccino (AED 40 additional, 24 karat gold layer)

Water / مياه

Acqua Panna 500 ml / أكوا بانا 500 مل

Acqua Panna 750 ml (for couple) / أكوا بانا 750 مل

San Pellegrino 500 ml / سان بلغرينو 500 مل

San Pellegrino 750 ml (for couple) / سان بلغرينو 750 مل

