

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.

ARMANI/AMAL TASTING MENU

Tradition and authenticity meet contemporary cooking methods in a mouthwatering six course pre-plated menu that excites the palate and showcases the talents of our award-winning chefs.

Appetiser (D/G/S)

Raw mango scented Masala Black Cod | Scallop Balchao with coriander chutney

Starter (D/E/G/N)

Methi Chicken Taco | Galouti Kebab with foie gras

Grill/Tandoor (D/M)

Rosemary scented spiced Tandoori Chicken Tikka | Balsamic Lamb Chop, tellichery pepper

Sorbet

Lemon Sorbet

Fish (D/S)

Nilgiri Salmon | Baked salmon, baby carrots, Nilgiri sauce

Meat (D)

Beef Short Ribs | Slow cooked short ribs, onion and parsnip purée, roasted potatoes, glazed shallots

Dessert (D/E/G)

Exotic Millefeuille | Light coconut mousse, exotic marmalade, mango-passion fruit sorbet

AED 645 per person

SAFFRON MENU

Discover three courses featuring a selection of authentic dishes rich with tongue-tingling flavours that take you on a culinary journey through India. From plated starters to sharing main courses and a grand dessert finale, contemporary dining is paired with tradition for a mouthwatering experience.

Starter (Plated)

Kothmir Jhinga | Tiger prawn marinated with fresh coriander, garlic and green chilli (S)

Masala Black Cod | Chargrilled 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 suffused with thyme, coriander and cheese (D)

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

Main Course (Sharing)

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

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

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

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

Cucumber Raita (D)

Selection of Tandoori Breads (D/E/G)

Dessert (Plated)

Exotica | Coconut mousse, mango-passion fruit sauce (D/E/G/N)

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

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

Seasonal sliced fresh fruits with assorted berries

AED 495 per person

ANISE MENU

Feast on three indulgent courses that deliver an elevated fusion of spices to tantalise and excite the palate. From plated starters to sharing main courses and a memorable dessert conclusion, we place authentic Indian techniques, ingredients and innovation in the culinary spotlight.

Starter (Plated)

Meethe Neem Ki Mahi | Chargrilled sea bream marinated with curry leaf, ginger and green chilli (S)

Murgh Ki Champ | Chicken thigh marinated in dark soy sauce, ginger, sesame oil and red chilli (G/SB/SS)

Kashmiri Seekh Kebab | Fenugreek-infused spiced minced lamb skewer with coriander and onion (D)

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

Main Course (Sharing)

Lamb Kolhapuri | Slow-cooked lamb leg morsels with coconut, onion and red chilli (M/SS)

Murgh Tikka Masala | Chicken tikka tossed in a fragrant tomato and onion sauce (D/M/N)

Goan Prawn Curry | Tiger prawns with chili vinegar, kokum and coconut sauce (S)

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

Saffron Rice | Cucumber Raita (D)

Selection of Tandoori Breads (D/E/G)

Dessert (Plated)

Exotica | Coconut mousse, mango-passion fruit sauce (D/E/G/N)

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

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

Seasonal sliced fresh fruits with assorted berries

AED 425 per person

CUMIN MENU / VEGETARIAN (V)

Celebrate the delectable diversity of vegetarian cuisine with three thoughtfully crafted courses that put innovation and authenticity on a plate. From plated starters to sharing main courses and sweetly indulgent desserts, explore nature's bounty with a uniquely Armani/Amal take on India's culinary heritage.

Starter (Plated)

Mushroom Galouti Kebab | Mushroom patties, enoki mushrooms, burnt chilli yoghurt, mushroom tuile (D/G/N)

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

Kale Aur Corn Ki Seekh | Crispy kale and corn seekh kebab flavoured with ginger, cumin and coriander root (D/G/V)

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

Main Course (Sharing)

Lauki Paneer Ka Kofta | Bottle gourd and cottage cheese dumplings stuffed with burrata and cashews(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 lentils enriched with tomato and butter (D)

Steamed Rice | Cucumber Raita (D)

Selection of Tandoori Breads (D/G)

Dessert (Plated)

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

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

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

AED 345 per person

ARMANI/AMAL SIGNATURE PLATTERS

Vegetarian Sampler (D/G/M/N/SB/V) Raj kachori; Basil and coriander ki tikki; Kale aur corn ki seekh; Soya ki champ; Gulkandi paneer tikka	185
Grilled Sampler (D/G/S/SB/SS/V) Gulkandi paneer tikka; Murgh ki champ; Meethe neem ki mahi; Kothmir jhinga; Gosht ki pasillian	325
Tandoor Sampler (D/M/S/V) Haryali mushroom; Gulmehendi murgh tikka, Masala black cod, Wasabi jhinga; Kashmiri seekh kebab	325
Non-vegetarian Sampler (D/G/M/S) Gosht ki pasillian, Kothmir jhinga; Masala black cod; Nawabi chicken tikka; Kashmiri seekh kebab	350
APPETIZER / VEGETARIAN (V)	
Seasonal Mixed Salad (VE) Mixed leaves, avocado and herb pesto, tomato caviar, olive oil	75
Dal ka Shorba (D/G) Lentil soup, urad dal koshambir, gram flour cannelloni	70
Melon & Mint Shorba (VE) Chilled honeydew, musk melon and mint soup scented with roasted cumin	70
Pani Poori Shots (G/VE) Crispy pooris, trio of chaat fillings, flavoured accompanying shots	60
Raj Kachori (D/G) Tangy potato masala, tomato-infused dhokla crumble, sweet yoghurt	70
Punjabi Samosa (D/G/N/SS) Vegetable samosa, Punjabi chole, roasted red pepper hummus, edible gold	75
Basil Coriander Ki Tikki (D/G/N) Basil and coriander patties, gooseberry chutney, beetroot yoghurt, kataifi	75
Mushroom Galouti Kebab (D/G/N) 🍴 Mushroom patties, enoki mushrooms, burnt chilli yoghurt, mushroom tuile	75
Empanada (D/G) Indian Cheddar cheese and yoghurt stuffing, avocado, chilli chutney	75
APPETIZER / NON-VEGETARIAN	
Methi Chicken Taco (D/E/G/M/SS) 🍴 Mini tacos with fenugreek-scented chicken, avocado purée, chilli mayonnaise, mixed peppers and onions	95
Peppered Duck Gyoza (G/M/SS) Confit duck leg, pepper masala, mustard seeds, chilli and sesame pearls	90
Galouti Kebab (D/E/G/N) 🍴 Tender lamb patties, foie gras, garlic mayonnaise, paratha	110
Scallop Balchao (G/S/SB) 🍴 Pan-seared scallop tossed balchao masala, coriander chutney, rice cracker, salmon roe	125

TANDOOR

(All dishes served with tomato and mustard chutney)

Kale Aur Corn Ki Seekh (D/G/V)	100
Crispy kale and corn seekh kebab flavoured with ginger, cumin and coriander root	
Khatta Meetha Avocado(VE)	100
Chargrilled Haas avocado, tamarind and chilli	
Haryali Khumbh (D/M/V) 🍴	100
Tarragon-infused stuffed mushroom marinated with coriander, chilli and ginger	
Nawabi Chicken Tikka (D)	130
Chicken breast infused with thyme, coriander and cream cheese	
Gulmehendi Murgh Tikka (D/M) 🍴	130
Rosemary-scented spiced tandoor chicken thigh tikka	
Kashmiri Seekh Kebab (D)	180
Fenugreek-infused spiced minced lamb skewers coated with coriander and onion	
Wasabi Jhinga (D/S)	180
Tandoor smoked wasabi, preserved ginger and roasted garlic marinated prawns	
Masala Black Cod (D/M/S)	230
Chargrilled black cod marinated with raw mango and carom seeds	

GRILL

(All dishes served with apple and kiwi chutney)

Soya Ki Champ(D/G/V/SB)	100
Soya bean chunks marinated with Kashmiri chilli and black pepper	
Gulkandi Paneer Tikka(D/M/V)	100
Grilled cottage cheese tikka stuffed with preserved rose petal chutney	
Subz Sigdi (VE)	100
Broccolini, asparagus and heirloom carrots marinated with ginger, coriander and chilli	
Murgh Ki Champ (G/SB/SS) 🍴	130
Chicken thigh marinated with dark soy sauce, ginger, sesame and red chilli	
Meethe Neem Ki Mahi (S)	160
Chargrilled sea bream marinated with curry leaf, ginger and green chilli	
Kothmir Jhinga (S) 🍴	180
Tiger prawns marinated with fresh coriander, garlic and green chilli	
Gosht Ki Pasillian	210
Lamb chop infused with balsamic and Tellicherry pepper	

CONTEMPORARY MAINS

Chicken Roulade (D)	220
Chicken breast stuffed with spiced chicken mince, spinach, truffle, asparagus, masala chicken jus	
Beef Short Ribs (D/G/SB/SS)	300
Slow-cooked short ribs, onion and parsnip purée, roasted potatoes, glazed shallots	
Nilgiri Lobster (D/G/M)	399
Butter poached lobster, baby carrots, avocado salad, Nilgiri sauce	

CLASSIC MAINS

POULTRY / MEAT

Murgh Makhni (D/M)	150
Chicken tikka cooked in a rich creamy tomato sauce	
Murgh Tikka Masala (D/N/M)	150
Chicken tikka tossed with a fragrant tomato and onion sauce	
Tari Wala Kukkad(M) 🍴	150
Spicy homestyle chicken curry cooked with onion, tomatoes and garlic	
Rajasthani Nalli (D/M) 🍴	175
Lamb shank stewed with whole spices, yoghurt sauce	
Lamb Kolhapuri(M/SS) 🍴	175
Slow-cooked lamb leg morsels with coconut, onion and red chilli	
Lamb Rogan Josh(M)	175
Lamb leg morsels stewed with tomatoes, red chillies and fennel	

SEAFOOD

Meen Moilee (S)	170
Kingfish cooked with curry leaf, ginger and coconut sauce	
Goan Prawn Curry (S) 🍴	175
Tiger prawns with chilli vinegar, kokum and coconut sauce	
Malabar Lobster Curry (D/M/S) 🍴	399
Butter poached lobster served with a spicy Malabar curry	

VEGETARIAN MAINS (V)

Chana Masala (VE) Tangy chickpea curry with Punjabi spices	110
Vegetable Kolhapuri(SS) 🍴 Seasonal vegetables stir-fried with coconut, onion and red chilli	110
Saag Meloni (D) Seasonal vegetables cooked with spinach and tempered with garlic and cumin	110
Broccolini and Asparagus Poriyal (M/N/VE) Stir-fried broccolini, asparagus and cashew nuts with fresh coconut	110
Achari Baingan (M/VE) 🍴 Roasted eggplant cooked with pickle paste, onion and tomato	110
Mushroom Pepper Fry (M/VE) 🍴 Wild mushrooms tempered with pepper, mustard and coconut	110
Kadhai Paneer (D/N) 🍴 Diced cottage cheese cubes tossed with mixed peppers, onion and ginger	120
Lauki Paneer Ka Kofta (D/N) Bottle gourd and cottage cheese dumplings stuffed with burrata, cashew and yoghurt sauce	135

ACCOMPANIMENTS (V)

Kadhai Gobi (D) Cauliflower sautéed with onion and mixed peppers	75
Saag Aloo (D) Spinach and potato with garlic and coriander	75
Aloo Udayagiri (VE) Tempered baby potatoes with roasted coriander and curry leaves	75
Dal Makhni (D) Creamy black lentils enriched with tomato and butter	75
Dal Panchmel (M) Mixed yellow lentils tempered with cumin, garlic and tomato	75
Green Salad (VE) 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)	170
Fragrant chicken layered with saffron-infused basmati rice	
Gosht Biryani (D/M/N)	180
Awadhi-style lamb layered with basmati rice	
Jhinga Biryani (D/S)	190
Aromatic tiger prawns cooked with fragrant basmati rice	
Mumbai Vegetable Biryani (D/V)	120
Fragrant basmati rice cooked with mixed vegetables	

TANDOOR BREADS (G)

Amal bread basket (Two pieces each of plain, butter and garlic naan) (D)	60
Plain naan (D/E)	25
Butter naan (D/E)	25
Garlic naan (D/E)	25
Tandoori roti (VE)	25
Butter roti (D/V)	25
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
Sundried tomato, olive and parmesan kulcha (D/E)	40
Truffle kulcha (D/E)	80

RICE (V)

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

DESSERTS

Gulab Jamun (D/G/N/V) Golden fried milk dumplings	60
Saffron Rasmalai (D/N/V) Saffron and cardamom flavoured milk dumplings	60
Gajar Halwa (D/N/V) Traditional carrot pudding with thickened milk and pistachios	60
Cardamom Kulfi (D/N/V) Cardamom-flavoured Indian pistachio ice cream with falooda	65
Wild Berry Granita (VE) Berry marmalade, fresh wild berries, edible flowers	80
Passion Jivara (D/E/G/N) Gianduja chocolate mousse, passion fruit purée, hazelnut dacquoise, Jivara Chantilly	75
Pista Semifreddo (D/E/G/N) Jaconde sponge, pistachio semifreddo and forest berry marmalade	75
Exotica Mille-feuille(D/E/G) Light coconut mousse, exotic marmalade, mango-passion fruit sorbet	80
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 kulfi, served with falooda	90
Indian Dessert Quartet (D/G/N/V) Gulab Jamun, Gajar Halwa, Cardamom Kulfi and Rasmalai	100
Seasonal sliced fresh fruits with assorted berries (VE)	70

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