

Catering Services

شركة قطر لفعاليات الأعمال
QATAR BUSINESS
EVENTS CORPORATION
QBEC



مركز الدوحة للمعارض
والمؤتمرات | Doha Exhibition and
Convention Center



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If you have any concerns regarding food allergies, please alert your server prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

(N)-NUTS (G)- GLUTEN (D)-DAIRY (S)-SHELLFISH (E)-EGG (SY)-SOYA (SE)-SESAME (C)-CELERY (F)-FISH (M)-MUSTARD (L)-LUPIN (MU)-MOLLUSC (P)- PEANUT (V)-VEGAN (H)-HEALTHY (VG)-VEGETARIAN (CH)- CHILLI

Morning Coffee Break A

Selection of Juices

Orange, Apple

Selection of Breads from Our Bakery

Plain Croissants (G/D/E), Fruit Danish (G/D/E), Vanilla Muffin (G/D/E) White and Brown Toast (G/D/E)
Butter and Jam

Natural Yoghurt

Plain (D)

Seasonal Fruits

Pineapple, Sweet Melon, Watermelon and Cantaloupe

Mini Sandwich

Roasted chicken wraps (G/E/SY)

Small Bites

Lyonnais Quiche (G/E/D)

Coffee Blend, Decaffeinated Coffee and Selection of Fine Herbal Teas

QAR 45 per person

Morning Coffee Break B

Selection of Juices

Orange, Apple

Selection of Breads from Our Bakery

Plain Croissants (G/D/E), Pain Au Chocolate (G/D/E), Fruit Danish (G/D/E), Vanilla Muffin (G/D/E) White and Brown
Toast (G/D/E)
Butter and Jam

Natural Yoghurt

Plain (D), Blueberry (D)

Sweet

Mini Berries Financier (N/G/E/D)

Seasonal Fruits

Pineapple, Sweet Melon, Watermelon and Cantaloupe

Mini Sandwich

Marinated artichoke and avocado in English muffins (G/D/SY)

Small Bites

Chicken Mussakan (G/E/D)

Coffee Blend, Decaffeinated Coffee and Selection of Fine Herbal Teas

QAR 50 per person

Morning Coffee Break C

Selection of Juices

Orange, Apple

Selection of Detox Water

Selection of Breads from Our Bakery

Plain Croissants (G/D/E), Pain Au Chocolate (G/D/E), Fruit Danish (G/D/E), Vanilla Muffin (G/D/E) White and Brown Toast (G/D/E)
Butter and Jam

Natural Yoghurt

Plain (D), Strawberry (D)

Bircher Muesli (N/G/D)

Rolled Oats Mixed with Yoghurt, Shaved Apples and Sultanas

Sweet

Berries Tarts (N/G/E/D)

Granola bars with dried fruits and nuts (N/G)

Seasonal Fruits

Pineapple, Sweet Melon, Watermelon and Cantaloupe

Mini Sandwich

Falafel wrap (G/D/SY)

Truffle Egg and Mayo Sandwich (D/E/SY/G)

Small Bites

Spinach and Feta Frittata (/E/D)

Chicken Samosa (G)

Coffee Blend, Decaffeinated Coffee and Selection of Fine Herbal Teas

QAR 55 per person

Afternoon Break A

Selection of Juices

Orange, Apple

Selection of Cookies

Coconut Cookies (E/D/G), Chocolate Cookies (E/D/G)

Seasonal Fruits

Pineapple, Sweet Melon, Watermelon and Cantaloupe

Sweet

Red Velvet Cake (G/N/E)

Mini Sandwich

Turkey Ham and Cheese Sandwich (G/E/SY)

Small Bites

Chicken Shawarma (G/E/D)

Coffee Blend, Decaffeinated Coffee and Selection of Fine Herbal Teas

QAR 45 per person

Afternoon Break B

Selection of Juices

Orange, Apple

Selection of Cookies

Coconut Cookies (E/D/G), Chocolate Cookies (E/D/G)

Seasonal Fruits

Pineapple, Sweet Melon, Watermelon and Cantaloupe

Sweet

Pistachio and Cherry Roll (G/N/E)

Chocolate Marble Cake

Mini Sandwich

Roasted Beef Wrap (G/E/SY)

Cucumber and Cream Cheese Sandwich (G/D/SY)

Small Bites

Quiche Lorraine (D/G/E)

Vegetable Spring Roll (G)

Coffee Blend, Decaffeinated Coffee and Selection of Fine Herbal Teas

QAR 50 per person

Afternoon Break C

Selection of Juices

Orange, Apple

Selection of Cookies

Coconut Cookies (E/D/G), Chocolate Cookies (E/D/G)

Seasonal Fruits

Pineapple, Sweet Melon, Watermelon and Cantaloupe

Sweet

Pistachio and Cherry Roll (G/N/E/D)

Choco Caramel Nut Tart (G/E/N/D)

Tea Cake

Chocolate Marble Cake (G/E/N/D)

Caramelized Walnut and Raisin Carrot Cake (G/E/N/D)

Mini Sandwich

Tomato Mozzarella in Focaccia (G/E/SY)

Roasted Chicken with Rainbow Slaw Wrap (G/E/SY)

Smoked Salmon and Cream Cheese in Tomato Bread (G/F/D/SY)

Small Bites

Meat Sambousek (D/G/N)

Chicken Tikka Wrap (G/D/M)

Coffee Blend, Decaffeinated Coffee and Selection of Fine Herbal Teas

QAR 55 per person

One Hour Coffee Break

Selection of Juices

Orange, Apple

Selection of Breads from Our Bakery

Plain Croissants (G/D/E), Fruit Danish (G/D/E), Vanilla Muffin (G/D/E)
Butter and Jam

Selection of Cookies

Coconut Cookies (E/D/G), Chocolate Cookies (E/D/G)

Seasonal Fruits

Pineapple, Sweet Melon, Watermelon and Cantaloupe

Sweet

Red Velvet Cake (G/N/E)

Mini Sandwich

Turkey Ham and Cheese Sandwich (G/E/SY)

Coffee Blend, Decaffeinated Coffee and Selection of Fine Herbal Teas

QAR 40 per person

Half Day Coffee Break

Selection of Juices

Orange, Apple

Selection of Breads from Our Bakery

Plain Croissants (G/D/E), Fruit Danish (G/D/E), Vanilla Muffin (G/D/E)

Seasonal Fruits

Pineapple, Sweet Melon, Watermelon and Cantaloupe

Natural Yoghurt

Plain (D), Strawberry (D)

Bircher Muesli (N/G/D)

Rolled Oats Mixed with Yoghurt, Shaved Apples and Sultanas

Sweet

Berries Tarts (N/G/E/D)
Chocolate Muffins (G/N)

Cookies

Coconut Cookies (E/D/G), Chocolate Cookies (E/D/G)

Mini Sandwich

Turkey Ham and Cheese Sandwich (G/E/SY)

Small Bites

Meat Kibbeh (G/N)

Coffee Blend, Decaffeinated Coffee and Selection of Fine Herbal Teas

QAR 65 per person

Full Day Coffee Break

Selection of Juices

Orange, Apple

Selection of Cookies

Coconut Cookies (E/D/G), Chocolate Cookies (E/D/G)

Seasonal Fruits

Pineapple, Sweet Melon, Watermelon and Cantaloupe

Selection of Whole Fruits

Apple, Orange

Dates

Dates with Almond (N)

Dates with Pistachio (N)

Tea Cake

Chocolate Marble Cake (G/E/N/D)

Caramelized Walnut and Raisin Carrot Cake (G/E/N/D)

Mini Sandwich

Grilled Meditarrean Vegetable Wrap (G/E/SY)

Curried Chicken salad in White Bread (G/E/SY)

Small Bites

Vegetable Samosa (D/G)

Chicken Spring Roll (G/D/E)

Coffee Blend, Decaffeinated Coffee and Selection of Fine Herbal Teas

QAR 100 per person

VIP Coffee Break

Selection of Freshly Squeezed Juices

Selection of Detox water

Seasonal Fruits

Pineapple, Sweet Melon, Watermelon, Dragon Fruit and Cantaloupe
2 kinds of Berries

Dates, Nuts and Cookies

Dates with Almond (N)
Dates with Pistachio (N)
Pistachio Biscotti (N) (G) (E) (D)
Coconut Cookies (G) (E) (D)
Ma'amoul with Dates St. Regis (G)
Mini Berries Financier (N) (G) (E) (D)

Fruit and Plain Yoghurts in Mini Jars (D)

Strawberry, Blueberry, Full-fat and Low-fat Yoghurt

Muesli in Mini Jars (N) (D) (G)

Rolled Oats Mixed with Low-Fat Yoghurt, Shaved Apples and Sultanas (N) (D) (G)
Chia Seed Muesli, Almond, Maple Syrup (N) (D) (G)

Selection of House Baked Croissants and Viennoiserie

Mini Plain Croissant (G) (D) (E)
Mini Pain Au Chocolate (G) (D) (E)
Mini Cinnamon and Raisins Roll (G)(D)(E)
Granola Bars with Dried Fruits and Nuts (N)
Mini Fruit Danish (G) (D) (E)
Chocolate Muffins (G) (D) (E)

Petite Sandwich

Roasted chicken wraps (G) (D) (E)
Marinated Artichoke and Avocado in English Muffins (G) (D)
Smoked Salmon with Cream Cheese (G) (D) (S) (E) (SE)

Fresh from the Hot Kitchen

Chicken Musakan Wrap (N/G)
Spinach Fattayer (G)
Cheese Sambousek (G/D)

Coffee Blend, Decaffeinated Coffee, Arabic Coffee & Selection of Fine Herbal Teas

QAR 125 per person

Plated Breakfast Option A

Selection of Freshly Squeezed Juices

Seasonal Fruits and Berries

Mix Berry Yogurt (D)

Hummus (SE)

Baker's Basket

Croissants, Pains Au Chocolate, Toast Bread, Arabic Bread, Seed Rolls

Eggs

Plain Omelet (E)

Sides

Hash Brown

Grilled Tomato

Coffee Blend, Decaffeinated Coffee, Arabic Coffee & Selection of Fine Herbal Teas

QAR 55 per person

Plated Breakfast Option B

Selection of Freshly Squeezed Juice

Seasonal Fruits and Berries

Fruit Yogurt (D)

Hummus (SE), Labneh (D)

Baker's Basket (G/E/N/SY/D)

Croissants, Pains Au Chocolate, Muffin, Toast Bread, Arabic Bread, Seed Rolls

Eggs

Plain Omelet (E)

Sides

Baked Beans

Turkey Ham

Hash Brown

Grilled Tomato

Coffee Blend, Decaffeinated Coffee, Arabic Coffee & Selection of Fine Herbal Teas

QAR 65 per person

Plated Breakfast Option C

Selection of Freshly Squeezed Juice

Seasonal Fruits and Berries

Fruit Yogurt (D)

Hummus (SE), Labneh (D)

Baker's Basket (G/E/N/SY/D)

Croissants, Pains Au Chocolate, Muffin, Toast Bread, Arabic Bread, Seed Rolls

Pancake with Maple Syrup (G/E/D)

Eggs

Plain Omelet (E)

Sides

Baked Beans

Chicken Sausages

Turkey bacon

Hash Brown

Grilled Tomato

Coffee Blend, Decaffeinated Coffee, Arabic Coffee & Selection of Fine Herbal Teas

QAR 75 per person

International Breakfast Option A

Selection of Juices

Orange, Apple

Seasonal Fruits

Pineapple, Sweet Melon, Watermelon and Cantaloupe

Bread Selection from Our Bakery

Croissants (E/G/N/SY/D)

Plain, Chocolate

Danish Pastries (E/G/N/SY/D)

White and Brown Toast Bread (G/SY)

Arabic Bread (G)

Condiments

Butter, Assorted Jams and Honey

Sweet

Marble Cake (E/G/N/SY/D)

Natural Yoghurt

Plain (D), Blueberry (D)

Bircher Muesli (N/G/D)

Rollled Oats Mixed with Yoghurt, Shaved Apples and Sultanas

Selection of Cheese

Cheddar (D), Emmenthal (D), Brie (D)

Crackers, Jam

Selection of Cold Cuts

Beef Pastrami, Chicken Mortadella

Pickle Onion, Gherkins, Capers, Mustard

Sandwich

Smoked Salmon in Tomato Bread (F/D/G)

Cucumber and Cream Cheese (G/D)

Hot Dishes

Foul with Condiments

Chicken Sausages

Boiled Eggs

Hash Browns

Coffee Blend, Decaffeinated Coffee, Arabic Coffee & Selection of Fine Herbal Teas

QAR 75 per person

International Breakfast Option B

Selection of Juices

Orange, Apple

Seasonal Fruits

Pineapple, Sweet Melon, Watermelon and Cantaloupe

Bread Selection from Our Bakery

Croissants (E/G/N/SY/D)

Plain, Chocolate, Zaatar

Danish Pastries (E/G/N/SY/D)

White and Brown Toast Bread (G/SY)

Arabic Bread (G)

Condiments

Butter, Assorted Jams and Honey

Sweet

Marble Cake (E/G/N/SY/D)

Chocolate Donut (E/G/N/SY/D)

Natural Yoghurt

Plain (D), Blueberry (D), Strawberry (D)

Bircher Muesli (N/G/D)

Rolled Oats Mixed with Yoghurt, Shaved Apples and Sultanas

Selection of Cheese

Cheddar (D), Emmenthal (D), Brie (D)

Crackers, Nuts Jam

Selection of Cold Cuts

Beef Pastrami, Chicken Mortadella

Pickle Onion, Gherkins, Capers, Mustard

Sandwich

Smoked Salmon in Tomato Bread (F/D/G)

Falafel Wrap (G/SE)

Hot Dishes

Scrambled Egg (E)

Chicken Sausages (D/E/G)

Baked Beans

Hash Brown

Grilled Tomato

Coffee Blend, Decaffeinated Coffee, Arabic Coffee & Selection of Fine Herbal Teas

QAR 90 per person

Continental Breakfast Option A

Selection of Juices

Orange, Apple

Seasonal Fruits

Pineapple, Sweet Melon, Watermelon and Cantaloupe

Bread Selection from Our Bakery

Croissants (E/G/N/SY/D)

Plain, Chocolate, Zaatar

Danish Pastries (E/G/N/SY/D)

White and Brown Toast Bread (G/SY)

Arabic Bread (G)

Condiments

Butter, Assorted Jams and Honey

Natural Yoghurt

Plain (D), Blueberry (D), Strawberry (D)

Coffee Blend, Decaffeinated Coffee, Arabic Coffee & Selection of Fine Herbal Teas

QAR 55 per person

International Breakfast Option C

Selection of Juices

Orange, Apple

Seasonal Fruits

Pineapple, Sweet Melon, Watermelon and Cantaloupe

Bread Selection from Our Bakery

Croissants (E/G/N/SY/D)

Plain, Chocolate, Zaatar

Danish Pastries (E/G/N/SY/D)

Chocolate Muffin (D/E/G)

White and Brown Toast Bread (G/SY)

Arabic Bread (G)

Condiments

Butter, Assorted Jams and Honey

Sweet

Marble Cake (E/G/N/SY/D)

Chocolate Donut (E/G/N/SY/D)

Natural Yoghurt

Plain (D), Blueberry (D), Strawberry (D), Mango (D)

Bircher Muesli (N/G/D)

Rolled Oats Mixed with Yoghurt, Shaved Apples and Sultanas

Selection of Cheese

Cheddar (D), Emmenthal (D), Brie (D), Halloumi (D)

Crackers, Nuts Jam

Selection of Cold Cuts

Beef Pastrami, Chicken Mortadella, Turkey Ham

Pickle Onion, Gherkins, Capers, Mustard

Sandwich

Smoked Salmon in Tomato Bread (F/D/G)

Hummus, Tomato, Cucumber Wrap (G/SE)

Hot Dishes

Foul with condiments

Scrambled Egg (E)

Chicken Sausages (D/E/G)

Turkey Bacon (D/E/G)

Baked Beans

Hash Brown

Grilled Tomato

Coffee Blend, Decaffeinated Coffee, Arabic Coffee & Selection of Fine Herbal Teas

QAR 95 per person

Continental Breakfast Option B

Selection of Juices

Orange, Apple

Seasonal Fruits

Pineapple, Sweet Melon, Watermelon and Cantaloupe

Selection of Whole Fruits

Orange, Apple

Dry Fruits

Figs, Apricot

Bread Selection from Our Bakery

Croissants (E/G/N/SY/D)

Plain, Chocolate, Zaatar

Danish Pastries (E/G/N/SY/D)

White and Brown Toast Bread (G/SY)

Arabic Bread (G)

Condiments

Butter, Assorted Jams and Honey

Sweet Cakes

Vanilla Muffin (D/E/G/SY/N)

Marble Cake (D/E/G/SY/N)

Natural Yoghurt

Plain (D), Blueberry (D), Strawberry (D)

Coffee Blend, Decaffeinated Coffee, Arabic Coffee & Selection of Fine Herbal Teas

QAR 65 per person

Continental Breakfast Option C

Selection of Juices

Orange, Apple

Seasonal Fruits

Pineapple, Sweet Melon, Watermelon and Cantaloupe

Selection of Whole Fruits

Orange, Apple, Banana

Dry Fruits

Figs, Apricot

Bread Selection from Our Bakery

Croissants (E/G/N/SY/D)

Plain, Chocolate, Zaatar

Danish Pastries (E/G/N/SY/D)

White and Brown Toast Bread (G/SY)

Arabic Bread (G)

Condiments

Butter, Assorted Jams and Honey

Sweet

Vanilla Muffin (D/E/G/SY/N)

Marble Cake (D/E/G/SY/N)

Cookies

Chocolate Chips (G/E/D)

Coconut (G/E/D)

Natural Yoghurt

Plain (D), Blueberry (D), Strawberry (D), Mango (D)

Coffee Blend, Decaffeinated Coffee, Arabic Coffee & Selection of Fine Herbal Teas

QAR 75 per person

Mediterranean Breakfast Option A

Selection of Juices

Orange, Apple

Seasonal Fruits

Pineapple, Sweet Melon, Watermelon and Cantaloupe

Bread Selection from Our Bakery

Croissants (E/G/N/SY/D)

Plain, Chocolate, Za'atar

Danish Pastries (E/G/N/SY/D)

White and Brown Toast Bread (G/SY)

Arabic Bread (G)

Condiments

Butter, Assorted Jams and Honey

Sweet

Date Pudding (E/G/N/SY/D)

Natural Yoghurt

Plain (D), Blueberry (D)

Cold Mezze

Hummus (SE), Muhammara-N, Labneh (D), Mixed Olives, Maqdoush

Selection of Cheese

Cheddar (D), Brie (D), Haloumi (D), Feta (D)

Nuts, Dry Fruits, Crackers, Jam

Hot Dishes

Shakshuka(E)

Foul Madammas (V)

Hara Potatoes (V)

Grilled Tomatoes (V)

Coffee Blend, Decaffeinated Coffee, Arabic Coffee & Selection of Fine Herbal Teas

QAR 75 per person

Mediterranean Breakfast Option B

Selection of Juices

Orange, Apple

Seasonal Fruits

Pineapple, Sweet Melon, Watermelon and Cantaloupe

Bread Selection from Our Bakery

Croissants (E/G/N/SY/D)

Plain, Chocolate, Za'atar

Danish Pastries (E/G/N/SY/D)

White and Brown Toast Bread (G/SY)

Arabic Bread (G)

Condiments

Butter, Assorted Jams and Honey

Sweet

Umm Ali (G/N/SY/D)

Ma'amoul with Dates St. Regis (G)

Natural Yoghurt

Plain (D), Blueberry (D), Strawberry (D)

Cold Mezze

Hummus (SE), Muhammara-N, Labneh (D), Mixed Olives, Maqdous (D), Arabic Pickle

Selection of Cheese

Cheddar (D), Brie (D), Haloumi (D), Feta (D)

Nuts, Dry Fruits, Crackers, Jam

Hot Dishes

Shakshuka(E)

Foul Madammas (V)

Hara Potatoes (V)

Grilled Tomatoes (V)

Spinach Fatayer (G)

Coffee Blend, Decaffeinated Coffee, Arabic Coffee & Selection of Fine Herbal Teas

QAR 85 per person

Mediterranean Breakfast Option C

Selection of Juices

Orange, Apple

Seasonal Fruits

Pineapple, Sweet Melon, Watermelon and Cantaloupe

Whole Fruits

Apple, Orange

Bread Selection from Our Bakery

Croissants (E/G/N/SY/D)

Plain, Chocolate, Za'atar

Danish Pastries (E/G/N/SY/D)

White and Brown Toast Bread (G/SY)

Arabic Bread (G)

Condiments

Butter, Assorted Jams and Honey

Sweet

Umm Ali (G/N/SY/D)

Marble Cake (D/E/G/SY/N)

Natural Yoghurt

Plain (D), Blueberry (D), Strawberry (D), Mango(D)

Bircher Muesli (N/G/D)

Rolled Oats Mixed with Yoghurt, Shaved Apples and Sultanas

Cold Mezze

Hummus (SE), Muhammara-N, Labneh (D), Mixed Olives, Maqdous (D), Arabic Pickle

Selection of Cheese

Cheddar (D), Brie (D), Haloumi (D), Feta (D), Shelal, Akawi(D)

Nuts, Dry Fruits, Crackers, Jam

Hot Dishes

Shakshuka(E)

Foul Madammas (V)

Hara Potatoes (V)

Grilled Tomatoes (V)

Chicken Mussakan Roll(G)

Balaleet(G)(D)

Coffee Blend, Decaffeinated Coffee, Arabic Coffee & Selection of Fine Herbal Teas

QAR 90 per person

Cocktail & Reception Standard Option A

Selection of Mocktails and Soft Beverages

Cold Canapés

Chicken Ballantine, Bell pepper Relish, Brioche Crotons (G/D/SY/E/M)
Beetroot Hummus in Savory Tart (G/SE)
Avocado Shrimps, Savory Tart, Fine Herbs (F/G/SE/SY)

Hot Canapés

Crispy Chicken Wonton with Coriander and Sweet Chili Sauce (G/SY/SE)
Meat Kibbeh with Pumpkin Dip (G/N/D)
Lyonnais Quiche, Caramelized onions and Gruyere Cheese (G/E/D)

Desserts

Chocolate Tart (G/E/D)
Red Velvet (G/E/D)
Mix Berry Tart (G/E/D)

QAR 110 per person

Cocktail & Reception Standard Option B

Selection of Mocktails and Soft Beverages

Cold Canapés

Hummus Cone (SE/G)

Asparagus Tart with Cream Cheese (G/D)

Mini Chicken Tartine, Apricot, Chives, Cranberry, Cress (G/M/D/)

Seared Ahi Tuna, Mango Salsa and Wasabi Mayo (F/SE/M/SY)

Hot Canapés

Vegetable Spring Roll with Sweet Chili Sauce (G/SY/SE)

Arabic Mini Cheese Sambousek (V/D/G)

Pulled Beef Vol-au-vent (G/D)

Chicken Sate, Coconut- Peanut Sauce and Spring onions (D/P)

Desserts

Almond Financier (G/D/E/N)

Pistachio Macrons (G/D/E/N)

Apple Crumble Tart (G/D/E/N)

Chocolate and Walnut Cake Pops (G/D/E/N)

QAR 125 per person

Cocktail & Reception Standard Option B

Selection of Mocktails and Soft Beverages

Cold Canapés

- Tomato and Mozzarella Skewers (M)
- Muhammara Tartlets (G/SE/N)
- Smoked Chicken Salad in Tart (G/SY)
- Smoked Salmon Cream Cheese on Melba toast (F/G/D)
- Goat cheese Lolly with Pistachio and Grapes (D/N)

Hot Canapés

- Meat Empanada's with Herb Aioli (G/E/SY)
- Mini Chicken Shawarma Roll (E/G/D)
- Sesame Crusted Lamb Kofta Lollipop, Garlic Sauce, Pomegranate Reduction (SE/E)
- Mozzarella and Sundried Tomato Arancini with Pesto Sauce (D/G/N)
- Spinach and Cheese Quiche (G/E/D)

Desserts

- Raspberry Macrons (G/D/E/N)
- Lemon Meringue Tart (G/D/E/N)
- Fruit Tartlets (G/D/E/N)
- Profiteroles (G/D/E/N)
- Caramel Brownie (G/D/E/N)

QAR 160 per person

Cocktail & Reception Premium Option A

Selection of Mocktails and Soft Beverages

Cold Canapés

Brie Cheese, Apple Preserves, Walnut Raisin Bread (G/D/N)
Scottish Smoked Salmon Roulade, Dill Cream Cheese, Brioche Crotons, Tobiko (G/D/F)
Smoked Duck Pinwheel, Apricot Marmalade, Brown Bread (G/E/SY/M)

Hot Canapés

Potato & Leek Quiche (D/G/E)
Prawn Tempura, Wasabi and Dynamite Sauce (S/E/D)
Angus Beef Anticucho with Chimichuri (G/E)

Desserts

Red velvet Mini Cupcake (G/D/E/N)
White Chocolate and Raspberry Cake Pops (G/D/E/N)
Chocolate Tart (G/D/E/N)

QAR 125 per person

Cocktail & Reception Premium Option B

Selection of Mocktails and Soft Beverages

Cold Canapés

- Hummus with fresh black truffle in tart (G/SE)
- Avocado and crab cannelloni, flying fish roe, lime and cilantro aioli (S/G/D)
- Vietnamese Shrimp Roll with Asian Chili Sauce (S)
- Truffle Salami with Cantaloupe Parmesan Cheese and Baby Rocket Leaves (G)

Hot Canapés

- Mushroom and Quinoa Croquettes with Smoked Tomato Sauce (G/D)
- Wagyu Beef Kibbeh (N/G)
- Mini Chicken Shawarma Wrap (G/E)
- Spinach Fatayer (G/N)
- Jumbo Lump Crab Cakes, Black Pepper and Capers Remoulade (G/M/E/S)

Desserts

- Mini Cheese Kunafa (G/D/N)
- Chocolate Macarons (G/D/E/N)
- Blueberry Cheesecake (G/D/E/N)
- Roly Poly (G/D/E/N)

QAR 150 per person

Cocktail & Reception Premium Option C

Selection of Mocktails and Soft Beverages

Cold Canapés

Sea Bass Ceviche with Cancha Corn and Purple Potatoes(S/F)
Barbecued Pulled Beef Salad in Tarts (G/SY/C/M)
Tomato Mozzarella, Pesto Aioli with Garlic Crostini (G/D/N)
Creamy Chicken and Apple Vol au vent (G/D/N)
Smoked Duck Pinwheel, Apricot Marmalade, Brown Bread (G/D/N)

Hot Canapés

Wagyu Beef Sliders with Truffle Aioli (G/D/E)
Mini chicken Mussakhan roll (G)
Beef Croquets with Spicy Mayo (G/E/D/M)
Crispy Prawn Wonton with Coriander and Sweet Chili Sauce (S/G)
Wild Mushroom Quiche (G/D/E)

Desserts

Vanilla and Lemon Cake Pops (G/D/E/N)
Raspberry Macrons (G/D/E/N)
Blueberry Cheesecake (G/D/E/N)
Chocolate Profiteroles (G/D/E/N)
Caramel Brownie (G/D/E/N)

QAR 175 per person

Buffet Lunch 6 times each category

Selection of Artisan Breads from Our Bakery

Bread Rolls (Soft, Whole wheat, Buckwheat, Cornmeal, Sesame white & Black, Oats, sunflower seeds, Herbs)
Arabic bread, Butter

Salads

Quinoa Salad (N/SY/D)
Cherry tomato, Edamame, Roasted Cashew, Arugula, Feta Crumble, Mango Dressing
Pasta Salad (G/M/N)
Penne, Sweet pepper, Chicken tossed with Pesto.
Classic Tuna Nicoise (F)
Tuna, New Potato, Fine Beans, Olives and Tomato
Bocconcini with Heirloom tomato (G/M/N)
Baby Mozzarella, Exotic Tomatoes, Balsamic Reduction

Mezze

Hummus (SE)- Chickpeas Ground with Tahini Paste Flavored and Olive Oil
Moutabel(SE)- Eggplant blend with Tahini sauce

Main Course

Classic Italian Beef Lasagna (G/D/E) - Beef minced, Parmesan Herbs
Thai Red Seafood Curry (D/F/S) - Coconut Milk, Seafood, Galangal, Eggplant, and Kaffir Lime Leaves
Chicken A la King (D/G) - Chicken, Mushroom, Green Pea
Steamed Market Vegetables (D) - Cauliflower, Carrot, Pumpkin, Zucchini with Herbs
Truffle Potato Gratin (D) - Gruyere Cheese Sauce, Caramelized Onion
Steamed Jasmine Rice

Desserts

Dark Chocolate Cake (G/D/E/N)
Apple crumble (G/D/E/N)
Lemon Meringue Tart (G/D/E/N)
Tiramisu (G/D/E/N)
Hot Dessert - Sticky Date Pudding (G/D/E/N)

Selection of Seasonal Fruits

Coffee Blend, Decaffeinated Coffee and Selection of Fine Herbal Teas
Waters and Selection of Soft Drinks

QAR 150 per person

Buffet Lunch 7 times each category

Selection of Artisan Breads from Our Bakery

Bread Rolls (Soft, Whole wheat, Buckwheat, Cornmeal, Sesame white & Black, Oats, sunflower seeds, Herbs)
Arabic bread, Butter

Soup

Lentil Soup
Crispy Pita Croutons

Salad

Fresh Broccoli Salad with Crispy Beef Bacon (M)
Red Onion, Dried Cranberry, Mustard Dressing
Thai Seafood Salad (F/S)
Prawn, calamari, Cucumber, Tomato tossed in Thai Dressing
Roasted Vegetable with Walnut and Cranberry (D/M/G)
Capsicum, Baby Corn, zucchini, Mushroom, Feta
Fattoush (G)
Freshly Chopped Sweet Vegetable Tossed in Pomegranate Molasses

Mezze

Hummus (SE) - Chickpeas Ground with Tahini Paste Flavored and Olive Oil
Zaalouk- Smoked Eggplant blend with Tomato and Olive Oil

Main Course

Kofta Bil Saneya- Potato, tomato and Arabic spiced Tomato Sauce
Butter Chicken (M/D/N) – Roasted chicken, Creamy Tomato Gravy
Beef Bourguignon (G/M/D) - Stew with Root Vegetable and Mushroom
Sweet and Sour Perch (F/E/G) - Stir fried fish in bittersweet sauce
Roasted Root Vegetables - Olive Oil fresh herbs
Penne Alfredo Sauce (G/D) - Sautéed mushrooms, Cheese sauce
Basmati Rice (V)

Desserts

Carrot Cake (G/D/E/N)
Berry crumble (G/D/E/N)
Apple Tart (G/D/E/N)
Chocolate Cherry Verine (G/D/E/N)
Vanilla Pot de Crème (G/D/E/N)
Hot Dessert - Bread and Butter Pudding (G/D/E/N), Vanilla Custard

Selection of Seasonal Fruits and Melons

**Coffee Blend, Decaffeinated Coffee and Selection of Fine Herbal Teas
Waters and Selection of Soft Drinks**

QAR 170 per person

Buffet Lunch 8 times each category

Selection of Artisan Breads from Our Bakery

Bread Rolls (Soft, Whole wheat, Buckwheat, Cornmeal, Sesame white & Black, Oats, sunflower seeds, Herbs)
Arabic bread, Butter

Soup

Cream of Tomato (D)
Pesto Croutons (G/D/N)

Salad

Country style Potato Salad (M/E)
Bacon, Gherkins and Sundried Tomato
Teriyaki Beef Salad (F)
Red Cabbage, Carrot, Capsicum
Insalata Caprese (D/N) – Tomato, Mozzarella, Basil
Octopus and Artichoke (S)
Cucumber, Tomato, Kalamata Olives, Sundried Tomato

Mezze

Moutabel (SE) - Eggplant blend with Tahini sauce
Tabbouleh- Freshly Chopped Local Parsley Dressed with Lemon and Olive Oil

Hot Mezze

Cheese Rukakat(G/D)

Main Course

Mongolian Beef Stir (G/SY)-Fried Beef with Spring Onion, Peppers and Coriander
Pan Seared Nile Perch (F/D) – Tomato Salsa, Lemon Butter Sauce
Lamb Stew (M/G/D) - Slow Cooked Leg, Potato, Carrot, Mushroom, Herbs
Herb Roasted Chicken Breast with Mushroom Sauce (D/G/C)
Vegetable Salona- Carrot, Marrow, Peppers, Onions Rich tomato Sauce and Arabic spices
Gnocchi Pasta (G/D/N) - Creamy Sun Dried Tomato Pesto, Pecorino Cheese
Loaded Mashed Potato (D) - Cheddar cheese, Sour cream, Spring Onion and Beef Bacon
Steam Jasmine Rice

Desserts

Baked Cheese Cake (G/D/E/N)
Blueberry Tart (G/D/E/N)
Mango and coconut Verrine (G/D/E/N)
Vanilla Pannacotta (G/D/E/N)
Mohalabiya (G/D/E/N)
Assorted Baklava (G/D/E/N)
Hot Dessert- Chocolate Pudding (G/D/E/N)
Selection of Seasonal Fruits and Melons

**Coffee Blend, Decaffeinated Coffee and Selection of Fine Herbal Teas
Waters and Selection of Soft Drinks**

QAR 190 per person

Buffet Dinner 6 times each category

Selection of Artisan Breads from Our Bakery

Bread Rolls (Soft, Whole wheat, Buckwheat, Cornmeal, Sesame white & Black, Oats, sunflower seeds, Herbs)
Arabic bread, Butter

Salad

Kale and Green Apple Salad (M)
Goat Cheese, Balsamic Dressing and Cranberries
Mediterranean Chicken Salad (M)
Cucumber, Capsicum, Cherry Tomato, Olive, Grilled Chicken
Seafood Cob salad (SY/F/S/M)
Baby Gem, Egg, Olive Dust, Blue Cheese Dressing
Thai Beef Salad (SY/M/SE)
Cucumber, Tomato, Citrus vinaigrette

Mezze

Hummus (SE) - Chickpeas Ground with Tahini Paste Flavored with Olive Oil
Baba Ganoush - Wood Roasted Eggplant, Diced with Onion, Peppers and Olive Oil

Main Course

Braised Beef Brisket (D/G/M/C) - Creamy Polenta and Crispy Onion
Teriyaki Chicken (G)- Pineapple, Brown Sugar
Baked Nile Perch with Tomato and Caper Salsa (F)
Steamed Vegetables (D) - Cauliflower, Carrot, Broccoli, Zucchini with Shallots and Herbs
Penne Arabiatta(G/D) - Tomato Sauce, Dried Chili Flakes
Crushed Potatoes with Parmesan (D)
Steam Basmati Rice

Dessert

Red Velvet Cake (G/D/E/N)
Blackberry Crumble (G/D/E/N)
Cherry tart (G/D/E/N)
Chocolate Pot de Crème (G/D/E/N)
Hot Dessert
Umm Ali (N/G/D), Roasted Almond Flakes, Rose Water Syrup
Selection of Seasonal Fruits and Melons

**Coffee Blend, Decaffeinated Coffee and Selection of Fine Herbal Teas
Waters and Selection of Soft Drinks**

QAR 150 per person

Buffet Dinner 7 times each category

Selection of Artisan Breads from Our Bakery

Bread Rolls (Soft, Whole wheat, Buckwheat, Cornmeal, Sesame white & Black, Oats, sunflower seeds, Herbs)
Arabic bread, Butter

Soup

Minestrone Soup
Herb Croutons (D/G)

Salad

Roasted Beetroot and Goat Cheese (M/D)
Raspberry Vinaigrette and Red Radish
Charred Sweet Potato Cauliflower Salad (M/N)
Chickpeas, Creamy Tahini Sauce, Parsley, Almond Flakes, Cherry Tomato.
Seafood Salad (M/S/F)
Mix Seafood, Cucumber, Cherry Tomato, Red Onion, Lemon Vinaigrette
Chicken Caesar Salad (G/D)
Fresh Selected Lettuce Tossed In Classic Dressing, Herb Croutons

Mezze

Hummus (SE) - Chickpeas Ground with Tahini Paste Flavored with Olive Oil
Warak Enab- Vine leave stuffed with Rice and Vegetable

Main Course

Beef Burgundy (D/G/M/C) - Simmered in a Rich Red Wine Vinegar, Bacon, Pearl Onion, and Root Vegetable
Red Seafood Curry (F/S/D) - Mix Seafood, Aubergin, Thai Basil, Red Curry
Chicken Fricassee (G/D/M/C) - Root Vegetable, Grain Mustard
Shanghai Noodles (G/E/SY/SE) -Egg Noodles Stir-Fried With Assorted Vegetable
Potato Gnocchi, homemade tomato basil Sauce (G/D)
Jalapeno Creamed Corn, Mushroom and Broccoli (D/G/M)
Steam Jasmine Rice

Desserts

Pistachio Cake (G/D/E/N)
Peach Crumble (G/D/E/N)
Chocolate Tart (G/D/E/N)
Muhlabia (G/D/E/N)
Eton Mess (G/D/E/N)
Hot Dessert
Umm Ali (G/D/N)
Selection of Seasonal Fruits and Melons

Coffee Blend, Decaffeinated Coffee and Selection of Fine Herbal Teas
Waters and Selection of Soft Drinks

QAR 170 per person

Buffet Dinner 8 times each category

Selection of Artisan Breads from Our Bakery

Bread Rolls (Soft, Whole wheat, Buckwheat, Cornmeal, Sesame white & Black, Oats, sunflower seeds, Herbs)
Arabic bread, Butter

Soup

Cream of Mushroom (D)
Herb Croutons (D/G)

Salad

Greek Salad (M/D) - Feta Cheese, Tomato, Olives and Lemon Dressing
Mango and Green Papaya Salad- Honey Lime Dressing
Mix Seafood Salad (F/S) Glass Noodle, Spring Onion, Thai Dressing
Chicken with Celery Apple and Walnut Salad (C/N/M)

Mezze

Hummus (SE) - Chickpeas Ground with Tahini Paste Flavored with Olive Oil
Quinoa Tabbouleh – Parsley, Mix Quinoa, Lemon

Hot Mezze

Spinach Fatayer (G/N)

Main Course

Lamb with Oriental Rice (D)
Dawood Basha - Prime Meat Balls Braised in an intense onion and Tomato Sauce
Chicken Freekeh (D) - Whole Roasted Baby Chicken and Green Cracked Wheat
Mix Seafood Hara with Couscous (F/S) - Grill Gulf Seafood Served with Spicy Tomato Sauce
Hong Kong Noodles (G/SY/E) - Egg, Wok Fried Vegetables, Sweet and Spicy Sauce
Pumpkin Ravioli with Apple Volute (G/N/D/M)
Oven Roasted Vegetable (D)
Saffron Potatoes (D)

Dessert

Carrot Cake (G/D/E/N)
Brownies (G/D/E/N)
Almond Financier (G/D/E/N)
Mango Cheesecake (G/D/E/N)
White Chocolate and Cherry Mousse (G/D/E/N)
Crème Caramel (G/D/E/N)
Hot Dessert:
Sticky Date Pudding (G/D/E/N)
Selection of Seasonal Fruits and Melons

**Coffee Blend, Decaffeinated Coffee and Selection of Fine Herbal Teas
Waters and Selection of Soft Drinks**

QAR 190 per person

Plated Menus Standard Option A

Selection of Artisan Breads from Our Bakery

Condiments

Butter

Starter

Bouquet of Young Field Greens (V/M/N)

Candy Stripe Beets, Strawberries, Mango, Crisp Leeks, Candid Pecans and Pressed Tomato, Truffle Vinaigrette.

Main Course

Roasted Corn Fed Chicken Breast (M)

Truffle Potato Puree, Asparagus, Carrot, Pea Shoots, Potato Crisp, Jus

Desserts

New York Cheese Cake (D/G/E/N)

Raspberry, Emulsified Cream Cheese, Fresh Strawberry

**Coffee Blend, Decaffeinated Coffee and Selection of Fine Herbal Teas
Waters and Selection of Soft Drinks**

QAR 170 per person

Plated Menus Standard Option B

Selection of Artisan Breads from Our Bakery

Condiments

Butter

Starter

Quinoa Salad Avocado Salsa with Pan-fried Shrimps (M/S)

Cherry Tomatoes, Bocconcini Cheese, Micro Greens and Citrus Dressing

Main Course

Smoked Wagyu Beef Brisket (G/D/M)

Charred Leek Mash, Pearl Onion, White Asparagus, Grilled Carrot, Crispy Leeks, Wild Mushroom Sauce

Dessert

Raspberry Panna Cotta (D/G/N)

Whipped Coconut Ganache, Raspberry Coulis, Fresh Mix Berries

Coffee Blend, Decaffeinated Coffee and Selection of Fine Herbal Teas

Waters and Selection of Soft Drinks

QAR 200 per person

Plated Menus Standard Option C

Selection of Artisan Breads from Our Bakery

Condiments

Butter

Starter

Burrata Salad Heirloom Tomatoes (D/N)

Pesto Sauce, Micro Greens, Crushed Peanut, Pickle Zucchini and Enoki Crispi Rice Paper, Black Olive Dust

Main Course

Surf and Turf (D/G/S)

Beef Tenderloin, King Prawns Sautéed Baby Carrots and Brocollini, White Asparagus, Crispy Onion, Saffron Mash
Potato, Herbs Jus

Dessert

White Chocolate Mango Parfait (G/D/E/N)

Mango Sauce, Fresh Vanilla Beans Mousse, Vanilla Crisp

**Coffee Blend, Decaffeinated Coffee and Selection of Fine Herbal Teas
Waters and Selection of Soft Drinks**

QAR 270 per person

Plated Menus Premium Option A

Selection of Artisan Breads from Our Bakery
Butter

Amuse Bouche

Heirloom Tomato Bruschetta (G) OR Truffle Hummus in Tart (G/SE) OR Chicken Vol en Vent (G/D)

Mezze/ Soup

Shorbat Adas (V/G)

Yellow Lentil Veloute, Pita Crisps, Lemon

OR

Cold Mezzeh (SE/N)

Dome of Truffle Hummus, Dome of Muhammarah, Vine Leaves with Lemon Wedge

OR

Hot Mezzeh(G/M/N)

Meat Kibbeh, Spinach Fatayer, Cheese Rukakat

Starter

Quinoa Caramelized Mango Salad (V/D/N)

Slow Cooked Quinoa, Goat Cheese, Arugula, Cranberry, Balsamic Dressing

OR

Butternut Squash Ravioli (G/D/TN)

Pine Nut Crumble, Grana Padano Cheese, Crispy Sage, Brown Butter

OR

Cobb Salad Baby Gem Lettuce (D/G/N/M)

Oven Roasted Chicken Breast, Avocado, Cherry Tomatoes, Blue Cheese, Ranch Dressing Lemon Basil Cream,
Pine Nut

Cleanser

Orange Sorbet OR Lemon Sorbet OR Mix Berry Sorbet

Main Course

Roasted Corn Fed Chicken Breast (M)

Truffle Potato Puree, Asparagus, Carrot, Pea Shoots, Potato Crisp, Jus

OR

Crispy Skinned Scottish Salmon (F)

French Beans, Broccolini, Crushed Potato, Olive, Sauce Vierge

OR

Slow Roasted Beef Tenderloin (M)

Chestnut & Porcini Mushroom Ragout, Carrot, Asparagus, Polenta Croquette

Desserts

New York Cheese Cake (G/D/N/E)

Raspberry, Emulsified Cream Cheese, Fresh Strawberry

OR

Spiced Carrot Sponge Spiced Carrot Sponge (G/D/N/E)

Crème Mousseline, Pecan Frosting, Apricot Cinnamon Sauce

OR

Umm Ali (G/D/N/E)

Puff Pastry, Sweetened Milk, Dry Nuts, Raisins

Petit Four

Classic

Chocolate Truffle, Madeline, Caramel Profiterole (G/E/D/N)

OR

Macaron & Eclairons

Vanilla, Chocolate, Raspberry, Lemon (G/E/D/N)

OR

Arabic Sweet

Assorted Baklava

**Coffee Blend, Decaffeinated Coffee and Selection of Fine Herbal Teas
Waters and Selection of Soft Drinks**

QAR 210 per person

Plated Menus Premium Option B

Selection of Artisan Breads from Our Bakery Butter

Amuse Bouche

Salmon Mousse in Tart (G/F/D) **OR** Mushroom Cappuccino (D) **OR** Smoked Goat Cheese in Cone with Salted Crumbled Pecan

Mezze/ Soup

French onion Soup (D/G)

Caramelized onion and Veal Stock Served with Gruyere Cheese Croutons
OR

Cold Mezzeh (SE/N)

Truffle Hummus in Tart, Beetroot Moutabel in Tart, Baba Ghanoush in Tart
OR

Hot Mezzeh(G/M/N)

Meat Sambousek, Cheese Sambousek, Vegetable Samosa

Starter

Jumbo Lump Crab Cake (G/S/D/F/M)

Lamb Leaves Salad, Mustard Tarter
OR

Buffalo Mozzarella (D/N)

Antipasti, Marble Chili Oil Dressing
OR

Chicken Caesar Salad (G/SY/F)

Baby Gem, Melba toast, Parmesan Shaving, Crispy Bacon Olive Dust

Cleanser

Kiwi Sorbet **OR** Lemon Mint Sorbet **OR** Litchi Sorbet

Main Course

Corn Fed Chicken (M/D/G)

Slow Cooked Breast, Puy Lentils, Mustard Mash, Roasted Heirloom Carrots, Broccolini
OR

Smoked Wagyu Beef Brisket (M/D/G)

Charred Onion Mash Potato, Brussel, Broccolini, Carrot, BBQ Glaze, Puffed Grains
OR

Herb Crusted Seabass (F/M/G)

Carrot, Broccolini, Crushed Potato, Olive, Provencal Sauce

Dessert

Chocolate Royalteen Dark Chocolate Cremeux (G/D/N/E)
Hazelnut Crunch, 24k Gold Leaf, Chocolate Crumble, Toffee Sauce

OR

Raspberry Panna Cotta Whipped Coconut Ganache (G/D/N/E)
Raspberry Coulis, Fresh Mix Berries

OR

White Chocolate Mango Parfait Mango Sauce (G/D/N/E)
Fresh Vanilla Beans Mousse, Vanilla Crisp

Petit Four

Classic (G/E/D/N)

Chocolate Truffle, Madeline, Caramel Profiterole

OR

Macaron (G/E/D/N)

Vanilla, Chocolate, Raspberry, Lemon

OR

Arabic Sweet (G/D/N)

Assorted Baklava

**Coffee Blend, Decaffeinated Coffee and Selection of Fine Herbal Teas
Waters and Selection of Soft Drinks**

QAR 300 per person

Plated Menus Premium Option C

Selection of Artisan Breads from Our Bakery

Butter

Amuse Bouche

Sevruga Caviar on Wholemeal Blinis (G/D) **OR** Seared Ahi Tuna, Mango Salsa (F) **OR** Asparagus Cream with Truffle in Black Cones (D)

Mezze/ Soup

Roasted Plum Tomato (V/G/D)

Basil, Mozzarella Panini

OR

Cold Mezzeh (SE/N)

Beetroot Hummus in Tart, Moutabel in Tart, Baba Ghanoush in Tart, Vine leaves

OR

Hot Mezzeh(G/M/N)

Cheese Empanadas, Chicken Spring Roll, Meat Sfiha

Starter

Burrata Salad Heirloom Tomatoes (G/D/N)

Pesto Sauce, Micro Greens, Crushed Peanut, Pickle Zucchini and Enoki Crisp, Rice Paper, Black Olive Dust

OR

Duck Confit (D)

Mushroom Risotto, Duck Fat Butter, 5 Spice Jus

OR

Sea Bass Ceviche (F)

Avocado, Chili, Cucumber, Potato Crisp, Coriander, Citrus Dressing

Cleanser

Raspberry Sorbet **OR** Watermelon Sorbet **OR** Mango Sorbet

Main Course

Surf and Turf (D/G/S)

Beef Tenderloin, King Prawns Sautéed Baby Carrots and Brocolini, White Asparagus, Crispy Onion, Saffron Mash Potato, Herbs Jus

Braised Lamb Shank (G/D/N)

Baby Carrot, Green Asparagus, Carrot, Brocolini, Lamb Jus, Herb Crumb

Seared Wagyu Beef Tenderloin (M)

Duck Fat Potato, White Asparagus, Carrot, Broccolini, Foie Gras, Truffle Jus

Dessert

Tiramisu (G/D/N/E)

Mascarpone Cream, Biscotti, Chocolate

St Regis Dates Sticky Pudding (G/D/N/E)

Date Sponge, Chocolate Sauce, Vanilla Ice-cream

Coffee Mocha (G/D/N/E)

Roasted Hazelnut Sponge, Nutty Biscuits

Petit Four

Classic (G/E/D/N)

Chocolate Truffle, Madeline, Caramel Profiterole

OR

Macaron (G/E/D/N)

Vanilla, Chocolate, Raspberry, Lemon

OR

Arabic Sweet (G/D/N)

Assorted Baklava

**Coffee Blend, Decaffeinated Coffee and Selection of Fine Herbal Teas
Waters and Selection of Soft Drinks**

QAR 365 per person

Cold Meal Box

Option A

Sandwich

Tomato Mozzarella Sandwich in Focaccia Bread (D/G/N/E)

Whole Fruit

Apple

Still Local Water

Fresh Juice

Option B

Sandwich

Chicken Club Wrap (G/D/E/M) - Grilled Chicken, Turkey Ham, Egg, Tomato, Lettuce, Tortilla

Whole Fruit

Orange

Still Local Water

Fresh Juice

Option C

Sandwich

Roasted Beef Sandwich (G/E/M)

Honey Mustard, Pickles Cabbage, Caramelized Onion, Cheddar Cheese, Tomato, Baguette bread

Whole Fruit

Banana

Still Local Water

Fresh Juice

QAR 38 per meal box

Hot Meal Box

Option A

Salad

Quinoa Salad (M)

Cherry Tomatoes, Bocconcini Cheese, Micro Greens and Citrus Dressing

Hot Dish

Penne Arabiatta (G/D)

Dessert

Chocolate Brownie (G/D/E/N)

Still Local Water

Fresh Juice

Option B

Salad

Chicken Apple Salad (M/C)

Celery, Walnut, Grapes, Citrus Mayo

Hot Dish

Chicken Tikka with Biryani Rice (M/D)

Dessert

Carrot Cake (G/D/E/N)

Still Local Water

Fresh Juice

Option c

Salad

Pasta Salad with Mediterranean Vegetable (G/N)

Penne, Sweet Peppers, Olives, Sunburst Tomato, Pesto Mayo

Hot Dish

Chicken Shawarama (G/E/D)

Dessert

Marble Cake (G/D/E/N)

Still Local Water

Fresh Juice

QAR 45 per meal box