

The background of the entire page is a light blue color with a complex, organic pattern of wavy, concentric lines. These lines vary in thickness and curvature, creating a sense of depth and movement, similar to ripples in water or the texture of a liquid surface. The overall effect is a soft, textured, and visually engaging background.

À LA CARTE

L'ARTISAN

INTRODUCTION

*Celebrate the art of dining with
LiArtisan, where contemporary
fare meets artisanal techniques.*

EGGPLANT AND MISO ^{V N}
— 80

Spicy Beefsteak, Tomatos Coulis,
Coriander

SWEET POTATO
— 90

Gnocchi, Comté Cream,
Sunroot, Cured Beef, Chicken Jus

WILD MUSHROOMS ^N
— 100

Tartlet, Sweet Onion Purée,
Hazelnuts

LENTILS CAPPUCINO ^N
— 70

Delicate Velouté, Parmesan Foam, Cocoa

OPEN LOBSTER RAVIOLI
— 140

Bisque Foam, Vanilla

All prices are in Qatari Riyals
^N Contains Nuts ^V Vegan ^A Contains Alcohol ^{VG} Vegetarian

As part of Raffles commitment to environmental stewardship, this menu contains locally sourced, organic or sustainable items whenever possible. All cooking is prepared without artificial trans fat.

MASTERPIECE

UNDER THE LEAVES ^v

— 100

Forest Mushrooms, Olive Soil, Basil Pesto

BUTTER PACHED COD FISH

— 160

Green Peas, Tarragon Sauce

PAN SEARED WILD SEA BASS

— 240

Braised Fennel, Kalamata Olives,
Dates Condiment

GOAN SCALLOPS CURRY

— 200

Garlic Naan, Crispy Coconut Rice

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MASTERPIECE

HERB SMOKED ANGUS BEEF STRIPLOIN

— 280

Stuffed Romaine Lettuce, Thai Peanut Sauce

SLOW COOKED CHICKEN BREAST

— 170

Albufera Sauce, Asparagus, Morels Mushrooms

SLOW BRAISED LAMB SHOULDER

(Carving for 2 Persons)

— 550

Coconut, Curry Gravy, Creamy Polenta, Grilled
Broccolini, Pomegranate

CONFIT WAGYU BEEF CHEEK

— 150

Pumpkin Purée, Glazed Carrot, Black Truffle

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SWEET SYMPHONY

SWEET SYMPHONY

*With craft and artistry
elevating the pure flavors of
their ingredients, our desserts
are the perfect showcase for
exquisite textures and tastes.*

COLOMBIA COFFEE

— 50

Sesame Roasted Biscuit, Lemon Confit,
White Coffee Ice Cream

L'ARTISAN CHEESECAKE

— 70

Philadelphia Cheese Espuma, Meringue,
Lemongrass Ice Cream

INTENSE KACINKOA ^N

— 70

85% Dark Chocolate Tofu Ganache,
Cocoa Nibs, Praline Sorbet

FRUITS PLATTER

— 50

Array of Seasonal Fruits

All prices are in Qatari Riyals

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L'ARTISAN

ARTISANAL COCKTAILS

— 95

THE DUTCH SAILOR

Artisanal Rooibos Rum, Orange Curaçao,
Fresh Lime Juice, Demerara Syrup

JENNY

Artisanal Jasmine Gin, Wild Honey,
Chamomile Essence

L'ARTISAN SLING

Navy Style Gin, Pear Infused Cognac,
Artisanal Blueberry Cachaça, Fresh
Pineapple & Lemon Juices

SOBER COCKTAILS

— 55

THE CROSSING

Artisanal Orange & Cinnamon Hydrosol,
Fresh Lime Juice, Sugar Syrup

SCENT

Artisanal Non-Alcoholic Gin,
Jasmine Cordial, Wild Honey,
Chamomile Drops

PINK APPLE

Artisanal Apple & Pear Cordial,
Morello Cherry Purée, Egg White,
Honey Orange Blossom



DRINKS

WINES

SPARKLING AND CHAMPAGNE	125ML	BOTTLE
Crémant de Bourgogne Grande Réserve, Louis Bouillot, France	90	350
Laurent-Perrier Brut, Champagne, France	180	900
Moët & Chandon Brut Impérial		1800
Crémant de Bourgogne Rosé de Presse, Louis Bouillot, France	100	500
ROSÉ	125ML	BOTTLE
Blanc de Noir, Boschendal, Stellenbosch, South Africa	55	300
Sicilia Rosé, Planeta, Sicilia, Italy	70	350
WHITE	125ML	BOTTLE
Riesling, Hugel and Fils, Alsace, France	80	400
Chablis, Bouchard Aîné et Fils, Burgundy, France	120	600
Chardonnay Columbia Valley, Stimson Estate, Washington, USA	50	250
Pinot Grigio, Friuli Grave, Forchir, Italy	80	400

WINES

RED	150ML	BOTTLE
Château Saint-Rémy, Fronsac, France	90	450
Pinot Noir, Mudhouse, Central Otago, New Zealand	80	400
Carménère, Reserva, Mapu, Chile	55	400
Cabernet Sauvignon, Reserva, Luigi Bosca, Mendoza, Argentina	80	400
Langhe Monsordo Rosso, Ceretto, Piemonte, Italy	150	650

SWEET	125ML	BOTTLE
Moscato D’Asti, Vignaioli di Santo Stefano, Ceretto, Italy	100	500

NON-ALCOHOLIC WINE	750ML
Alternativa Sparkling Dry	265
Alternativa Sparkling Extra Dry	265
Alternativa Rosato	205
Alternativa Bianco	205
Alternativa Rosso	205

BEERS

Peroni	40
Corona	40
Estrella Damm	40
Savanna Cider	40

NON-ALCOHOLIC BEER	330ML
Princess 0.0%	40

SPIRITS

GIN	50ML
Hendrick's	60
Tanqueray London Dry	60
Bombay Sapphire	65
Tanquery Blackcurrant Royale	80
Tanqueray 10	85
Blackwoods	95
Edinburgh Gin Cannonball Navy Strength	95
Opihr Oriental Spiced London Dry	95
Aviation	150
Boudier Saffron	155
Death's Door	160
Gin Mare Mediterranean	160
ARTISANAL GIN	750ML
Butterfly Pea	60
Pomegranate	70
Jasmine	70
Blueberry	70
Saffron	70

SPIRITS

VODKA	50ML
Absolut Blue	65
Cîroc	85
Belvedere	90
Grey Goose	90
Stoli Elit	90
Beluga	380
RUM	50ML
Angostura 5 Y.O.	55
Kraken Black Spiced	90
Doorly's	155
El Dorado 15 Y.O.	175
Ron Zacapa Sistema Solera	270
TEQUILA AND MORE	50ML
Patrón Silver	90
Don Julio Blanco	245
Don Julio Reposado	260
Don Julio Añejo	285
Don Julio 1942	485
Hacienda de Chihuahua Sotol Plata	160

SCOTCH WHISKY

SINGLE MALT, HIGHLAND	50ML
Glenmorangie 10 Y.O.	85
Glengoyne 12 Y.O.	95
Oban 14 Y.O.	205
SINGLE MALT, ISLAY	50ML
Lagavulin 16 Y.O.	185
Lagavulin 2003 Distillers Edition 2019	325
Bunnahabhain 18 Y.O.	390
SINGLE MALT, SPEYSIDE	50ML
The Glenlivet 18 Y.O.	165
Glenfiddich 18 Y.O.	190
PREMIUM BLENDS	50ML
The Famous Grouse	55
Dewars Special Reserve 12 Y.O.	90
Johnnie Walker Double Black	115

WHISKY

IRISH WHISKEY50ML

Jameson60

AMERICAN WHISKEY50ML

Gentleman Jack75

Maker's Mark85

Bulleit Bourbon130

Bulleit 95 Rye175

JAPANESE WHISKY50ML

Hibiki Harmony210

Nikka from the Barrel215

BRANDY AND LIQUEUR

DIGESTIF LIQUEUR	50ML
Cointreau	55
Disaronno Amaretto	55
Kahlúa	55
Sambuca Bottega	55
Baileys Irish Cream	100
Grand Marnier	105
BRANDY	50ML
Hennessy VS	85
Baron de Sigognac	105
Remy Martin VSOP	130
Courvoisier XO	270
Remy Martin XO	300

DRINKS

WATER	335ML	750ML
Dolomia Still or Sparkling	28	38
San Pellegrino		45
Acqua Panna		45

TEAS
— 37

- Moroccan Mint
- Ceylon
- Darjeeling
- Earl Grey
- English Breakfast
- Green Sencha
- Black Tea Thyme
- Chamomile
- Decaffeinated English Breakfast
- Green Sanguinello
- Jasmine Pearls
- Morning Delight
- Persian Rose
- Vani Rose
- Masala Chai

BOOM ORGANIC TEA
— 60

- Elderflower flower & Lemon
- Green Tea & Ginger

COFFEE
– ILLY COFFEE BLENDS, 100% ARABICA

COFFEE

Espresso	37
Double Espresso	42
Cappuccino	42
Turkish Coffee	48
Arabic Coffee	48
Lavender Latte	50
L'Artisan Coffee	50
L'Artisan Gold Cappuccino	85

COLD COFFEE

Iced Coffee	37
Iced Mocha Latte	42
Iced L'Artisan Coffee	50
Iced Lavender Latte	50



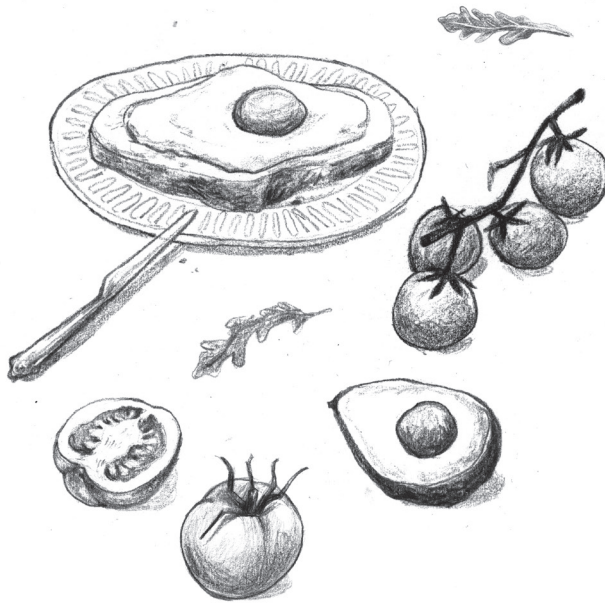
RAFFLES BREAKFAST

250 QAR per person

Inclusive of selection of tea, coffee and
fresh juices



*Enjoy an array of
hearty savoury breakfast.
The perfect way to start your day...*



SAVOURY

Avocado Toast ^V
60

Toasted Bread Guacamole

Sujuk Tacos
80

Sujuk Sausage,
Spicy Tomato Sauce,
in corn shell

Lobster Roll
120

Canadian Lobster, Avocado,
Brioche Loaf

SAVOURY

Raffles Egg Benedict
100

Brioche Bread, Turkey Ham,
Truffle Hollandaise Sauce

**Organic Egg
Shakshuka**
80

Spicy Bell Pepper and
Tomato Sauce

Cube Croissant
60

Scrambled Egg with Cheese,
and Chives



Savor exquisite dishes
made with the freshest
ingredients



DELIGHTS

Signature Pancakes

50

Maple Syrup, Blackberries

Smoothie Bowl ^N

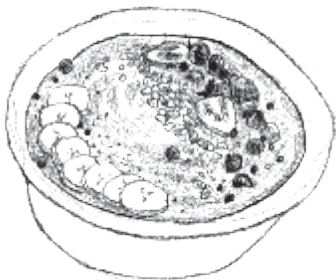
50

Yoghurt, Seasonal Fruits,
Nuts and Seeds

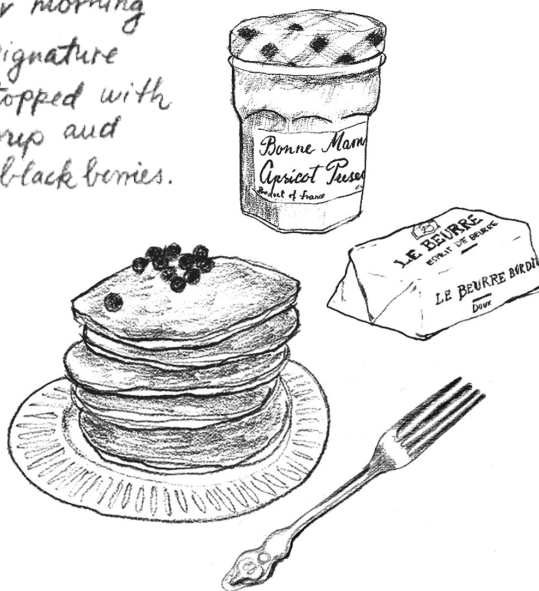
Twin Waffles

60

Whipped Vanilla Cream,
Array of Berries



*Start your morning
with our signature
pancakes topped with
maple syrup and
delicious black berries.*



DELIGHTS

French Toast

50

Stuffed with
Apple and Vanilla

Banana Bread ^N

50

Caramelized Banana,
Caramel Sauce, Nuts

FRUITS PLATTER

50

Array of Seasonal Fruits

Delight your tastebuds
with our mouth watering
Sweets and desserts.





BREAKFAST CLASSICS

Soft Boiled Egg 30

Hard Boiled Egg 30

Poached Egg 30

Scrambled Egg 30

Whole Egg Omelette 30

Egg White Omelette 30

Garnish to choose for the omelettes:

Tomatoes, Vegetables, Salmon,
Turkey Ham

Foul Madames 30

Selection of tea, coffee and fresh juices

