



Afternoon Tea Selection

Indulge in a traditional Afternoon Tea experience with a selection of tantalising bites and classic nibbles complimented alongside sweet treats from the Butterfly Patisserie

385

for Two Guests

Sparkling Tea

An elegant blend of organic Japanese sencha with jasmine and peach, offering a clean, refined, refreshing sparkling experience

45 *per Glass* | 235 *per Bottle*

Iced Lattes Selection

Inspired by the warmth of the season, these refined creations are designed to awaken the senses, each one crowned with signature flavoured foam for a truly indulgent moment

Biscoff | Oreo | Rose Date

55 *for Each*

AMUSE - BOUCHE

ROASTED SESAME HUMMUS TARTLET
Viola Flower

SANDWICHES

EGGS MAYONNAISE

Truffle-Scented Scrambled Egg, Chive, Wheat Toast

CUCUMBER

Marinated Cucumber, Spinach, Parsley Mayonnaise
Sundried Tomato Loaf

TURKEY HAM AGED CHEDDAR CHEESE

Cranberry Mayonnaise, Rosemary Loaf

ROAST BEEF

Horseradish Cream, Caramelized Onion

ROASTED CHICKEN

Tarragon Mayonnaise, Wheat Toast

PRE-DESSERT (G)

Raspberry Sorbet, Labneh Espuma

SCONES

Classic | Date

Strawberry Jam, Lemon Curd
Traditional Clotted Cream

PASTRIES

CHOCOLATE HAZELNUT TART (N)

Light Chocolate Ganache, Hazelnut Praline

MATCHA STRAWBERRY (N)

Cream Cheese Mousse, Matcha Whipped Ganache

BLACK FOREST (N)

Cherry Confit, Chocolate Cake, Vanilla Chantilly

COFFEE PARIS BREST

Salted Caramel, Espresso Cremeux

KARAK CRÈME BRÛLÉE

Caramel Crust

ROSE

Pavlova, White Chocolate, Raspberry Jelly

HANDMADE CHOCOLATE (N)

from the

TROLLEY

(V) Vegan | (G) Gluten-Free | (N) Nuts

*If you have any special dietary requirements, food allergies or intolerances,
please inform our associates upon placing your order*

All prices are in Qatari Riyal and include a 7% service charge