

BUSINESS LUNCH

3-Course Menu – 99 QAR

2-Course Menu – 89 QAR

STARTERS

LOCAL ROCCA AND POMEGRANATE SALAD ^{VG} ^N [■] [🌱] [🍷]

Rocca leaves with cherry tomatoes, red radish, figs, lemon juice, olive oil, pomegranate seeds, and almond flakes

CAESAR SALAD ^D ^{GN}

Gem lettuce with Caesar dressing, parmesan, boiled egg, crispy bresaola, caramelised pecan nuts, anchovies and chives

JAPANESE CRAB SALAD ^D ^G

Shredded crab sticks, cucumber, spicy mayonnaise, avocado, and tobiko

FALAFEL SALAD ^D

Falafel, red radish, seasonal leaves, tomatoes, tahini sauce

COLD MEZZE PLATTER ^D ^{GN} ^V [■]

Hummus, muhammara, moutabel

TOM YUM SOUP

Thai hot and sour soup with poached shrimps, galangal, cilantro, and mushrooms

CHICKEN CLEAR SOUP ^G

Double-boiled chicken soup, diced chicken breast, and mixed Asian vegetables

ARABIC LENTIL SOUP ^G ^{VG} [■]

Velvety purée lentils, served with pita bread and lemon

MAINS

CHICKEN TIKKA MASALA ^D ^{GN} [🍷]

Marinated char-grilled chicken, creamy spicy tomato curry and butter naan

CHICKEN MACHBOOS ^D ^N [■]

Baharat spiced rice cooked with peppers, tomatoes, raisins, and toasted nuts

WOK-FRIED CHICKEN AND EGG NODDLES ^G

Egg noodles with chicken, Shiitake mushrooms, shredded carrots, red peppers and soy sauce

PAD THAI ^G ^N

Fried rice noodles, prawns, chives, and bean sprouts

FRIED RICE ^G ^{VG}

Wok-fried vegetable rice

CORN-FED HALF CHICKEN ^D ^G

Mashed potato, creamy wild mushroom sauce

RIGATONI BOLOGNESE ^D ^G

Australian Black Angus beef ragoût, Parmesan

PENNE ARABBIATA ^G ^{VG}

Spicy tomato sauce, dried chili flakes, parsley, garlic

MARGHERITA REGINA ^{D G V}

San Marzano tomato passata, fior di latte mozzarella,
basil, semi-dried tomatoes

DIAVOLA PICCANTE ^{D G}

San Marzano tomato passata, peperoni picanti, mozzarella, oregano,
chili oil

QUATTRO FORMAGGI D'AUTORE ^{D G V}

Pizza bianca, mozzarella, gorgonzola, taleggio,
parmigiano reggiano

CARPRICCIOSA DI VITELLO ^{D G}

San Marzano tomato passata, artichokes, Taggiasca olives,
prosciutto cotto di vitello, mushrooms, mozzarella

ZUCCHINE E MELANZANE PIEMONTESI ^{D G V}

San Marzano tomato passata, mozzarella, grilled zucchini,
roasted eggplant, ricotta cheese, mint, aged balsamic

DESSERTS

TIRAMISU AL CARMELLO SALATO ^{D G N}

Espresso savoiardi, salted caramel ganache,
and mascarpone cream

MANJARI 64% CHOCOLATE FUDGE CAKE ^{D N} 

Warm chocolate cake, caramelised hazelnuts,
and Madagascar vanilla gelato

STRAWBERRY CHEESECAKE ^{D G N}

Graham crust, macerated strawberries, Sicilian pistachio gelato

UMM ALI ^{D G N} 

AOP butter puff pastry, rose water milk infusion, pistachio praline,
almond flakes, shredded coconut and gratinated whipped cream

SEASONAL FRUIT PLATTER ^{VG}

Selection of fruits, wild berries

GELATO ^{D N}

2 scoops

Madagascar vanilla, chocolate, pistachio

SORBET ^{VG}

2 scoops

Mango, raspberry, lemon



All prices are in Qatari Riyals

D - Dairy | G - Gluten | N - Nuts | V - Vegetarian | VG - Vegan

 Sustainably Sourced  Qatari Delights  Locally Sourced