## BEVERAGES

### TEA  35

**Signature Blends**
- Msheireb Blend | Baraha Blend

**Black**
- English Breakfast | Earl Grey | Assam | Darjeeling 1st Flush
- Far East | Mango | Chocolate

**Green**
- Long Jin | Peach | Moroccan Mint | Lychee & Strawberries

**Oolong**
- Red Oolong

**White**
- Bai Mu Dan | Apricot | White Rose & Raspberries

**Herbal**
- Rooibos Orange & Cactus Fig | Chamomile Flowers

### COFFEE  35

- Turkish
- Espresso
- Double Espresso
- Macchiato
- Americano
- Cappuccino
- Latte
- Mocha
- Hot Chocolate

### SIGNATURE COFFEE & ICE TEA  40

- Hazelnut Cappuccino
- Spanish Latte
- Pistachio Honeycomb Latte
- Strawberry Ice Spanish Latte
- Peach Ice Tea
- Msheireb Ice Tea
- Teatini

### SOFT DRINKS  35

- Coca-Cola
- Coca-Cola Light
- Fanta Orange
- Sprite
- Schweppes Tonic Water
- Schweppes Soda
- Schweppes Ginger Ale

### WATER

<table>
<thead>
<tr>
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<th>Small</th>
<th>Large</th>
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<tbody>
<tr>
<td>Acqua Panna</td>
<td>35</td>
<td>45</td>
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<tr>
<td>San Pellegrino</td>
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### JUICES  35

- Orange
- Watermelon
- Pineapple
- Carrot
- Apple

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All prices are in Qatari Riyal.
MOCKTAILS

Basilic
Fresh basil, elderflower, apple and fresh lime juice

MO Passion
Passion fruit, pineapple and lemon juice

Lemon Mint
Lemon juice, mint and sugar syrup

AFTERNOON TEA

SAVOURIES

Egg Sandwich D G
Egg salad on a curry brioche bread, chives and dried cornabria blossoms

Vegetarian Sushi Donut D
Wasabi cream cheese, pickled ginger, asparagus, cucumbers and caviaroli

Puff Pastry with Lamb D G
Spicy lamb sujuk, feta cheese, pomegranate molasses and fresh coriander

Cheese Cupcake D G
Bell peppers, mascarpone cheese, olives tapenade and basil chips

Sesame Chicken Toast D G
Thai chicken green curry mousse, brioche bread, coconut gel and Thai basil powder

SWEETS

Banana Cake D G N
Crunchy pecans, pecan nuts gel and Granny Smith apples brunoise

Madagascan Vanilla Mousse D G N
Hazelnut crémeux and white chocolate glaze

Elderflower Petit Gateau D G N
Blackcurrant compote and almond sablé

Pistachio Mini Choux D G N
Bronte pistachio cream, raspberry jam and whipped vanilla ganache

Mocha D G N
Light coffee and 60% chocolate mousse, cacao sablé and mascarpone chocolate ganache

WARM SCONES

Medjool date, plain and cinnamon raisins D G
Served with clotted cream, hazelnut curd and mixed berries jam

ENHANCE YOUR AFTERNOON TEA

Complement your experience with a choice of four additional savouries and/or pastries

Contains:  D - Dairy  |  G - Gluten  |  N - Nuts  |  V - Vegetarian

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SALADS & APPETIZERS

CRISPY DUCK SALAD 82
Green mango, mixed leaves, broccoli florets, carrots, kumquat, tamarind sauce, white balsamic, fresh berries and fennel

GARDEN SALAD $65
Mixed leaves, avocado, cucumber, heirloom tomato, asparagus, beetroot and white balsamic dressing

CAESAR SALAD $65
Romaine lettuce, anchovies, aged Parmesan, beef pancetta, Provençal croutons and Caesar dressing
Grilled kale and asparagus $72
Corn-fed chicken $78
Tiger prawns $85

VEGAN QUINOA SALAD $85
Tri-color quinoa, butternut pumpkin, grape seed oil, caramelized baby beetroot, semi dried cherry tomatoes, heirloom baby carrots, orange zest, chia seeds and pumpkin dressing

PRAWN & MANGO SALAD $95
Marinated tiger prawns, fresh mango, avocado, hazelnut, small greens, white balsamic and Thousand Island dressing

COLD MEZZEH PLATTER $80
Hummus, moutabel, labneh, muhammara, baba ghanoush and Arabic pickles
Served with homemade pita bread

SPICY TUNA ROLL $75
Tuna, spicy mayonnaise and nori

CALIFORNIAN ROLL $90
King crab and avocado

PRAWN TEMPURA ROLL $80
Shrimp tempura, spicy mayonnaise, avocado, cucumber and tempura flakes

SOUP OF THE DAY $55

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SANDWICHES & BURGERS

CLUB SANDWICH D G 80
Sous vide chicken breast, beef cecina, lettuce, avocado, gruyère cheese, tomatoes, egg and Pommery mayonnaise

DUO SLIDERS D G 110
Angus beef patty, seared foie gras, maple glazed beef bacon, caramelised onions, truffle mayonnaise and melted cheddar cheese on a toasted whole grain bun

CHICKEN Kofta WRAP D G 85
Tandoori roasted chicken kofta, spicy mayonnaise, tahina sauce, tomatoes, grilled corns, Manchego cheese and avocado on a grilled tortilla wrap

WAGYU KATSU SANDO D G 175
Fried wagyu striploin, cole slaw, tonkatsu sauce, umami butter and Japanese milk bread

GRILLED HALLOUMI SANDWICH D G V 75
Fresh baby spinach, tomato marmalade, grilled zucchini and red bell peppers on a toasted brioche roll

The above dishes are served with a choice of hand cut potato wedges or chips

PASTA

A CHOICE OF PENNE, SPAGHETTI OR FUSILLI

ARRABBIATA D G V 70
Fresh tomatoes, garlic, dried red chili peppers, fresh basil, black olives and grated Parmesan

BOLOGNESE D G 70
Prime minced beef and tomato ragout, fresh basil and grated Parmesan

MUSHROOM CREAM SAUCE D V 70
Wild mushroom fricassée with creamy sauce, butter, Provençal herbs and grated Parmesan

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MAIN COURSES

FILET AU POIVRE D 215
Angus beef tenderloin, crusted on peppercorns, seared foie gras, mushroom dauxelle, celeriac mousseline and truffle jus

CHICKEN TIKKA MASALA D N 105
Marinated chargrilled chicken and spicy tomato curry sauce

COTOLETTA ALLA MILANESE D G 160
Traditional breaded veal chop pan fried in herb butter
Arugula and cherry tomato salad with balsamic dressing served with tomato ragout, chimichurri and apple cider vinegar

HYDERABADI BIRYANI D N
Indian aromatic rice, mango sweet pickles, kachumbari salad, raita and papadum, Indian spices
Chicken 110
Mutton 120

PAN ROASTED SEA BASS D N 160
Pistachio purée, baby spinach, slow cooked cherry tomatoes and citrus cream

TERIYAKI SALMON G 175
Pan roasted salmon fillet glazed with teriyaki, barley and edamame beans ragout, fried kale and tomato salsa

DESSERTS

BERRY BLOSSOM D G N 78
Organic ruby chocolate, Madagascan vanilla namelaka, fresh berries and pistachio crumble

UMM ALI D G N 65
Traditional flaky puff pastry flavored with orange blossom water, milk, pistachios, baked and topped with whipped cream

70% DARK CHOCOLATE & PISTACHIO FONDANT D G N 70
Warm chocolate and pistachio fondant with Medjool date ice cream

CHEESECAKE D G N 60
Mango, passion fruit and vanilla cheesecake with banana gel and passion fruit sorbet

CAKE OF THE DAY D G N 40
Chef’s daily special

ICE CREAM P OR SORBET 40

FRUIT PLATE V 60
Selection of seasonal fruits and berries

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