BREAKFAST
**BREKKFAST SET**

Please select one of the below beverages to complement your choice of breakfast set

**Coffee**
- Turkish
- Espresso
- Double espresso
- Macchiato
- Americano
- Cappuccino
- Latte
- Mocha
- Hot chocolate

**JING Tea**
- Assam Break
- Darjeeling 2nd Flush
- Earl Grey
- Vanilla Black Tea
- Japanese Sencha
- Moroccan Mint
- Whole Pink Rose Buds
- Chamomile Flowers
- Lemongrass & Ginger
- Jasmine Pearls
- Flowering Osmanthus
- Silver Needle

**Juices**
- Orange
- Apple
- Grapefruit
- Mango
- Watermelon
- Pineapple
- Carrot
- Tomato

Create your favourite blend from the above juices (up to three)

**Qatari - 150**

- **Fruit Salad**
  Fresh selection of tropical fruits with a choice of fruit yoghurt and berries

- **Choice of Freshly Made Smoothie**
  - Banana
  - Strawberry
  - Mango
  - Pineapple
  - Rock Melon
  - Dates & Muesli

- **Mezzeh**
  - Marinated black and green olives, hummus with extra virgin olive oil
  - Soft labneh with olive oil, foul moudamas with tahini, garlic, onion, tomato and extra virgin olive oil

- **Pan-fried halloumi cheese**
- **Shakshuka**
  Lightly spiced tomato, olive oil, onion, cumin, fresh coriander and crumbled labneh
  Selection of zaatar and cheese manakish with freshly baked pita bread

**Continental - 115**

- **Fruit Salad**
  Fresh selection of tropical fruits with a choice of fruit yoghurt and berries

- **Choice of Freshly Made Smoothie**
  - Banana
  - Strawberry
  - Mango
  - Pineapple
  - Rock Melon
  - Dates & Muesli

- **Pastries**
  - Selection of croissants, muffins, Danish pastries and toasted white, brown or whole wheat bread
  Served with a choice of preserves – strawberry, raspberry, orange marmalade, honey

- **Cereals**
  - Homemade Granola
  - Corn Flakes
  - Special K
  - Weetabix
  - All Bran
  Served with a choice of full cream, skimmed or soy milk, or low fat natural yoghurt

  or

- **Bircher Muesli**
  Vanilla Greek yoghurt, apple, flaked almonds, walnuts, seed mix, dates, wild berries with Qatari honey

  or

- **Two Eggs any Style**
  Choice of beef bacon, chicken sausage, potato, vine tomato, asparagus or wild mushroom

**American - 150**

- **Fruit Salad**
  Fresh selection of tropical fruits with a choice of fruit yoghurt and berries

- **Choice of Freshly Made Smoothie**
  - Banana
  - Strawberry
  - Mango
  - Pineapple
  - Rock Melon
  - Dates & Muesli

- **Cereals**
  - Homemade Granola
  - Corn Flakes
  - Special K
  - Weetabix
  - All Bran
  Served with a choice of full cream, skimmed or soy milk, or low fat natural yoghurt

  or

- **Bircher Muesli**
  Vanilla Greek yoghurt, apple, flaked almonds, walnuts, seed mix, dates, wild berries with Qatari honey

  or

- **Two Eggs any Style**
  Choice of beef bacon, chicken sausage, potato, vine tomato, asparagus or wild mushroom
Oriental - 140

Fruit Salad
Fresh selection of tropical fruits with a choice of fruit yoghurt and berries

Assorted Dim Sum G
Spring rolls, steamed chicken bun, siu mai, har gao

Congee G
Chicken, seafood or plain with fried dough stick and condiments

or

Wonton Noodle Soup G
Chicken, seafood or plain with fried dough stick and condiments

Epicurean Champagne - 650

Gold Imperial Iranian Caviar (30g) G
Crème fraîche, egg white and yolk, shallots, chives, buckwheat blinis, Melba crisps

Glass of Champagne
Louis Roederer Brut Premier N.V.

Selection of Berries
Strawberries, raspberries, blueberries and blackberries topped with crème fraîche

Choice of Freshly Made Smoothie
Banana
Strawberry
Mango
Pineapple
Rock Melon
Dates & Muesli

Alaskan Crab and Eggs Benedict G
Butter poached Alaskan crab with baby spinach, brioche, shaved truffle and Hollandaise sauce

Balik Salmon
Warm potato and truffle rösti with chive crème fraîche

Pastries G
Selection of croissants, muffins, Danish pastries and toasted white, brown or whole wheat bread
Served with a choice of preserves – strawberry, raspberry, orange marmalade, honey

Healthy - 150

Fruit Salad
Fresh selection of tropical fruits with a choice of fruit yoghurt and berries

Choice of Freshly Made Smoothie
Banana
Strawberry
Mango
Pineapple
Rock Melon
Dates & Muesli

Bread and Pastry G N
Bran muffin, whole wheat and multi-seed rolls, toasted brown bread served with Qatari honey and margarine

Bircher Muesli G N V
Low fat yoghurt, raisins, apple, mixed nuts, blueberries, strawberries and coconut flakes

Egg White Omelette
Choice of spinach, asparagus or smoked salmon

Indian - 150

Fruit Salad
Fresh selection of tropical fruits with a choice of fruit yoghurt and berries

Your choice of salted lassi or mango lassi

Aloo Paratha G V
Indian whole wheat flatbread stuffed with spicy potato and served with mint raita, yoghurt and mango pickle

Masala Egg Bhurji
Indian style scrambled eggs cooked with vegetables and spices

or

Masala Omelette
Indian style spiced omelette with sweet mango chutney

All prices are in Qatari Riyal
À LA CARTE BREAKFAST
6am - 11am

Coffee
Freshly brewed coffee, decaffeinated or regular
Turkish - 40
Espresso - 35
Double espresso - 40
Macchiato - 35
Americano - 35
Cappuccino - 40
Latte - 40
Mocha - 40
Hot chocolate - 40

JING Tea - 40
Assam Break
Darjeeling 2nd Flush
Earl Grey
Vanilla Black Tea
Japanese Sencha
Moroccan Mint
Whole Pink Rose Buds
Chamomile Flowers
Lemongrass & Ginger
Jasmine Pearls
Flowering Osmanthus
Silver Needle

Juices - 40
Orange
Apple
Grapefruit
Mango
Watermelon
Pineapple
Carrot
Tomato
Create your favourite blend from the above juices (up to three)

Fruit Salad - 65
Fresh selection of seasonal fruits, low fat yoghurt

Fruit Plate - 65
Fresh selection of seasonal fruits

Pastries G - 55
Selection of croissants, muffins, Danish pastries and toasted white, brown or whole wheat bread
Served with butter, jams and preserves

Baker’s Bread Basket N - 50
Assorted bread rolls, 9-grain rye and your choice of white and brown toast
Served with butter, jams and preserves

Cereals G - 35
Homemade Granola N
Corn Flakes
Special K
Weetabix
All Bran
Served with a choice of full cream, skimmed or soy milk, or low fat natural yoghurt

Oat Porridge G - 45
Milk, brown sugar, golden raisins, cinnamon and stewed Qatari dates

Two Eggs Cooked any Style - 85
Choice of beef bacon, chicken sausage, potato, vine tomato, asparagus or wild mushroom

Eggs Benedict G - 85
Two poached eggs on brioche with wilted spinach, turkey ham and Hollandaise sauce

Eggs Norwegian G - 90
Two poached eggs on brioche with wilted spinach, smoked salmon and Hollandaise sauce

International Cheese Plate G N - 110
Selection of artisanal cheese with quince paste, apricot and walnut baguette

French Toast Pain Brioche G - 80
Tonka and vanilla sugar, mascarpone and apple toffee

Chocolate or Berry Pancakes G - 75
Maple and cinnamon whipped butter
Chantilly cream

Belgian Waffles G - 75
Wild berries, whipped cream and maple butter

Asian Favourites
Congee G - 60
Choice of plain, roasted duck, chicken, beef or fish
Served with ginger, coriander, spring onion, century egg, fried shallots, black vinegar, soy sauce

Wonton Noodle Soup G - 80
Egg noodles, prawn dumplings, barbeque chicken, choy sum and clear chicken broth

Chicken Rice - 75
Steamed or roasted with chili, ginger, soya sauce and clear chicken broth

Idli Sambar V - 60
Steamed rice cake served with coconut chutney and vegetable sambar
Gourmet

Caviars
Choice of Royal, Imperial or Beluga (30g)
Egg white and yolk, chives, shallots, crème fraîche, buckwheat blinis and Melba toast

Soups

Cream of Wild Mushroom and Truffle Cappuccino
Ragout of mushroom, crème fraîche and chives

Double-boiled Star Anise Duck Consommé
Duck tortellini, shitake mushrooms, pickled beetroot, coriander and infused orange oil

Chilled Tomato and Bell Pepper Gazpacho
Semi dried tomato, basil cream and tomato bruschetta

Salads

Smoked Salmon and Wild Rocket
Chives, shallots, Melba crisps, Grana Padano Parmesan, sour cream and extra virgin olive oil

Caprese Salad
Buffalo mozzarella, Roma tomato, vegetable caponata, wild rocket and aged balsamic

Sous Vide Watermelon and Goat Cheese
Pistachio crusted cheese, saffron emulsion, baby rocket and Taggiasca olives

Brown Quinoa and Tofu
Root vegetables, spring peas, basil, cress and lime vinaigrette

Sandwiches and Burgers

Caesar Salad
Romaine lettuce, white anchovies, Parmesan Reggiano, poached egg, crispy bresaola and classic Caesar dressing

Vegetarian - 65
Dukkah Spiced Chicken - 80
Tiger Prawns - 90

Seared Tuna Salad
Yellow fin tuna, asparagus, cherry tomatoes, avocado, mixed leaves, pumpkin seeds and yuzu miso dressing

Lobster Crunch - 110
Poached Boston lobster, baby gem lettuce, red radish, avocado, cress and Marie Rose sauce

Sandwiches and Burgers

The below dishes are served with a side salad and a choice of French fries or potato wedges

Club Sandwich - 85
Sous vide chicken breast, beef bresaola, lettuce, tomato, egg and Pommery mayonnaise

Lobster BLT - 95
Lobster tail, beef bacon, crunchy ice berg, heirloom tomato, guacamole and sweet paprika aioli on toasted brioche bun

Black Angus Beef Burger - 95
Angus beef, tomato and red onion relish, butter lettuce, gherkin slice and Monterey Jack cheese on a toasted brioche bun

Open Face Smoked Salmon Ciabatta - 85
Herb and lemon aioli, capers, Spanish onion, avocado and mixed leaves

Wagyu Steak Sandwich - 110
Melted Swiss Gruyère, caramelised onions and peppers, rocket leaves and seeded mustard aioli

Grilled Portobello Mushroom and Avocado Burger
Roasted bell pepper, eggplant caviar, caramelised onion, lettuce and Roma tomato

Fresh Pasta

Arrabiata
Chili flakes, parsley, garlic and tomato sauce

Bolognese - 65
Prime minced beef with tomato ragout, fresh basil and grated Parmesan

Seafood Marinara - 75
Prawns, mussels, calamari, clams, Napoli sauce and basil

Tomato Napoli
Italian basil and extra virgin olive oil

Truffle - 85
Sautéed wild forest, shallots, garlic confit, thyme with cream sauce

With a choice of

Penne Rigate
Fettuccini
Spaghetti
Fusilli
Gnocchi

All prices are in Qatari Riyal
Main

Traditional Fish and Chips G - 95
Mushy peas, French fries, remoulade, malt vinegar and lemon muslin wrap

18-Hour Braised Beef Cheek G - 160
Creamy polenta, stewed bell peppers and jus

Mushroom and Asparagus
Barley Risotto G V - 85
Asparagus purée, wild mushroom, fresh thyme and Parmesan

Moroccan Vegetable Tagine G V - 80
Baby marrow, stewed fennel, baby carrot, lemon couscous and tomato saffron broth

From the Grill

Grilled dishes are served with a choice of sauce and one side dish

Australian Angus Beef
Striploin (320g) 220
Ribeye (360g) 240
Tenderloin (220g) 190

Australian Wagyu Beef
Striploin (320g) 390
Ribeye (360g) 440

Australian Lamb Rack 180
Corn Fed Chicken Breast 130
Atlantic Salmon 140
Blue Eye Tuna 150
Tiger Prawns 170
Boston Lobster Market price

Sauces - 15
Cracked Black Pepper
Cream Chive Sauce
Cream Mushroom Jus
Hollandaise
Natural Jus
Béarnaise

Side Dishes V
Roasted Potatoes with Rosemary and Sea Salt - 30
Sautéed Baby Vegetables - 35
Wilted Spinach with Garlic and Shallots - 30
Potato Gratin - 35
Wild Mushroom Ragout - 40
Potato Mousseline - 30

Asian Favourites

Nasi Goreng Kampung G N - 110
Malaysian fried rice with beef and chicken satay, prawn sambal, chicken drumstick and shrimp crackers

Malaysian Satay N - 65
Chargrilled chicken and beef skewers with peanut sauce, onion, cucumber and rice cakes

Singaporean Fried Noodles - 120
Stir fried vermicelli noodles with barbeque chicken, prawns, squid, egg, fish cake, chili and vegetables

Curry Laksa - 110
Vermicelli noodles with prawns, chicken, bean sprouts, eggplant, long beans, cockles and curry broth

Dal Makhani G - 80
Fragrant black lentil cooked with Indian spices, served with naan bread, steamed rice, mango pickle and poppadum

Murgh Makhana G N - 120
Butter chicken cooked in spicy tomato gravy, served with naan bread, steamed rice, mango pickle and poppadum

Jhinga Kadai - 135
Tiger prawns cooked with rich Indian gravy and served with naan bread, steamed rice, mango pickle and poppadum

Hyderabadi Biryani N
Aromatic basmati rice cooked with Indian spices, served with mango sweet pickle, kachumbari salad, raita and poppadum

With Chicken - 125
With Lamb - 130
**Arabic Favourites**

**Soup**
Arabic Lentil G - 50
Pita bread crisps, lemon muslin wrap and parsley

**Cold Mezzeh**
All mezzeh are served with warm pita bread

Hummus V - 30
Velvety purée of freshly boiled chickpeas with tahini

Baba Ghanouj V - 30
Roasted eggplant dip with diced vegetables and pomegranate

Moutabel V - 30
Roasted eggplant dip with tahini, garlic and lemon juice

Muhammara NV - 30
Roasted red bell pepper with walnuts, pomegranate, mint and extra virgin olive oil

Tabbouleh GV - 55
Chopped parsley, mint and tomato, burghul, olive oil and lemon juice

Fattoush V - 55
Seasonal vegetables, fried Arabic whole wheat bread, pomegranate molasses and lemon juice

Cold Mezzeh Platter GN - 85
Hummus, baba ghanouj, tabbouleh, fattoush, warak inab and mixed Arabic pickles

**Hot Mezzeh**

Lamb kibbeh GN - 65
Burghul wheat filled with minced lamb, fragrant onion, pine nuts, tahini and mixed pickles

Cheese and Zaatar Fatayer G - 55
Baked filo pastry filled with Akkawi cheese and served with mixed pickles

Spinach Fatayer GN - 50
Fresh sautéed spinach, sumac, olive oil, pine nuts, tahini sauce and mixed pickles

Falafel - 60
Chickpea, coriander, cumin, parsley, tahini sauce and mixed pickles

Hot Mezzeh Platter GN - 85
Lamb kibbeh, rekakat cheese, spinach fatayer, falafel, tahini and mixed pickles

**Main**

Arabic Grill N - 180
Shish taouk, shish kebab, lamb kofta, lamb cutlet and oriental rice

Seafood Platter - 220
Grilled lobster tail, tiger prawns, sea bream, red snapper, mussels and saffron rice with Harra sauce

Lamb Harees N - 60
Lamb, cinnamon, cardamom, pistachio, parsley and coriander

Fish Machboos - 115
Baked marinated sea bream, Machboos rice and chili pepper sauce

Chicken Musahab - 125
Grilled boneless spring chicken, sumac onion and homemade fries

Lamb Tagine - 130
Slow braised lamb shank, artichoke, fava bean, baby vegetables and couscous

Shrimp Hamsat - 135
Pan-fried shrimps, onion, raisins, pine nuts and Qatari spices
**LITTLE FANS menu**

Vegetable Crudités V - 38
Carrot, cucumber, celery, cherry tomatoes and herb dressing

Mini Cheese Sliders G - 45
Angus beef with Cheddar cheese and French fries

Chicken Strips G - 45
Breaded fried chicken with broccolini and potato purée

Fish Fingers G - 50
French fries with tartare sauce

Linguini G V - 40
Melted butter and Parmesan

Cantonese Fried Rice - 35
Chicken, carrot, French bean, egg and spring onion

Poached Chicken Breast - 50
Steamed broccoli, green peas, crush potato and natural jus

Baked Mac and Cheese G - 40
Macaroni pasta gratinated with cream and cheese

Pan Seared Sea Bass - 50
Vichy carrot and roasted baby chat potato with tomato emulsion

Grilled Angus Beef Fillet - 55
French fries, broccolini and natural jus

**DESSERTS**

Ice Cream - 45

Sorbet - 50
Please enquire on the seasonal flavours available with our in-room dining colleagues

Fruit Salad - 55
Fresh selection of tropical fruits with a choice of fruit yoghurt and berries

Orange Blossom Religieuse with Strawberry - 55
Strawberry confit

Yuzu Tart G - 55
Light meringue

Earl Grey and Chocolate Delight - 60
Orange segments, chocolate jelly

Gianduja and Hazelnut Praline Truffle N - 60
Caramelised hazelnuts, salted caramel

Umm Ali G N - 50
Traditional flaky puff pastry flavoured with orange blossom water, milk, cashew nuts, pine nuts, sultanas, pistachios, baked and topped with whipped cream

International Cheese G N - 110
Selection of artisanal cheese with quince paste, apricot and walnut baguette
Soups
Cream of Wild Mushroom and Truffle Cappuccino \( V \) - 50
Ragout of mushroom, crème fraîche and chives
Double-boiled Star Anise Duck Consommé \( G \) - 55
Duck tortellini, shitake mushrooms, pickled beetroot, coriander and infused orange oil

Appetisers and Salads
Hummus \( V \) - 30
Velvety purée of freshly boiled chickpeas with tahini
Moutabel \( V \) - 30
Roasted eggplant dip with tahini, garlic and lemon juice
Cold Mezzeh Platter \( G N \) - 85
Hummus, moutabel, tabbouleh, fattoush, and warak inab served with mixed pickles
All mezzeh are served with warm pita bread

Smoked Salmon and Wild Rocket \( G \) - 80
Chives, shallots, Melba crisps, Grana Padano Parmesan, sour cream and extra virgin olive oil

Caesar Salad \( G \)
Romaine lettuce, white anchovies, Parmesan Reggiano, poached egg, crispy bresaola and classic Caesar dressing

Vegetarian - 65
Dukkah spiced Chicken - 80
Tiger Prawns - 90

Caprese Salad \( V \) - 75
Buffalo mozzarella, Roma tomato, vegetable caponata, wild rocket and aged balsamic

Sandwiches and Burgers \( G \)
The below dishes are served with a side salad and a choice of French fries or potato wedges

Club Sandwich - 85
Sous vide chicken breast, beef bresaola, lettuce, tomato, egg and Pommery mayonnaise

Lobster BLT - 95
Lobster tail, beef bacon, crunchy ice berg, heirloom tomato, guacamole and sweet paprika aioli on toasted brioche bun

Black Angus Beef Burger - 95
Angus beef, tomato and red onion relish, butter lettuce, gherkin slice and Monterey Jack cheese on a toasted brioche bun

Grilled Portobello Mushroom and Avocado Burger \( V \) - 85
Roasted bell pepper, eggplant caviar, caramelised onion, lettuce and Roma tomato

Main
Arabic Grill \( N \) - 180
Shish taouk, shish kebab, lamb kofta, lamb cutlet and oriental rice

Seafood Platter - 220
Grilled lobster tail, tiger prawns, sea bream, red snapper, mussels, saffron riche and Harra sauce

Nasi Goreng Kampung \( G N \) - 110
Malaysian fried rice with beef and chicken satay, prawn sambal, chicken drumstick and shrimp crackers

Dal Makhani \( G \) - 80
Fragrant black lentil cooked with Indian spices, served with naan bread, steamed rice, mango pickle and poppadum

Murgh Makhana \( G N \) - 120
Butter chicken cooked in spicy tomato gravy, served with naan bread, steamed rice, mango pickle and poppadum

Jhinga Kadai - 135
Tiger prawns cooked with rich Indian gravy and served with naan bread, steamed rice, mango pickle and poppadum

Hyderabadi Biryani \( N \)
Aromatic basmati rice cooked with Indian spices, served with mango sweet pickle, kachumbari salad, raita and poppadum

With Chicken - 125
With Lamb - 130

All prices are in Qatari Riyal
Desserts

Ice Cream - 45

Sorbet - 50
Please enquire on the seasonal flavours available with our in-room dining colleagues

Fruit Salad - 55
Fresh selection of tropical fruits with a choice of fruit yoghurt and berries

Orange Blossom Religieuse with Strawberry - 55
Strawberry confit

Earl Grey and Chocolate Delight - 60
Orange segments, chocolate jelly

Gianduja and Hazelnut Praline Truffle N - 60
Caramelised hazelnuts, salted caramel

Umm Ali GN - 60
Traditional flaky puff pastry flavoured with orange blossom water, milk, cashew nuts, pine nuts, sultanas, pistachios, baked and topped with whipped cream

International Cheese Plate GN - 110
Selection of artisan cheese with quince paste, apricot and walnut baguette
Coffee
Freshly brewed coffee, decaffeinated or regular
Turkish - 40
Espresso - 35
Double espresso - 40
Macchiato - 35
Americano - 35
Cappuccino - 40
Latte - 40
Mocha - 40
Hot chocolate - 40

JING Tea - 40
Assam Break
Darjeeling 2nd Flush
Earl Grey
Vanilla Black Tea
Japanese Sencha
Moroccan Mint
Whole Pink Rose Buds
Chamomile Flowers
Lemongrass & Ginger
Jasmine Pearls
Flowering Osmanthus
Silver Needle

Juices - 40
Orange
Apple
Grapefruit
Mango
Watermelon
Pineapple
Carrot
Tomato
Create your favourite blend from the above juices (up to three)

Mineral Water
Acqua Panna - 40
San Pellegrino - 40
Evian - 40
Badoit - 40

Soft Drinks - 35
Coca-Cola
Coca-Cola Light
Fanta Orange
Sprite
Diet Sprite
Schweppes Tonic Water
Schweppes Soda
Schweppes Ginger Ale
Sanpellegrino Aranciata
Sanpellegrino Aranciata Rosso
Sanpellegrino Limonata
Red Bull - 40
Red Bull Sugar Free - 40

All prices are in Qatari Riyal
## BEVERAGE MENU

### Spirits

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### Sparkling Wine

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<td>Prosecco, Italy</td>
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<td>Louis Bouillot ‘Perle d’Aurore’</td>
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<td>300</td>
<td>1800</td>
</tr>
<tr>
<td>Champagne, France</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Red Wine

<table>
<thead>
<tr>
<th>Bottle</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Luigi Bosca ‘Finca La Linda’</td>
<td>80</td>
<td>400</td>
</tr>
<tr>
<td>Malbec, Argentina</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Penfolds</td>
<td>130</td>
<td>600</td>
</tr>
<tr>
<td>Shiraz, Australia</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Robert Mondavi ‘Private Collection’</td>
<td>100</td>
<td>500</td>
</tr>
<tr>
<td>Merlot, USA</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Antonin Rodet</td>
<td>150</td>
<td>800</td>
</tr>
<tr>
<td>Pinot Noir, France</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Prestige Selection

<table>
<thead>
<tr>
<th>Bottle</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ropiteau Frères, 1er Cru Chardonnay, France</td>
<td>2100</td>
<td></td>
</tr>
<tr>
<td>Antinori, Tignanello Sangiovese, Italy</td>
<td>2400</td>
<td></td>
</tr>
<tr>
<td>Château Lafaurie Peyraguey Sauternes, France</td>
<td>1500</td>
<td></td>
</tr>
<tr>
<td>Taylor’s 20 Year Old Tawny Port, Portugal</td>
<td>2400</td>
<td></td>
</tr>
</tbody>
</table>

### White Wine

<table>
<thead>
<tr>
<th>Bottle</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>M. Chapoutier ‘Marius’</td>
<td>80</td>
<td>400</td>
</tr>
<tr>
<td>Viognier, France</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Oyster Bay</td>
<td>130</td>
<td>600</td>
</tr>
<tr>
<td>Sauvignon Blanc, New Zealand</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Danzante</td>
<td>100</td>
<td>500</td>
</tr>
<tr>
<td>Pinot Grigio, Italy</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bouchard Aîné &amp; Fils</td>
<td>150</td>
<td>800</td>
</tr>
<tr>
<td>Chardonnay, France</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Rosé Wine

<table>
<thead>
<tr>
<th>Bottle</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sauvion &amp; Fils</td>
<td>80</td>
<td>300</td>
</tr>
<tr>
<td>Rosé d’Anjou, France</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Beer - 60

<table>
<thead>
<tr>
<th>Bottle</th>
<th>Glass</th>
<th>Bottle</th>
</tr>
</thead>
<tbody>
<tr>
<td>Heineken, Holland</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Peroni, Italy</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Asahi, Japan</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Estrella Damm, Spain</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Corona, Mexico</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Hoegaarden, Belgium</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Savanna Dry, South Africa</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

All prices are in Qatari Riyal