

FOOD & NON-ALCOHOLIC BEVERAGE PACKAGE

QAR 325 per person

NON-ALCOHOLIC COCKTAILS

Wabi-No-Sabi
Chicha Enamorada
Flor de la Pasion

FOOD & HOUSE BEVERAGE PACKAGE

QAR 450 per person

COCKTAILS

Kakigori
Pisco Sour
El Camino

BEER

Heineken

SPIRITS

Stolichnaya vodka
Beefeater gin
J&B Rare whiskey
Jack Daniels whiskey
Bacardi rum

WINES

Table Mountain Merlot, Red, South Africa
Table Mountain, Sauvignon Blanc, White, South Africa
Sauvion, Rosé d'Anjou, Rose, France

FOOD & PREMIUM BEVERAGE PACKAGE

QAR 550 per person

COCKTAILS

24K
Yugure
Fuji

BEER

Corona
Heineken
Peroni

SPIRITS

Stolichnaya Gold vodka
Hendricks gin
Jack Daniels whiskey
Bacardi Black rum

PREMIUM WINES

M. Chapoutier "Bila Haut", Red, France
Mud House, Sauvignon Blanc, White, Chile
M Minuty Côtes de Provence, Rose, France
Varichon & Clerc, Blanc de Blanc, Sparkling, France

BRUNCH MENU

Edamame **VG GF**

BBQ soy beans, sea salt

Lychee Ceviche **VG GF**

Leche de tigre, chive oil, sweet potato,
Peruvian corn, coriander

Sushi Platter

Sake Nigiri / Dragon Roll
Spicy Crispy Tuna Rice / Sato Maki Roll

Spicy Chicken Karaage

Seasoned buttermilk marinade, Nikkei rub,
gochujang, lime, coriander, jalapeño

Pollo A La Brassa

Chicken, red and yellow
anticucho, yuzu juice, chives

Amazonian BBQ Salmon **GF**

Goji berries, cashew nuts, coriander, jungle curry,
smoked purple potato purée

Green Beans Tempura

Arroz Chaufa **V**

Peruvian vegetables, egg fried rice,
spicy sesame soy

Chef Choice Seasonal Fruits **GF**

V vegetarian / **VG** vegan / **GF** gluten free

Guests with allergies and intolerances should make a member of the team aware before placing an order for food and beverages. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present. Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk.

VEGETARIAN BRUNCH MENU

Edamame **VG GF**

BBQ soy beans, sea salt

Lychee Ceviche **VG GF**

Leche de tigre, chive oil,
sweet potato, Peruvian corn, coriander

El Jardín **VG**

Sake soy bok choy, shiso,
cauliflower, pea purée

Nasu Miso **VG GF**

Aubergine miso, apricot,
puffed quinoa, sesame seeds

Corn Ribs **V**

Peruvian corn, queso fresco,
huancaína, coriander

Wood Fired Brussel Sprouts **VG**

Queso fresco, aji amarillo

Green Beans Tempura **VG**

BBQ Broccoli Huacatay **VG GF**

Peruvian black mint, red chilli,
coriander

Arroz Chaufa **VG GF**

Peruvian vegetables fried rice,
spicy sesame soy

King Oyster Mushroom Tostadas **VG**

Pulled mushroom, smoked aji panca chilli,
guacamole, lime, coriander

Chef Choice Dessert Platter **V**

V vegetarian / **VG** vegan / **GF** gluten free

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Friday - from 1pm until late