

RAFFLES BREAKFAST

250 QAR per person

Inclusive of selection of tea, coffee and fresh juices



SAVOURY

**SMOKED SALMON
AVOCADO TOAST**
- 60

Toasted Bread Guacamole,
Salmon

SUJUK TACOS
- 60

Sujuk Sausage
Spicy Tomato Sauce in a corn shell

LOBSTER ROLL
- 120

Canadian Lobster, Avocado,
Brioche Loaf

SAVOURY

**RAFFLE EGG
BENEDICT**
- 100

Brioche Loaf, Turkey Ham,
Truffle Hollandaise Sauce

**ORGANIC EGG
SHAKSHUKA**
- 60

Spicy Bell Pepper and
Tomato Sauce

CUBE CROISSANT
- 60

Scrambled Egg with Cheese
and Chives

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
FRENCH TOAST - 50	Stuffed with Apple and Vanilla
BANANA BREAD ^N - 50	Caramelized Banana, Caramel Sauce, Nuts

BRAKFAST CLASSICS

Soft Boiled Egg	30
Hard Boiled Egg	30
Poached Egg	30
Scrambled Egg	30
Whole Egg Omelette	30
Egg White Omelette	30
<i>Garnish to choose for the omelettes:</i> Tomatoes, Vegetables, Salmon, Turkey Ham	
Foul Madames	30

Selection of tea, coffee and fresh juices

The background of the entire page is an abstract, textured pattern. It consists of numerous wavy, concentric lines that resemble ripples in water or the texture of a liquid surface. The lines are primarily in shades of light blue and white, creating a sense of depth and movement. The overall effect is a soft, organic, and calming visual texture.

MENU

LUNCH

L'ARTISAN

INTRODUCTION

*Celebrate the art of dining with
L'Artisan, where contemporary fare meets
artisanal techniques.*

EGGPLANT AND MISO ^V ^N
- 80

Beefsteak Tomato Coulis, Coriander

SWEET POTATO
- 90

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

WILD MUSHROOMS ^{VG}, ^N
- 100

Tartlet, Sweet Onion Purée,
Hazelnuts

LENTILS CAPPUCINO
- 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

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MASTERPIECE

UNDER THE LEAVES ^{VG}

- 100

Forest Mushrooms, Olive Oil, Basil Pesto

BUTTER POACHED 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 Broccoli, Pomegranate

CONFIT WAGYU BEEF CHEEK

- 150

Pumpkin Purée, Glazed Carrot, Black Truffle

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SWEET SYMPHONY

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COLOMBIA COFFEE
- 50

Sesame Roasted Biscuit, Lemon Confit,
White Coffee Ice Cream

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

L'ARTISAN CHEESECAKE
- 70

Philadelphia Cheese Espuma, Meringue,
Lemongrass Ice Cream

INTENSE KACINKOA ^N
- 60

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

THE GARDEN
- 60

Roasted Dulcey Ganache, Matcha Soil,
Confit Strawberry

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DRINKS

L'ARTISAN

ARTISANAL COCKTAILS
- 95

THE DUTCH SAILOR

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

JENNY

Artisanal Jasmine Gin, Wild Honey,
Camomile Essence

L'ARTISAN SLING

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

SOBER COCKTAILS
- 55

THE CROSSING

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

SCENT

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

PINK APPLE

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

WINES

SPARKLING AND CHAMPAGNE	125ML	BOTTLE
Crémant de Bourgogne Grande Réserve, Louis Bouillot, France	90	350
Laurent-Perrier Brut, Champagne, France	180	900
Crémant de Bougogne 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	150ML	BOTTLE
Riesling Hugel and Fils, Alsace, France	80	400
Chablis, Bouchard Aine et Fils, Burgundy, France	120	600
Chardonnay Columbia Valley, Stimson Estate, Washington USA	50	250
Pinot Grigio, Friuli Grace, Forchir, Italy	80	400

WINES

RED	150ML	BOTTLE
Chateau Saint-Remy, Fronsac, France	90	450
Pinot Noir, Mudhouse, Central Otago, New Zealand	80	400
Carmenere, Reserva, Mapu, Chile	55	400
Cabernet Sauvignon, Reserva, Luigi Bosca, Mendoza, Argentina	80	400
Langhe Monsordo Rossa, Ceretto Piemonte Italy	150	650
SWEET	125ML	50ML
Moscato D'Asti, Vignaioli di Santo Stefano Ceretto, Italy	100	500
NON-ALCOHOLIC WINE	750ML	
Alternative Sparkling Dry	265	
Alternative Sparkling Extra Dry	265	
Alternative Rosato	205	
Alternative Bianco	205	
Alternative Rosso	205	
BEERS	BOTTLE	
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	
Butterfly Pea	60
Pomegranate	60
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 XO	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**

- Elder 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

MENU

L'ARTISAN

BUSINESS LUNCH

140 QAR per person

INTRODUCTION

*Celebrate the art of dining with
L'Artisan, where contemporary fine meets
artisanal techniques.*

LENTIL CAPPUCINO

Delicate Velouté, Parmesan Foam, Cocoa

Or

EGGPLANT & MISO ^{V N}

Spicy Beefsteak Tomato Coulis, Coriander

Or

NORWEGIAN CURED SALMON

Dill Mustard Whipped Cream, Toasted Sour Dough
Bread

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MASTERPIECE

BRAISED LAMB SHANK ^N
Creamy Polenta, Wild Mushrooms

Or

SPIT ROASTED WHOLE BABY CHICKEN
Confit Lemon Baby Potatoes, Rosemary-Infused Gravy, Fresh Salad

Or

CRISPY COD FISH TEMPURA
Sweet Potato Fries, Mixed Leaf Salad, Curry Sauce

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SWEET SYMPHONY

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

INTENSE KACINKOA ^N

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

Or

L’ARTISAN CHEESECAKE

Philadelphia Cheese Espuma, Meringue, Lemon Grass Ice Cream

Or

FRUITS PLATTER

Array of Seasonal Fruits

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