

ARMANI / AMAL



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 flavors taking you on a culinary journey through-out India. With pre-plated starters, main courses to share and pre-plated desserts as 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 green cardamom, 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 (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 460 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 with sensational and dynamic taste of India

Starter (Plated)

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

Mahi Ajwaini | Carom seed and turmeric scented grilled black Pomfret fillet (S)

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

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

Main Course (Sharing)

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

Chicken Chettinad | Coastal special Chettinadu spice marinated chicken curry (M)

Goan Prawn Curry | Tiger prawn with chilli 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 390 per person

CUMIN MENU / VEGETARIAN

Heaven of vegetarian dishes, most certainly demonstrating the spice of life with delicacies from all around India's hotspot. 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)

Aloo Tikki Chaat | Deep fried green peas potato cake, masala chickpeas (D)

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

Makai Meethi 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 315 per person

ARMANI/AMAL SIGNATURE PLATTERS

Armani/Amal Veg Sampler (D/G/M/V) Raj Kachori, Aloo Tikki Chaat, Makai Meethi ki Seekh, Soya Ki Champ, Ambi Paneer Tikka	180
Armani/Amal Grill Sampler (D/G/S/V) Ambi Paneer Tikka, Murgh Ki champ, Mahi Ajwaini, Kothmir Jhinga and Gosht Ki Pasillian	290
Armani/Amal Tandoor Sampler (D/M/S/V) Malai Broccoli, Meethe Neem ka Murgh, Masala Black Cod, Kafir Lime Jhinga and Amritsari Seekh Kebab	290

APPETIZER / VEGETARIAN

Raj Kachori (D/G) Tangy masala potato, dhokla crumble, yoghurt sphere	60
Punjabi Samosa (D/G/N) Vegetable samosa, Punjabi chole, saffron yoghurt	65
Aloo Tikki Chaat (D) Fried green peas potato cake, masala chickpeas and tamarind chutney	70
Pani Poori Shots (G) Crispy Pooris, masala quinoa chaat, sweet and spicy shots	50

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
Kadak Jhinga (E/G/S) 🍴 Crispy prawn crusted with semolina, Sambhal aioli, Raw mango salsa, pickled onion	135

TANDOOR (ALL dishes served with charcoal grilled vegetables salad)

Makai Meethi ki Seekh (D/G/V) Vegetable seekh flavored with sweet corn and fenugreek	90
Malai Broccoli (D/V) Cheese marinated broccoli florets smoked in Tandoor	90
Kafir Lime Jhinga (D/S) Lime leaf, lemongrass and chilli marinated prawn, Tandoor smoked	180
Nawabi Chicken Tikka (D) Chicken breast infused with green cardamom, coriander and cream cheese	125
Meethe Neem Ka Murgh (D/M) 🍴 Curry leaf flavored tandoor spiced chicken thigh tikka	125
Amritsari Seekh Kebab (D) Royal cumin spiced minced lamb skewer coated with pepper	160
Masala Black Cod (D/M/S) Char grilled Black Cod marinated with raw mango and carom seeds	170

GRILL

All dishes served with charcoal grilled vegetables salad

Ambi Paneer Tikka (D/V/M) Pomegranate molasses infused cottage cheese filled with raw mango chutney	100
Soya Ki Champ (D/G/V/SB) Soya bean chunks marinated with Kashmiri Chilli and black pepper	90
Murgh Ki Champ (G/SB/SS) 🍴 Chicken thigh marinated with barbeque sauce, red chilli and roasted cumin	125
Mahi Ajwaini (S) Carom seed and turmeric scented grilled black Pomfret fillet	150
Kothmir Jhinga (S) 🍴 Tiger prawn marinated with fresh coriander, garlic and green chilli	180
Gosht Ki Pasillian Lamb chop infused with balsamic and Tellicherry pepper	190

CLASSIC MAINS

POULTRY / MEAT

Murgh Makhni (D/M) Chicken tikka cooked in rich creamy tomato sauce	135
Murgh Tikka Masala (D/N/M) Chicken tikka tossed with chunky tomato and onion sauce	135
Chicken Chettinad (M) 🍴 Coastal special Chettinadu spice marinated chicken curry	135
Rajasthani Nalli (D/M) 🍴 Lamb shank stewed with whole spices yoghurt sauce	160
Lamb Vindaloo (M) 🍴 Slow cooked lamb and baby potatoes in malt vinegar and red chilli	170
Lamb Rogan Josh (M) Lamb leg morsels stewed with tomatoes, red chilies and fennel	170

SEAFOOD

Goan Prawn Curry (S) 🍴 Tiger prawn with chilli vinegar, kokum and coconut sauce	170
Fish Moilee (S) Kingfish cooked with chilli curry leaf, ginger and coconut sauce	160
Lobster Gassi (D/M/S) 🍴 Butter Poached lobster served with tangy bouillabaisse style Gassi sauce	290

VEGETARIAN MAINS

Chana Masala (D) Tangy chickpea curry with Punjabi spices	100
Veg Tawa Masala (D/N) Seasonal vegetables stir fried with spring onion and tomatoes	100
Saag Meloni (D) Seasonal vegetables cooked with spinach and tempered with garlic and cumin	100
Broccolini and Asparagus Poriyal (N/M) Stir fried broccolini, asparagus and cashew nut with fresh coconut	100
Baigan Bharta (D) Tandoor roasted eggplant and green peas tempered with cumin and green chilli	100
Chilli Mushroom (D/G/SB) 🍴 Wild mushroom tossed with pepper, onion and chilli	110
Kadhai Paneer (D/N) 🍴 Diced cottage cheese cubes tossed with pepper, onion and ginger	120
Paneer Makhni (D) Diced cottage cheese cubes cooked in rich creamy tomato sauce	120

ACCOMPANIMENTS

Dal Makhni (D) Creamy black lentil enriched with tomato and butter	75
Dal Panchmel (D/M) Five yellow lentils tempered with cumin, garlic and tomato	75
Kadhai Gobi (D) Cauliflower sautéed with onion and pepper	70
Saag Aloo (D) Spinach and potato with garlic and coriander	70
Aloo Udayagiri Tempered baby potatoes with roast coriander and curry leaves	70
Green Salad Sliced carrot, cucumber, tomato, onion and fresh greens	25
Raita (D) Cucumber and tomato yoghurt spiced with mint and roasted cumin	25

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)	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	20
Butter roti (D)	20
Paratha (D)	25
Mint paratha (D)	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

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

DESSERTS

Gulab Jamun (D/G/N) Golden fried milk dumplings	60
Saffron Rasmalai (D/N) Saffron and cardamom flavored milk dumplings	60
Gajar Halwa (D/N) Traditional carrot pudding with reduced milk and pistachio	60
Cardamom Kulfi (D/N) Cardamom flavored Indian pistachio ice cream with falooda	65
Chocolate Molten (D/E/G/N) 70% dark chocolate, golden brownie with coffee cardamom ice cream	80
Bebinca (D/E/G/N) Crème brulee, cassonade, Cinnamon Ice cream	80
Kala Jamun cheesecake (D/E/G/N) Strawberry Chantilly, fruit caviar and forest berries	70
Chocolate Sphere (D/E/G/N) 64% dark chocolate mousse, cashew nuts brownies, caramel ice cream	80
Exotica (D/E) Coconut mousse, mango brunoise, crumble and passion fruit sorbet	70
Malai Ghewar (D/G/N) Traditional sweetened Ghewar, Rabri foam, Malai ice cream, 24kt Gold	70
Seasonal sliced fresh fruits with assorted berries	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