Valrhona
The Art of Chocolate

Afternoon Tea
18 to 30 November 2021
2pm to 6pm

Mandarin Oriental, Doha is hosting acclaimed Pastry Chef, Dimitris Chronopoulos, an ambassador and chocolatier for Valrhona creating unique chocolate-based and inspired desserts for a high-end afternoon tea experience hosted exclusively at Mandarin Lounge and Baraha Lounge.

Enjoy this collaboration where fine confectionary delights meet the sophistication of afternoon tea.

AFTEROON TEA

SAVOURY DELIGHTS

Golden Fried Wonton [G V]
Crispy spring roll with sautéed shiitake and enoki mushrooms, tofu, coriander and chives

Chicken Sandwich with Sriracha and Mango [D G]
Flour tortilla bread with crispy fried chicken strips, avocado cilantro and melted Gruyère cheese

Angus Beef and Cheese Slider [D G]
Grilled Angus minced beef with mushroom duxelles, bell peppers, cherry tomatoes
baby gem in a brioche bun

Egg and Curry Sandwich [D G V]
Curry brioche bread with organic egg salad, chives and semi-dried cherry tomatoes

Cassava Croquette [D G V]
Croquette with mature Cheddar cheese and Peruvian Huancaina chili sauce

VALRHONA DELIGHTS

WELCOME HOT CHOCOLATE DRINK [D N]
Azelia Chocolate Praline

Dates Choux – Pecan [D G N]
Choux with fluffy pecan cream and dates

Bahibe-Framboise – Pistachio [D G N]
Bahibe chocolate mousse, framboise compôte and pistachio cream

Snickers Style Tart [D G N]
Toffee chocolate caramel with chocolate cream and salted peanut nougatine

Banoffee [D G N]
Crunchy biscuit base with vanilla cream, caramel toffee caramel and banana

Chocolate [D G N]
Guanaja chocolate cream with Jivara chocolate mousse in a crunchy praline waffle

SCONES

Medjool Date and Plain [D G]
Served with Malika Honey | Clotted Cream D Apple and Raspberry Compôte

Honeycomb Pistachio Financier [D G N]

BEVERAGES

Served with our Signature Gold Leaf Cappuccino or a choice of our Signature Tea Blends
Baraha Tea Blend infused with lemon, sweet apricot, summer orchard, wild jasmine and ginger
&
Msheireb Tea Blend with notes of cardamom adding a mildly sweet and spicy flavour

220 per person

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

MANDARIN ORIENTAL
DOHA

VALRHONA
Let's imagine the best of chocolate®

DIMITRIS CHRONOPOULOS
Pastry Chef