



Mandarin Oriental & me



MANDARIN ORIENTAL
DOHA

COLD MEZZEH

Hummus - 35

Chickpeas, tahina paste and olive oil

Moutabel - 35

Char-grilled eggplants, tahina paste and garlic

Baba Ghanoush - 35

Grilled eggplant, onion, capsicums, lemon juice and olive oil

Mouhamarah - 35

Blend of nuts, breadcrumbs, pomegranate & chili paste and olive oil

Tabbouleh - 35

Bulgur, parsley, mint, Roma tomato, cucumber, olive oil and lemon

Fattoush - 35

Toasted Arabic bread, cucumber, tomato, olive oil, vinegar and pomegranate sauce

HOT MEZZEH

Meat Kibbeh ^N - 30

Traditional fried meatballs filled with minced meat and spices

Cheese Sambousek ^V - 30

Light pastry filled with Arabic cream cheese and herbs

Spinach Fattayer ^{NV} - 30

Flaky pastry filled with spinach, sumac and onion

Meat Sambousek ^N - 30

Light pastry filled with minced lamb and pine seeds

SOUP

Traditional Arabic

Lentil Soup ^V - 40

Fried croutons and lemon wraps

Traditional Moroccan Harira

Lamb and Chickpea Soup - 60

Lentils, tomato, coriander and parsley

G – Gluten N – Nuts V – Vegetarian



MAIN COURSE

Arabic Mixed Grill ^N - 110

Shish taouk, beef steak, lamb kofta, lamb chop, saffron rice, sumac onion and garlic mayo

Lamb Ouzi ^N - 110

Slow roasted lamb shank, traditional Arabic spices, oriental rice and mix nuts

Stuffed Cabbage - 110

White cabbage stuffed with rice and minced lamb, lamb chops and lemon juice

Butter Chicken - 110

Marinated chicken thigh, tomato & fenugreek gravy and jeera rice

Dawood Basha - 80

Prime lamb meat balls braised in an intense onion and tomato sauce

Mix Seafood Hara with Couscous - 120

Grilled gulf seafood and spicy tomato sauce

Chicken Shawarma - 65

Arabic marinated chicken rolled in Arabic bread with lettuce, tomato, potato and mixed pickle

Grilled Norwegian Salmon - 110

Sumac rice, harra sauce, steamed vegetables

Hyderabadi chicken Biryani ^N - 110

Aromatic basmati rice, Indian spices, chicken cubes, mango, sweet pickle, kachumbhari salad, raita and papadum

LAMB OUZI ^N - 350

Slow roasted baby lamb leg marinated in Arabic traditional blend of spices and seasonings. Served with oriental rice and mix nuts.

Four kilograms

Additional kilogram - 90

Six-hours advance order is required

DESSERT

Fruit Plate - 45

Fresh selection of seasonal fruits and berries

Mohalabia - 45

Arabic milk pudding with corn flour, rose water and pistachio

Assorted Arabic Sweets ^{GN} - 45

Pecan Brownie - 50

Pecan brownie with 70% dark chocolate mousse

Cloud Cake - 50

Pistachio mousse, strawberry & lime confit and madeleine sponge

Crispy Kunafa

One portion - 45

Whole (three kilograms) - 450

All prices are in Qatari Riyal



À LA CARTE BREAKFAST



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

Chocolate or Berry Pancakes ^G - 75

Maple and cinnamon whipped butter
Chantilly cream

Belgian Waffles ^G - 75

Wild berries, whipped cream and maple butter

ALL DAY MENU

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

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

Seared Tuna Salad ^N - 80
Yellow fin tuna, asparagus, cherry tomatoes,
avocado, mixed leaves, pumpkin seeds and
yuzu miso dressing

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

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

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Fresh Pasta ^G

Arrabiata ^V - 60
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 ^V - 65
Italian basil and extra virgin olive oil

With a choice of

Penne Rigate
Fettuccini
Spaghetti
Fusilli
Gnocchi

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



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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

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 ^{GN} - 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

Murgh Makhana ^{GN} - 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

