

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 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)

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

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

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

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

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 dumplings (D/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)

AED 460 per person

AMAL CAROM MENU

Our Carom 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)

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

Masala Black Cod | Char grilled Black Cod marinated with carom seeds (D)

Meethe Neem Ka Murgh | Curry leaf flavored tandoor spiced chicken thigh (D)

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

Main Course (Sharing)

Lamb Rogan Josh | Lamb leg morsels stewed with tomatoes, red chilies and fennel

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

Bombay Aloo | Cumin tempered baby potato with tamarind and spring onion (D)

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 349 per person

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (PORK) Shellfish (S) Vegetarian (V) Gluten (G)

All prices are in AED (inclusive of 7% municipality fee, 10% service charge and 5% VAT)

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/G)

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

Punjabi Samosa | Vegetable samosa, Punjabi chole, saffron yoghurt (D/G/N)

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

Bombay Aloo | Cumin tempered baby potato with tamarind and spring onion (D)

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

Steam Rice | Cucumber Raita (D)

Selection of Tandoori Breads (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 299 per person

APPETIZER / VEGETARIAN

Raj Kachori (D/G/V) Tangy masala potato, dhokla crumble, yoghurt sphere with tamarind jelly	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 (D/G) Crispy Pooris, masala quinoa chaat, sweet and spicy shots	50

APPETIZER / NON-VEGETARIAN

Chicken Tikka Quesadilla (D/G) 🍴 Quesadilla stuffed with chicken tikka served with guacamole, smoked red jalapeno tomato salsa and Indian cheddar	85
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TANDOOR

All dishes served with charcoal grilled vegetables salad

Nawabi Chicken Tikka (D) Chicken breast infused with green cardamom, coriander and cream cheese	125
Meethe Neem Ka Murgh (D) 🍴 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) 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) Pomegranate molasses infused cottage cheese filled with raw mango chutney	100
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) Chicken tikka cooked in rich creamy tomato sauce	135
Murgh Tikka Masala (D/N) Chicken tikka tossed with chunky tomato and onion sauce	135
Lamb Rogan Josh Lamb leg morsels stewed with tomatoes, red chillies and fennel	170
Rajasthani Nalli (D) Lamb shank stewed with whole spices yoghurt sauce	160

SEAFOOD

Goan Prawn Curry 🐟 Tiger prawn with chilli vinegar, kokum and coconut sauce	170
Fish Moilee Kingfish cooked with chilli curry leaf, ginger and coconut sauce	160

VEGETARIAN MAINS

Pindi Chole (D) Tangy chickpea curry with Punjabi spices	100
Veg Tawa Masala (D) Seasonal vegetables stir fried with spring onion and tomatoes	100
Kadhai Paneer (D/N) 🍴 Diced cottage cheese cubes tossed with pepper, onion and ginger	120
Chilli Mushroom (D/G) 🍴 Wild mushroom tossed with pepper, onion and chilli	110

ACCOMPANIMENTS

Dal Makhni (D) Creamy black lentil enriched with tomato and butter	75
Dal Panchmel (D) 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
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 | 2 people

Nizami Murgh Biryani (D) Fragrant chicken layered with saffron infused basmati rice	160
Gosht Biryani (D/N) Awadhi style lamb layered with aromatic basmati rice	180
Mumbai Vegetable Biryani (D) Fragrant basmati rice cooked with aromatic mixed vegetables	120

TANDOOR BREADS (G)

Amal bread basket (Two pieces each of Plain, Butter and Garlic naan) (D)	60
Plain naan (D)	20
Butter naan	20
Garlic naan	20
Tandoori roti	20
Butter roti (D)	20
Paratha	25
Mint paratha (D)	25
Chilli cheese kulcha (D)	30

RICE

Steam Rice	30
Steamed basmati rice	
Biryani Rice (D)	50
Cardamom and mace flavored basmati rice	

DESSERTS

Gulab Jamun (D/G/N)	60
Golden fried milk dumplings with hibiscus jelly and berries	
Saffron Rasmalai (D/N)	60
Saffron and cardamom flavored milk dumplings	
Gajar Halwa (D/G/N)	60
Traditional carrot pudding with reduced milk and pistachio	
Cardamom Kulfi (D/N)	65
Cardamom flavored Indian pistachio ice cream with falooda	
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