

AFTERNOON TEA MENU QAR 220 per person

AMUSE-BOUCHE

Puffed pastry filled with shiitake mushrooms, celery and carrots DN

SAVOURY DELIGHTS

Mexican Chicken Roll DG

Marinated chicken breast with guacamole and salad in a brioche roll

Smoked Salmon Mille Feuille DGN

Norwegian smoked salmon layered with citrus flavoured cream cheese chives and rye bread

Tomato Tart DN

Cherry tomatoes with basil and Bocconcini cheese tartlet

Wagyu Beef Slider DGN

Pan-fried Wagyu beef patty with shallots, Cheddar cheese, BBQ sauce in a brioche bun

Asparagus Arancini DG

Deep-fried risotto balls with green asparagus, pine nuts, Pecorino cheese and black truffle

SWEET DELIGHTS

Cherry Gâteau DGN

Sour cherry confit with whipped Tonka bean cream

Chocolate Mousse Cake DGN

Dark chocolate mousse cake layered with fluffy chocolate sponge and mixed berries ganache

Pecan Tart DGN

Sablé with pecan praline and Chantilly cream

Estragon Opera DGN

Raspberry ganache with almond sponge and vanilla estragon infused curd

Rhubarb Cheesecake DGN

Cream cheese mousse with rhubarb jelly glaze served on a crunchy biscuit

WARM SCONES

Medjool Date and Plain Scones DG

Served with clotted cream D | rose raspberry jam | Tonka bean curd

Served with our signature cappuccino and a Butterfly Pea Flower mocktail welcome drink

D – Dairy G – Gluten N – Nuts All prices are in Qatari Riyal