BREAKFAST À LA CARTE

Served from 6:30AM to 12:00PM

*Two Farm Eggs Any Style (D, E, G) Fried, scrambled, poached, or boiled Available from 6:00 AM to 11:00 PM	40
*Fluffy 3 Egg Omelette (D, E, G) Farm eggs or egg whites, choice of filling (tomato, baby spinach, turkey bacon, onion, cheddar cheese, or feta cheese) Available from 6:00 AM to 11:00 PM	50
All egg dishes are served with 2 sides of your choice (hash browns, grilled tomato, sautéed mushrooms, turkey bacon, chicken sausage, baked beans, foul moudamas, or makanek sausage)	
Eggs Benedict (D, E, G) English muffin topped with two poached eggs, smoked veal bacon, sautéed spinach, and hollandaise sauce	45
SWEET BREAKFAST DELIGHTS Served with maple syrup, berry compote, or butter	
*Homemade Pancakes (D, G)	45
*Classic Waffles (D, G)	45
*French Toast (D, G) Vanilla and orange scented butter	40
Cereal (D, G) Your choice of cereal: Cornflakes, Rice Krispies, Weetabix, all bran, Frosties, Choco Krispies, with whole or skimmed milk	35
Steel Cut Oatmeal (D, G) Oat porridge with raisins with whole or skimmed milk	30
Artisan Cheese Platter (D, G, N) Manchego, brie, mozzarella, cheddar, and Danish blue, assorted crackers, fruit chutney, and nut selection	75

All prices are in Qatari Riyals | *Minimum 20 minutes required to prepare your order (A) Alcohol (B) Beef (D) Dairy (E) Egg (G) Gluten (N) Nuts (S) Seafood (V) Vegetarian

BREAKFAST À LA CARTE

Served from 6:30AM to 12:00PM

Breakfast Congee (G) Shredded chicken, spring onion, fried garlic, soya sauce, fresh ginger	45
Yoghurt (D) Plain, fruit or low-fat	20
*Aloo Bhaji with Paratha (D, G, V) Boiled potatoes cooked with Indian spices, whole wheat Indian flat bread	50
Foul Moudamas (V) Diced tomatoes, onion, chopped parsley, olive oil, lemon juice	40
*Smoked Salmon Egg Benedict (D, E, G) English muffin topped with two poached eggs, smoked salmon, sautéed spinach, and Hollandaise sauce	50
Bakery Basket (D, E, G, N) Croissant, Danish, muffin, English cake & toast bread served (white, brown or whole grain) with butter, jam & marmalade (choice of Strawberry, Raspberry, Orange or Apricot) and Honey Breads (Baguette, Soft roll, farmers bread, rye, sesame or ciabatta)	55
Gluten-free bread available upon request	
Fresh Seasonal Fruit Salad (V) Seasonal fruits and orange essence	40
Seasonal Fruit Platter	50

Served from 12:00PM to 11:00PM

SALADS AND APPETISERS

Farm Greens (D,V) Green leaves, strawberries, berry ricotta, micro herbs, balsamic dressing, dried cranberries	60
Grapefruit and Avocado Salad (D, G, N, V) Mixed green leaves, grapefruit, avocado, pine nuts, blue cheese crackers, honey balsamic vinaigrette	55
Arugula (D, E, G,V) Wild arugula, beet root, Parmigiano Reggiano, garlic miso dressing	65
Classic Caesar Salad (D, E, G, S) Romaine lettuce, crispy ciabatta, Parmigiano Reggiano, homemade Caesar dressing with grilled chicken with grilled shrimp	50 60 85 70
ORIENTAL	70
*Selection of Cold Mezzeh (D, G, N,V) Hummus, Moutabel, Tabbouleh, Fattoush, Muhammara, Arabic bread	60
*Selection of Hot Mezzeh (D, G, N) Kibbeh, falafel, spinach fatayer, cheese sambousek, meat sambousek and grilled halloumi cheese	60

Served from 12:00PM to 11:00 PM

HOT & HEARTY SOUPS

Kale Soup (G, D) Creamy kale with lime and cilantro, crispy tortillas	45
Herb Scented Chicken Broth with Vermicelli (G, D)	45
Oriental Lentil Soup (G, N) Lentils, cumin, olive oil, Arabic croutons, and lemon wedges	45
SANDWICH SELECTION All sandwiches, wraps and burgers are served with your choice of thick cut fries or mixed green salad	
*Club Sandwich (D, E, G) Toasted triple decker sandwich with grilled chicken, fried egg, turkey bacon, lettuce, tomatoes, and cheddar cheese	75
Ciabatta Grilled Vegetable Sandwich (D, G,V) Grilled halloumi cheese, grilled eggplant and zucchini, tomato, roasted onion, basil coulis	50
*Chicken Burger (D, G, N) Grilled chicken burger, sesame bun, roasted pepper spread, arugula, and feta cheese	75
*Homemade Angus Burger (G, D) Brioche, shallot mayo, turkey bacon, gherkins, thick cut fries	85

Served from 12:00PM to 11:00PM

PASTA Your choice of pasta: Penne Spaghetti Fettuccine	
Napolitana (V) Fresh tomato sauce with basil leave	70
Bolognese (B, D, G) Fresh tomato with ground beef	70
Al Fredo (D, G) Cream and garlic	70
Carbonara (D, E) Parmesan, turkey bacon, cream, and egg	70
*Our Tasty Signature Hyderabadi Biryani (D, N) Veetee basmati rice cooked with 7 different spices, boiled eggs, and your choice of chicken or lamb	75
*Shrimp Biryani (N, S)	95

*Chinese Chow Mein (E, G, S) 75

65

Cantonese egg noodles, chicken, shrimp, vegetables, button mushrooms, and oyster sauce

*Yangzhou Fried Rice (E, G, S)
Shrimp, chicken, diced vegetables, wrapped in spring onion omelette

Served from 12:00PM to 11:00PM

PIZZA *Stone Oven Fired Pizza (D, G, N) Fire roasted tomato sauce, mozzarella, basil	75
Additional ingredients: Mushroom Capsicum Tomato Onion Pepperoni Smoked turkey Turkey bacon Sausage	6
*Grilled Lamb Chops (D, G) Smoked eggplant, lemon and mint couscous, ras el hanout yoghurt	135
*Pan Roasted Free Range Chicken Breast (D, G) Potato gnocchi, fire roasted tomatoes, green olives, and basil sauce	105
FROM THE GRILL (B, D, G) All meat and seafood entrées are served with your choice of sauce and 2 sides	
*Beef Tenderloin (200 grams)	180
Choice of sauce (D, G) Herbed jus, mushroom sauce, or peppercorn sauce	
*Atlantic Salmon (D, G) *Hammour Fillet (D, G)	125 115
Choice of sauce (D) Lemon butter or lemon and olive oil Choice of sides Steamed vegetables drizzled with olive oil and lemon Grilled corn with chipotle chilli butter Potato purée	25
Thick cut fries Mac and cheese Steamed rice Mixed green salad	

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Served from 12:00PM to 11:00PM

VEGETARIAN SUGGESTIONS

Dhal Makhani (D,V) Black lentils cooked in creamy gravy, basmati rice	50
*Paneer Masala (D, N,V) Paneer, cashew, tomato gravy, onion	50

Served from 12:00PM to 11:00PM

DESSERTS

Baked New York Cheesecake (D, E, G, N)	35
Choice of one of the following toppings:	
Mango, strawberry, chocolate, praline, Nutella or peanut butter	
Salted Chocolate Brownie Bites (D, E, G, N)	35
Walnut and caramel ice cream	
D	٥٦
Rose Water Umm Ali (D, G, N)	35
Seasonal Fruit Platter (V)	50
	30
Selection of Ice Creams and Sorbets (D, E)	35
Strawberry, chocolate or vanilla	
Please ask for Chef's sorbet flavor of the day	
Artisan Cheese Platter (D, G, N)	75
Manchengo, brie, mozzarella, cheddar, and Danish blue cheeses,	, 0
assorted crackers, fruit chutney, and selection of nuts	