



YOGHURT & OATS

Plain Yoghurt G / P	fresh fruits, honey	56
Natural Yoghurt N / P	house-made granola, honey	56
Bircher Muesli G / N	Medjool dates, apple, pecan, chia peanut butter, mix berries, banana	54
Oat Porridge V / G	palm sugar, banana	50

CEREALS

Cereal N	Corn Flakes Frosties Rice Krispies Coco Pops Special K muesli	48
House-Made Granola N		52
Milk P	whole skimmed lactose-free soya V oat V almond V	

MORNING BAKERY

White or Whole Wheat Toast	butter, jams, marmalade, honey	45
Morning Bakeries N	croissant, muffin, danish pastry white or whole wheat toast butter, jams, marmalade and honey	75

FRUITS & BERRIES

Fruit Salad V / G / P	seasonal fruits	42
Berry Bowl V / G	strawberry, raspberry, blueberry	65
Seasonal Cut Fruits V / G	seasonal fruits	55

FAVOURITES

Avocado Toast P	poached egg, pickled red onion, baby spinach olive oil	80
Scrambled Tofu V	harissa spiced, grilled sourdough cherry tomato, sweet potato chips	70
Buttermilk Pancakes *	mascarpone, berries	65
Belgian Waffles *	chantilly cream, banana, berries	75
Cinnamon French Toast *	Tahitian vanilla ice cream, cinnamon sugar berries	75

Choice of sauce: *maple syrup or chocolate sauce

CONTINENTAL BREAKFAST

Please help yourself from our Counters

Low or Full Fat Yoghurt with Fruit Compote

Cereals and Choice of Milk N

Morning Bakeries N

Artisanal Cheese G

Charcuterie Selection

Cold Mezzeh Selection N

Seasonal Cut Fruits V

Fresh Juice, Coffee, Tea or Herbal Infusion

125

EGGS

Two Eggs Any Style P	roasted tomato, sautéed mushroom baked beans or crisp hash browns beef bacon or chicken sausage	95
Three Egg Omelette P	tomato, bell pepper, mushroom spinach, onion, aged cheddar beef bacon, turkey ham or smoked salmon	65
Egg White Omelette G / P	spinach, mushroom, asparagus	65
Eggs Benedict P	poached egg, toasted English muffin turkey ham or smoked salmon	85
Eggs Florentine P	poached egg, toasted English muffin spinach, hollandaise sauce	75
Shakshuka P	poached egg, tomato sauce Yemeni zehug, grilled sourdough bread	75
Scrambled Eggs G / N / P	wild mushroom, pine nuts, za'atar, olives	80
Fried Eggs P	za'atar, sumac, labneh, grilled sourdough	55

COLD FOODS

Arabic Mezzeh Platter N / P	hummus, moutabel, labneh, muhammara Lebanese pickles, freshly baked pita	75
Smoked Salmon G	pickled onion, sour cream, dill, lime, caper flower	78
Salad Leaves G / P	organic leaves, herbs honey-mustard dressing	48
Local and International Cheeses G / N / P	organic honey, fruit chutney, dried fruits, nuts	78

FROM THE OVEN

Za'atar Manakish		35
White Cheese Manakish		45

ARABIC CUISINE

Foul Medames	tomato, parsley, cumin lemon wedges, olive oil	48
Fatet Hummus	yoghurt, chickpeas, crispy bread tahini, spiced nuts	52
Crisp Falafel	lettuce, tomato, pickles, tahini sauce	48

INDIAN CUISINE

Chapati V	coriander, garlic	35
Masala Omelette P	onion, tomato, coriander, coriander chutney yoghurt sauce, paratha	65
Chole Bhature V	chickpea curry, aromatic spices, bhatura bread	55

PARTNERS IN PROVENANCE

Rosewood’s “Partners in Provenance” philosophy is a commitment to support area artisanal food suppliers and present diverse, seasonal menus of local fare.

Rosewood Doha partners with local farms and purveyors to provide guests with fresh, seasonal products throughout the year, such as herbs and vegetables from Blessed Land Farm.



Chef Noof Al Marri is one of Qatar's most respected culinary voices, celebrated for her deep connection to the country's food culture and traditions. Through her work as a chef and restaurateur, she has become a trusted ambassador for Qatari cuisine, sharing its heritage with warmth and authenticity.

Her love of cooking began in her mother's kitchen and has since grown into a career spanning more than two decades. Today, she continues to shape the local culinary landscape while honouring the flavors and stories at the heart of Qatari gastronomy.

BREAKFAST

Shakshuka	baked egg in a rich tomato, onion and leek sauce, seasoned with authentic Qatari spices and topped with melted mozzarella
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Raseef Regag offers a thoughtful interpretation of Qatari street food, where cherished flavors are reimagined through a contemporary lens. From Regag Hardal Dates to Cheese Regag, each creation is prepared with care using locally sourced ingredients.

Conceived by Chef Noof as a way to introduce the richness of Qatar's street food culture to a new audience, Raseef Regag pays homage to tradition while presenting it with a fresh, traditional and modern spirit.

SIGNATURE REGAG

Feta Muhammara	tahini and a hint of rose water
Turkey & Cheese	smoked turkey, melted shredded mozzarella
Hardal Dates	date molasses, Qatari butter, tahini aromatic Qatari spices
Nutella	fresh banana and strawberry
Mehyawaa	baby rocket leaf, Qatari butter

REGAG

Cheese	melted cheese spread
Egg	glazed with egg and Qatari butter
Cheese Egg	topped with melted cheese spread and glazed with egg
Cheese & Honey	melted cheese spread
Za'atar	traditional za'atar, extra virgin olive oil, Qatari spice
Labneh Za'atar	topped with baked labneh, pomegranate seeds
Pomegranate	fresh oregano, walnut

FRESH JUICES

Orange | Watermelon | Apple | Carrot

40

BOOST JUICES

Green

celery, green apple, cucumber
spinach, honey

Red

raspberry, strawberry, blueberry
carrot, beetroot

TEA

Melez was founded in 2015 by Tea Sommelier Liliana L. Aslanoba and Emre Aslanoba with a mission to share the world of tea. Honoring the finest herbs, roots, flowers, and teas from around the globe, Melez blends them respectfully to evoke moments, memories, and emotions. With 90% of tea pickers being women from local plantation communities, the brand supports Fair Trade and Rainforest Alliance Certified imports. Committed to tradition, sustainability, and quality, Melez empowers local women, offers pesticide-free artisanal teas, and uses eco-friendly packaging and imports.

Black	Green	Herbal
English Breakfast	Pure Jasmin Dragon Pearls	Chamomile Croatia
Wake Up Earl Grey	Sencha Everyday Japanese Tea	Indulge Vanilla Rooibos
Lapsang Souchong	Balance Detox Green Tea	Peppermint
	Moroccan Tea	

SPECIALITY COFFEE & TEA

Karak Tea	creamy, bold, and deeply spiced, infused with cardamom, cinnamon, ginger slowly simmered to create a velvety, fragrant cup
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Turkish Coffee	traditional Turkish coffee, rich and aromatic, is meticulously brewed in a copper cezve and served with a smooth, velvety foam.
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COFFEE

Earth Roastery, founded in 2014 by Ali Al Fahad, was inspired by his travels. From sourcing green beans directly at origin to roasting locally, Earth nurtures coffee with the same care and respect we should show our planet and neighbors.

Espresso	35
Double Espresso Americano Spanish Latte Hot Chocolate	40
Cappuccino Latte classic or flavored: caramel hazelnut vanilla chocolate white chocolate	40

* All options can be served decaffeinated and with milk alternatives

BLENDING SPECIALTY

45

REFRESHERS

30

Ayran	Coca-Cola Coca-Cola Light Sprite
Mint And Yoghurt	Fever-Tree Ginger Ale Soda Water Indian Tonic

HOUSE WATER

30

Our House water is bottled in-house with 20% of profits being devoted towards charitable causes such as Education Above All and our Mama Lilian Project where we support a hospitality school in Kenya.

Still | Sparkling 750 ml

STILL WATER

30 | 40

SPARKLING WATER

30 | 40

Acqua Panna	500 ml 1 L	San Pellegrino	500 ml 1 L
Eira	400 ml 700 ml	Eira	400 ml 700 ml