

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.

SAFFRON MENU

Our three course Saffron menu offers varieties of authentic dishes with tongue-tingling flavours, 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 Black Cod | Char-grilled Black Cod 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/SS)

Main Course (Sharing)

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

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

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

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 (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 480 per person

ANISE MENU

Our Anise menu indulges your palate in a spicier fusion of flavours, 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)

Mahi Achari | Chargrilled black sea bream marinated with pickle paste, ginger and green chilli (M/S)

Murgh Ki Champ | Chicken thigh marinated with barbeque sauce, red chilli and roasted cumin (G/SB/SS)

Amrtsari Seekh Kebab | Royal cumin spiced minced lamb skewer coated with peppers (D)

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

Main Course (Sharing)

Lamb Vindaloo | Slow cooked lamb and baby potatoes in malt vinegar and red chilli (M)

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)

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

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

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

Seasonal sliced fresh fruits with assorted berries

AED 399 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, mint yoghurt (D/G)

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

Makai Methi ki Seekh | Vegetable seekh flavored with sweet corn and fenugreek (D/G/V)

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

Main Course (Sharing)

Kadhai Paneer | Diced cottage cheese tossed with peppers, onion and ginger (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 325 per person

ARMANI/AMAL SIGNATURE PLATTERS

Armani/Amal Veg Sampler (D/G/M/V) Raj Kachori, Kale ki Tikki, Makai Methi ki Seekh, Soya Ki Champ and Gulkandi Paneer Tikka	180
Armani/Amal Grill Sampler (D/G/S/SB/SS/V) Gulkandi Paneer Tikka, Murgh Ki champ, Mahi Achari, Kothmir Jhinga and Gosht Ki Pasillian	290
Armani/Amal Tandoor Sampler (D/M/S/V) Malai Broccoli, Gulmehendi Murgh Tikka, Masala Black Cod, Kafir Lime Jhinga and Amritsari Seekh Kebab	290
Armani/Amal Meat Sampler (D/G/M/S/SB/SS) Selection of Meat and Seafood Kebabs	320

APPETIZER / VEGETARIAN (V)

Seasonal Mixed Salad (Vegan) Mixed leaves, avocado and herb pesto, tomato caviar, olive oil	75
Dal ka Shorba (Vegan) North Indian-style lentil soup, tomato pearls, coriander cress	60
Pani Pouri Shots (G) (Vegan) Crispy Pooris, masala quinoa chaat, sweet and spicy shots	50
Raj Kachori (D/G) Tangy masala potato, tomato infused dhokla crumble, sweet yoghurt	65
Punjabi Samosa (D/G/N/SS) Vegetable samosa, Punjabi chole, roasted red pepper hummus, edible gold	65
Kale ki Tikki (D/G) Kale, Swiss chard and Edamame patties stuffed with Pecorino Romano, mint yoghurt	75

APPETIZER / NON-VEGETARIAN

Chicken Tikka Quesadilla (D/G/M) 🍴 Quesadilla stuffed with chicken tikka served with guacamole, smoked red jalapeno tomato salsa and Indian cheddar	90
Galouti Kebab (D/E/G/N) 🍴 Tender lamb patties, foie gras, garlic mayo, parantha	100
Scallop Balchao (G/S/SB) 🍴 Pan-seared scallops tossed in Balchao masala, coriander chutney, rice cracker, Ikura	105

TANDOOR

(All dishes served with vegetable salad)

Makai Methi ki Seekh (D/G/V)	90
Vegetable seekh flavored with sweet corn and fenugreek	
Malai Broccoli (D/V)	90
Cheese marinated broccoli florets smoked in Tandoor	
Nawabi Chicken Tikka (D)	125
Chicken breast infused with thyme, coriander and cream cheese	
Gulmehendi Murgh Tikka (D/M) 🍴	125
Rosemary-scented tandoor spiced chicken thigh tikka	
Amritsari Seekh Kebab (D)	170
Royal cumin spiced minced lamb skewer coated with pepper	
Masala Black Cod (D/M/S)	175
Char-grilled black cod marinated with raw mango and carom seeds	
Kafir Lime Jhinga (D/S)	180
Lime leaf, lemongrass and chilli marinated prawn, Tandoor smoked	

GRILL

(All dishes served with vegetable salad)

Soya Ki Champ (D/G/V/SB)	90
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	
Murgh Ki Champ (G/SB/SS) 🍴	125
Chicken thigh marinated with barbeque sauce, red chilli and roasted cumin	
Mahi Achari (M/S)	150
Char-grilled black sea bream marinated with pickle paste, ginger and green chilli	
Kothmir Jhinga (S) 🍴	180
Tiger prawn marinated with fresh coriander, garlic and green chilli	
Gosht Ki Pasillian	200
Lamb chop infused with balsamic and Tellicherry pepper	

CLASSIC MAINS

POULTRY / MEAT

Murgh Makhni (D/M) Chicken tikka cooked in rich creamy tomato sauce	140
Murgh Tikka Masala (D/N/M) Chicken tikka tossed with chunky tomato and onion sauce	140
Chicken Chettinad (M) 🍴 Coastal special Chettinad spice marinated chicken curry	140
Rajasthani Nalli (D/M) 🍴 Lamb shank stewed with whole spices yoghurt sauce	165
Lamb Vindaloo (M) 🍴 Slow-cooked lamb and baby potatoes in malt vinegar and red chilli	175
Lamb Rogan Josh (M) Lamb leg morsels stewed with tomatoes, red chillies and fennel	175

SEAFOOD

Fish Moilee (S) Kingfish cooked with curry leaf, ginger and coconut sauce	170
Goan Prawn Curry (S) 🍴 Tiger prawn with chilli vinegar, kokum and coconut sauce	175
Andhra Lobster Curry (D/M/S) 🍴 Butter-poached lobster served with spicy coastal curry	300

VEGETARIAN MAINS (V)

Chana Masala (D) (Vegan)	100
Tangy chickpea curry with Punjabi spices	
Veg Tawa Masala (D/N)	100
Seasonal vegetables stir fried with spring onion and tomatoes	
Saag Meloni (D)	100
Seasonal vegetables cooked with spinach and tempered with garlic and cumin	
Broccoli and Asparagus Poriyal (N/M) (Vegan)	110
Stir-fried broccoli, asparagus and cashew nut with fresh coconut	
Mirchi Baigan ka Salan (M/N/SS) (Vegan) 🍴	105
Japanese eggplant and Jodhpur Chilli tempered with mustard seed and curry leaf, cooked in peanut and sesame sauce	
Chilli Mushroom (G/SB) (Vegan) 🍴	110
Wild mushroom tossed with pepper, onion and chilli	
Kadhai Paneer (D/N) 🍴	120
Diced cottage cheese cubes tossed with pepper, onion and ginger	
Truffle Paneer Kofta (D/N)	135
Truffle-infused cottage cheese dumplings stuffed with pine nuts, cashew and yoghurt sauce	

ACCOMPANIMENTS (V)

Kadhai Gobi (D)	70
Cauliflower sautéed with onion and pepper	
Saag Aloo (D)	70
Spinach and potato with garlic and coriander	
Aloo Udayagiri (Vegan)	70
Tempered baby potatoes with roasted coriander and curry leaves	
Dal Makhni (D)	75
Creamy black lentil enriched with tomato and butter	
Dal Panchmel (D/M)	75
Five yellow lentils tempered with cumin, garlic and tomato	
Green Salad (Vegan)	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)	160
Fragrant chicken layered with saffron infused basmati rice	
Gosht Biryani (D/M/N)	180
Awadhi-style lamb layered with aromatic basmati rice	
Jhinga Biryani (D/S)	190
Tiger prawn layered with aromatic 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)	20
Butter naan (D/E)	20
Garlic naan (D/E)	20
Tandoori roti (Vegan)	20
Butter roti (D/V)	20
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
Truffle kulcha (D/E)	80

RICE (V)

Steamed Rice (Vegan)	30
Steamed basmati rice	
Jeera Rice (D)	35
Basmati rice tempered with cumin and ghee	
Saffron Rice (Vegan)	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
Stone (D/E/N) 64% dark chocolate mousse, milk chocolate chantilly, caramel ice cream	80
Exotica (D/E/G) Coconut mousse, exotic fruit Brunoise, crumble and exotic fruit sorbet	80
Speculoos (D/E/G/N) Speculoos mousse, apricot marmalade, spice sable, apricot sorbet	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
Saffron Panacotta (G) (Vegan) Forest berries marmalade, wild berries sorbet	75
Seasonal sliced fresh fruits with assorted berries (Vegan)	60

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