



FLAVOURS
OF 

1-31 October 2024
Mandarin Oriental, Doha



EXPLORE A WORLD OF CULINARY DIVERSITY



“Flavours of M.O. returns for its second year, continuing our annual celebration of global gastronomy.”

Welcome to the second annual Flavours of M.O., an extraordinary month-long celebration of global gastronomy at Mandarin Oriental, Doha. This October, immerse yourself in a culinary odyssey as we gather acclaimed chefs for an unparalleled dining experience. Enjoy hands-on masterclasses, exclusive tastings, and meticulously crafted set menus across our restaurants.

Flavours of M.O. is not just a festival—it’s a distinctive culinary journey that unites food enthusiasts to savour the art of exceptional cuisine. Over the course of the month, explore a vibrant range of flavours, engage in enriching conversations, and create lasting memories.

This year, we are proud to showcase Qatari Chef Noof Al Marri from Desert Rose Restaurant, who will be collaborating with Heenat Salma Farm to present a unique dining experience celebrating local, organic Qatari cuisine. Joining her is leading pastry Chef Pablo from Mandarin Oriental, Bangkok, renowned for his exceptional pastry creations, crafted through years of experience. Alongside them, acclaimed Chefs Izu Ani and Chef Ishan will add their exceptional talents to the festival, ensuring a month of unparalleled culinary brilliance.

Be sure to reserve your spot for one of the exceptional masterclasses offered during Flavours of M.O. For cocktail enthusiasts, Penrose Bar—ranked among the Top 8 Best Bars in Asia—will host a Cocktail Masterclass, offering a chance to discover their award-winning craft. Whether you’re keen to explore the delicate art of matcha with Hām-bîn or create latte masterpieces with Wings Coffee, each session is designed to enrich your culinary journey. With limited spaces available, secure your place and join this extraordinary celebration of culinary excellence.



MASTERCLASS SERIES

<p>THE ART OF TIRAMISU Chef Jason, Mandarin Oriental 1 Oct 4 - 6pm Gelato QAR 280</p>	<p>PÂTE À CHOUX CREATIONS Chef Jason, Mandarin Oriental 7 Oct 4 - 6pm Gelato QAR 280</p>	<p>TIRAMISU CREATIONS Chef Ishan 22 Oct 4 - 6pm IZU Mezzanine QAR 280</p>
<p>CUPCAKE DECORATING FOR KIDS Chef Jason, Mandarin Oriental 2 Oct 4 - 6pm Gelato QAR 220</p>	<p>CHOCOLATE ARTISTRY Chef Jason, Mandarin Oriental 8 Oct 4 - 6pm The Mandarin Cakeshop QAR 280</p>	<p>CRÈME BRÛLÉE PERFECTION Chef Ishan 24 Oct 3 - 5pm IZU Mezzanine QAR 280</p>
<p>GREEN TEA MATCHA Hâm-bin 3 Oct 4 - 6pm Mandarin Lounge QAR 280</p>	<p>FRENCH TEA PASTRIES Chef Jason, Mandarin Oriental 9 Oct 4 - 6pm The Mandarin Cakeshop QAR 280</p>	<p>VASO PANNA COTTA Chef Ishan 27 Oct 3 - 5pm IZU Mezzanine QAR 280</p>
<p>GELATO & SUNDAE CREATIONS Chef Jason, Mandarin Oriental 3 Oct 4 - 6pm Gelato QAR 280</p>	<p>COFFEE CUPPING Wings Coffee 10 Oct 4 - 6pm The Mandarin Cakeshop QAR 220</p>	<p>WINE TASTING Pernod Ricard 28 Oct 6 - 7pm IZU Mezzanine QAR 240</p>
<p>COCKTAIL CRAFTING Penrose Bar Mixologists 3 Oct 3 - 5pm Ambar QAR 250</p>	<p>TURKISH CUISINE Chef Mervan, Mandarin Oriental 13 Oct 3 - 5pm Mosaic QAR 280</p>	<p>DIM SUM DELIGHTS Chef Thomas, Mandarin Oriental 28 Oct 3 - 5pm Liang Mezzanine QAR 220</p>
<p>LATTE ART Wings Coffee 3 - 4 Oct 3 - 5pm Mandarin Lounge QAR 180</p>	<p>SUSHI CREATIONS Chef Dileep, Mandarin Oriental 15 Oct 3 - 5pm Mosaic QAR 280</p>	<p>NOODLES CREATIONS Chef Thomas, Mandarin Oriental 29 Oct 3 - 5pm Liang Mezzanine QAR 220</p>
<p>DESSERT DELIGHTS Chef Pablo Gicquel 4 Oct 3 - 5pm Mandarin Lounge QAR 280</p>	<p>THAI FLAVOURS Chef Supanut 16 Oct 3 - 5pm Mosaic QAR 280</p>	<p>COOKING & DINING JOURNEY Chef Thomas, Mandarin Oriental 30 Oct 3 - 5pm Liang Mezzanine QAR 220</p>
<p>FLOWER BOUQUET & AFTERNOON TEA 6 Oct 3 - 5pm Mandarin Lounge QAR 350 for two</p>	<p>COCKTAIL CRAFTING Glen 21 Oct 6 - 8pm IZU Mezzanine QAR 280</p>	



CHEF NOOF

13 – 19 October 2024

Mosaic

Chef Noof is celebrated as one of Qatar's most prominent culinary figures, known for her mastery of local cuisine and her dedication to promoting Qatari flavours on the global stage. Born with a passion for food, Noof's culinary journey began in her childhood, helping her mother in the kitchen and eventually leading to the creation of her own spice line, "Spices by Chef Noof," which reflects her deep understanding of the cultural fusion within Qatari cuisine.

In 2014, Chef Noof founded Kashta Café under the Azadea Group, a leading name in international franchises across the Middle East and North Africa. She went on to develop the concept and menu for Desert Rose Café at the Qatar National Museum in 2018, an attraction for both locals and tourists alike. Her culinary expertise extends to large-scale events, such as the prestigious gala dinner held annually on Qatar National Day, showcasing her ability to infuse traditional flavours into grand, cultural celebrations.

Chef Noof's influence reaches far beyond Qatar, having participated in renowned food exhibitions in China, Turkey, London, Spain, and more. Her culinary philosophy, rooted in the belief that cooking is an art, echoes through her innovative dishes, which balance tradition with modern refinement. Today, Chef Noof continues to inspire and captivate with her creativity and dedication to elevating Qatari cuisine worldwide.



CHEF PABLO



2 - 5 October 2024

Mandarin Lounge

Executive Pastry Chef Pablo Gicquel has been captivating guests at Mandarin Oriental, Bangkok with his exquisite dessert creations since 2019. Born in the Basque Country and raised in Brittany, Gicquel's culinary journey began at the renowned Ploufragan hospitality school, where he was mentored by esteemed chefs Philippe Bouvier and Laurent Le Daniel, a Meilleur Ouvrier de France.

With a passion for pastry that has taken him across Europe, Gicquel refined his craft at some of the most prestigious kitchens in the world. His experience working under masters like Thierry Bamas, a World Frozen Desserts Champion, and in Michelin-starred establishments such as Le Bristol Paris, The Peninsula Paris, and the 2-star Michelin restaurant Le Clarence, has shaped his innovative approach to pastry.

At Hôtel de Crillon, Rosewood Hotel, Paris, Gicquel further established his reputation as one of the most talented pastry chefs of his generation. His desserts, a perfect balance of childhood nostalgia and modern sophistication, have become a hallmark of his artistry at Mandarin Oriental, Bangkok, where he continues to deliver unforgettable culinary experiences across breakfast, lunch, dinner, and afternoon tea.

CHEF IZU

25 October 2024

IZU

One of the most exciting chefs in the world, Chef Izu Ani has worked in Europe and the Middle East. Born in Nigeria and raised in London, Chef Izu's passion for cookery began at school before he started his career under the renowned chef Philip Howard.

Having gained invaluable experience in his hometown, Chef Izu moved to France to develop his culinary skills further. Working at prestigious establishments including the two Michelin-starred La Bastide Saint Antoine in Grasse and the three-Michelin starred Auberge de L'ill in Alsace, enabled Izu to truly hone his craft and his appreciation of flavour and scent.

Inspired by the reputation and flavours of modern Spanish cooking, Izu moved to Spain to work at restaurants such as Magarix, Arzak and Akelarre before travelling to Dubai to become Head Chef at La Petite Maison.

With a grounding in traditional French cooking and a passion for high-quality ingredients, Izu has become one of the Middle East's most celebrated chefs. Chef Izu has opened his own restaurants in Dubai and Qatar, where IZU at Mandarin Oriental, Doha showcases his innovative use of flavours and techniques.





JON LEE



3 – 4 October 2024

Ambar

Penrose Bar, a standout in Kuala Lumpur's vibrant cocktail scene, has quickly gained recognition since its debut in August 2022. Led by Jon Lee, this sophisticated bar has become a top destination for cocktail enthusiasts, celebrated for its focus on functionalism, simplicity, and modernity. With its intimate bar-counter seating, Penrose offers personalised service and fosters engaging conversations.

Penrose's approach to cocktail crafting is rooted in five key pillars: alcohol, flavour, taste, body, and dilution. The thoughtfully curated menu features 15 cocktails, each blending classic recipes with contemporary innovation. A highlight is the signature banana daiquiri, combining distilled banana, tamarind, pimento berry, and tonka bean for a refreshingly complex flavour profile.

In a short time, Penrose has soared to prominence, ranking among the top 8 best bars in Asia and earning the Nikka Highest Climber Award 2024. Named The Best Bar in Malaysia 2024, Penrose continues to redefine the cocktail experience through its dedication to both drink craftsmanship and ambiance.



CHEF ISHAN

22 – 27 October 2024

IZU

Born in Sri Lanka, Ishan Udayanga is a talented pastry chef and Chocolatier.

Having worked in Barcelona and Dubai, Ishan has, for the last four years, enjoyed a beautiful collaboration with Chef Izu Ani as a pastry chef. Working with the Bulldozer group, he has made desserts for La Maison Ani, Alaya Dubai, Shanghai me Dubai, Shanghai me Doha, Scalini restaurants, Kaienzo Dubai, La petite Ani and IZU Brand.

Chocolate is the centre of his life and inspires him every day. He loves to make people happy with his creations and is happiest expressing himself through his work.

Hām bîn



3 October 2024

Mandarin Lounge

Hām-bîn, a distinguished partner from Amoy in Fujian, China, brings the timeless art of Chinese tea to Mandarin Oriental, Doha. Specialising in direct trade with dedicated tea farmers and producers, hām-bîn upholds traditional craftsmanship, ensuring every tea is hand-plucked and hand-made to perfection. Their exceptional teas, sourced from remote mountain regions, embody the rich heritage and purity of nature.

From the delicate oolong of Fujian's misty hills to the smoky Lapsang Souchong from Mount Wuyi, a UNESCO World Heritage site, hām-bîn offers a tea experience rooted in authenticity and excellence.

WINGS COFFEE



3 - 4 October 2024

Mandarin Lounge

Wings Coffee Roasters, a unique collaboration of professionals from aviation and engineering fields, brings technical precision and passion to the art of coffee roasting.

Led by Roast Master Justus du Toit, Wings Coffee Roasters carefully sources premium beans from renowned coffee regions, including Brazil, Rwanda, and Panama, ensuring each cup embodies exceptional quality.

From home brews to specialty café blends, Wings Coffee Roasters offers fresh, customized roasts that elevate the coffee experience, delivering distinction with every sip.

EVENTS

PABLO GICQUEL'S AFTERNOON TEA

2 - 31 Oct | 2 - 6pm
Mandarin Lounge
QAR 310 for two

AFTERNOON TEA WITH PABLO GICQUEL

2 - 5 Oct | 2- 6pm
Mandarin Lounge
QAR 310 for two

NEW DESSERTS AT GELATO

4 Oct | 6pm
Gelato
À la carte menu

PENROSE TASTING MENU

4 Oct | 5pm - 12am
Ambar
QAR 180

MANDARIN CAKE SHOP DELIGHTS

6 Oct | 6pm
The Mandarin Cakeshop
À la carte menu

KIDS AFTERNOON TEA & FUN

11 Oct | 2 - 6pm
Mandarin Lounge
QAR 210 for two

CHEF NOOF'S SPECIAL WITH HEENAT SALMA

13 - 19 Oct | 11am - 3pm, 6 - 11pm
Mosaic
À la carte menu

WINTER MENU UNVEILED

24 Oct | 9am - 11pm
IZU
À la carte menu

CHEF IZU'S EXPERIENCE

25 Oct | 7 - 11pm
IZU
QAR 480
QAR 190 Additional Wine Pairing

À LA CARTE MENU BY CHEF THOMAS

25 - 31 Oct | 12 - 3pm , 6 - 11pm
Closed Sunday
Liang
À la carte menu

LIANG DIM SUM BRUNCH

25 - 26 Oct | 12:30 - 4pm
Liang
QAR 290

CAVIAR & WINE DINNER

26 Oct | 7 - 11pm
IZU
QAR 450
QAR 480 Additional Wine Pairing

LIANG SET MENU

28 - 31 Oct | 12 - 3pm , 6 - 11pm
Liang
QAR 350





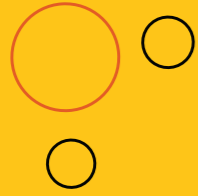
CHEF KIM

EXECUTIVE CHEF

At Mandarin Oriental, Doha

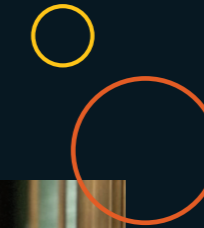
Culinary excellence is at the heart of Mandarin Oriental, Doha. Under the watchful eye of Executive Chef Kim, who oversees nine distinctive restaurants alongside internal and external catering services, the hotel's dining experience is second to none.

Chef Kim's passion and experience lay the foundations for our menus, which burst with ingredients chosen to showcase the best local and seasonal produce. With a total of nine distinctive dining experiences, Mandarin Oriental, Doha's restaurants feature a range of cuisines from French to Indian, Chinese and the Middle East. A true gourmet destination, unique flavours and dishes from Mandarin Oriental destinations around the world can be discovered alongside delicious local classics.



CHEF GEORGIOS

George Anachorlis is the Executive Sous Chef of Mandarin Oriental, Doha. With over 20 years' experience, Chef George's passion can be witnessed in every single one of his delicious creations. His recipes and use of flavour are inspired by his Greek heritage, whilst his flair and attention to detail can transform a cake or pastry into a culinary masterpiece.



CHEF ROHIT

With a passion for flavour and a flair for creativity, Chef Rohit's culinary journey has taken him from the bustling streets of Hyderabad, India to the opulent kitchens of luxury hotels around the world. For the last five years, Chef Rohit has been an important member of the Mandarin Oriental, Doha team. Working across different restaurants at the hotel, Chef Rohit is now a Banquet chef de Cuisine with over fifteen years of experience specialising in crafting authentic Indian delights.



CHEF SURANGA

As Chef de Cuisine at IZU, Suranga pursues culinary excellence at every step. An accomplished chef who constantly strives to learn and develop his skills, Chef Suranga also helps train staff in the art of preparing and presenting dishes. An expert in menu creation and recipe development, he is a crucial member of the IZU team.



CHEF THOMAS

As Executive Chef of Liang, Mandarin Oriental Doha's destination Chinese restaurant, Chef Thomas is behind such guests favourites as Wagyu Short Ribs, Peking Duck and Sichuan Mapo Tofu. With over 20 years' experience in Hong Kong and Chinese cuisine, Chef Thomas specialises in Cantonese delicacies and brings a unique insight to Liang.

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For more information or to book your experience
please contact Mandarin Oriental, Doha at +974 4008 8888