

MANDARIN
LOUNGE

BEVERAGES

35

TEAS

Signature Blends

Msheireb Blend | Baraha Blend

Black

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

Green

Long Jin | Flowering Jasmin Pearls | Peach | Moroccan Mint
Lychee & Strawberry

Oolong

Red Oolong

White

Bai Mu Dan | Apricot | White Rose & Raspberry

Herbal

Rooibos Orange & Cactus Fig | Chamomile Flowers

COFFEE

Turkish	35
Espresso	30
Double Espresso	35
Macchiato	30
Americano	30
Cappuccino	35
Latte	35
Mocha	35
Hot Chocolate	35

SIGNATURE COFFEES & ICE TEAS

40

Hazelnut Cappuccino
Pink Latte
Spanish Latte
Caramel Mocha
Spicy Iced Chai
Iced Matcha Cappuccino
Choco Lover
Peach Iced Tea
Msheireb Iced Tea
Teatini

SOFT DRINKS

35

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

WATER	Small Large
Acqua Panna	35 45
San Pellegrino	35 45
Evian	45
Badoit	45

JUICES

Orange	35
Mango	40
Watermelon	35
Pineapple	35
Carrot	35
Apple	35
Beetroot	35

MOCKTAILS 45

Basilic

Fresh basil, elderflower, apple juice, fresh lime juice

Cotton Sky

Blue Curaçao, lavender, lemon, cotton candy

MO Passion

Passion fruit, pineapple juice, lemon

Lemon Mint

Lemon juice, mint, sugar syrup

AFTERNOON TEA 220

Enhance your Afternoon Tea with a choice of additional sweet or savoury treats

290

SAVORIES ^{DG}

Corn arepa

Avocado velvet, chicken achiote and plantain chip

Egg sandwich

Quail egg on a curry brioche bread

Mini taco

Pulled beef and red mole sauce

Fried popcorn boudin

Corn batter, beef sausage, aigre-douce sauce and Pommery mayonnaise

Croque monsieur

Smoked turkey ham, gruyère cheese and brie béchamel

PASTRIES ^{DGN}

Raspberry financier cake

Vanilla bourbon whipped ganache

Passion fruit and coconut swirl

Brittany shortbread

Hazelnut puff

Light nuts cream and hazelnut gel

Lemon blueberry cheesecake

Lemon glaze and violet flower

Intense chocolate tartlet

Gianduja, 70% chocolate mousse and crunchy praliné

WARM SCONES ^{DGN}

Dates, lemon sesame and plain

Served with mixed berry jam, raspberry curd and clotted cream

All prices are in Qatari Riyal

SALADS

CRISPY DUCK SALAD	82
Green mango, mixed leaves, broccoli florets, carrots, kumquat, Tamarind sauce, white balsamic, fresh berries and fennel	
CAESAR SALAD ^G	65
Romaine lettuce, anchovies, aged parmesan, crispy cecina, Provençal crouton and Caesar dressing	
Grilled Kale and Asparagus ^{G V}	72
Dukkha Spiced Chicken ^{G N}	78
Tiger Prawns ^G	85
VEGAN QUINOA SALAD	85
Three color quinoa, butternut pumpkin, grape, pumpkin dressing, caramelised baby beetroot, semi dried cherry tomato, heirloom baby carrot, orange zest and chia seed	
MEXICAN SALAD ^D	85
Avocado, mixed greens, corn tortilla, guacamole, piquillo sauce, roasted piquillo peppers sour cream, chicken and feta cheese	
TURKISH KISIR SALAD ^{G V}	65
Bulgur, pomegranate molasses, tomato caviar, olive oil, cucumber, bell pepper, red radish, asparagus, onion and croutons	
KOREAN BBQ BEEF SALAD ^G	80
Spicy Korean BBQ beef, spring onion, soy sauce, kiwi miso marination, lemon, carrot, orange, cherry tomato, cucumber, radish and tahini dressing	
COLD MEZZEH PLATTER ^{D G N}	80
Hummus, moutabel, stuffed vine leaves, mint labneh, muhammara, baba ghanoush and Arabic pickles Served with warm pita bread	

SANDWICHES & BURGERS

CLUB SANDWICH ^{DG} 80
Sous vide chicken breast, your choice of beef bacon
or beef cecina, lettuce, tomato, egg and Pommery mayonnaise

ANGUS BEEF BURGER SLIDERS ^{DG} 110
Angus beef, seared foie gras, maple glazed beef bacon,
caramelised onion, truffle mayonnaise, fresh truffle and
melted cheddar cheese on a toasted sesame bun

CHICKEN BURGER ^G 85
Lemongrass and ginger marinated chicken patty, corn flakes,
coconut milk, baby gem, Noire de Crimée tomato, Pommery
mayonnaise and Korean ketchup

HALLOUMI CHEESE CROISSANT ^{DGN} 70
Plain croissant, grilled halloumi cheese, pear and butter
dressing, crispy kale and basil pesto

MUSHROOM QUINOA BURGER ^{DGN} 80
Rosemary mayonnaise, walnut and lettuce
Served on a whole grain burger bun

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

SIDES 30
Hand cut wedges with your choice of the following
Garlic and parsley salt
Truffle
Paprika, rosemary and thyme seasoning

PASTA

A CHOICE OF PENNE, SPAGHETTI OR FUSILLI ^G
Add chicken 40

ARRABBIATA ^{DGV} 70
Fresh tomato, garlic, dried red chili peppers, fresh basil,
black olives and grated parmesan

BOLOGNESE ^{DG} 70
Prime minced beef and tomato ragout, fresh basil
and grated parmesan

PESTO ^{DGNV} 70
Fresh basil, pine nuts, extra virgin olive oil and aged parmesan

MUSHROOM CREAM SAUCE ^{DGV} 70
Wild mushroom fricassée with creamy sauce, butter
Provençal herbs and grated parmesan

AGLIO, OLIO E PEPERONCINO ^{DGV} 70
Garlic, extra virgin olive oil, peperoncino,
fresh parsley and grated parmesan

CAPONATA ^{DGV} 70
Eggplant, celery, bell peppers, fresh zucchini, fresh basil
and tomato ragout

GENOVESE ^{DG} 85
Lamb ragout, caramelised onion, parmesan,
pecorino cheese and black pepper

DESSERTS

BERRY BLOSSOM ^{DGN}	90
Dark chocolate mouse, forest fruits and cotton candy tree	
UMM ALI ^{DGN}	65
Traditional flaky puff pastry flavoured with orange blossom water, milk, pine nuts, pistachios, baked and topped with whipped cream	
70% DARK CHOCOLATE & PISTACHIO FONDANT ^{DGN}	70
Warm chocolate and pistachio fondant with Medjool date ice cream	
OUR CHEESECAKE ^{DG}	60
Mango, passion fruit & vanilla cheesecake with banana gel and passion fruit sorbet	
CAKE BY THE SLICE ^{DGN}	40
Chef's daily special	
ICE CREAM ^D	40
SORBET	40
FRUIT PLATE	60
Selection of seasonal fruits and berries	