



## LE PETIT CHEF

### CHEF DE PARTIE MENU QAR 690 PER PERSON

BY CHEF CESAR DE LEON TORRES

#### “BOUILLABAISSE”

prawns and crab bisque with hamour, octopus, clam, mussels, saffron aioli, rocoto, baguette

#### “TAIL SPIN”

butter roasted jumbo prawn, edamame, cauliflower salad, citrus sauce

#### “LE BOEUF”

usda tenderloin beef with sauces, pommes au robluchon, charred broccoli, butter glazed carrot

#### CHEF'S SELECTION OF SIDES

#### DESSERT

valrhona 70% dark chocolate marquise, vanilla ice cream, raspberry



Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Allergen information is available on request from your server.



## LE PETIT CHEF

### SOUS CHEF MENU QAR 990 PER PERSON

BY CHEF CESAR DE LEON TORRES

#### “BOUILLABAISSE”

prawns and crab bisque with hamour, octopus, clam, mussels, saffron aioli,  
rocoto, baguette

#### “TAIL SPIN”

butter roasted maine lobster, edamame, cauliflower salad, citrus sauce

#### “LE BOEUF”

usda tenderloin beef with sauces, pommes au robluchon, charred broccoli,  
butter glazed carrot

### CHEF’S BUSINESS SELECTION OF SIDES

#### DESSERT

valrhona 70% dark chocolate marquise, vanilla ice cream, raspberry



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## LE PETIT CHEF

### LE GRAND CHEF MENU QAR 1390 PER PERSON

BY CHEF CESAR DE LEON TORRES

#### “BOUILLABAISSÉ”

prawns and crab bisque with hamour, octopus, clam, mussels, saffron aioli, rocoto, baguette

#### “TAIL SPIN”

butter roasted maine lobster with black truffles, edamame, cauliflower salad

#### “LE BOEUF”

wagyu beef with sauces, himalayan rock salt, foie gras, pommes au robluchon, charred broccoli, butter glazed carrot

#### CHEF'S FIRST CLASS SELECTION OF SIDES

#### DESSERT

valrhona 70% dark chocolate marquise, vanilla ice cream, raspberry

#### ROYAL PETIT FOURS



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## LE PETIT CHEF

### **JUNIOR CLASS MENU** QAR 390 PER CHILD (6-12 YEARS OLD)

BY CHEF CESAR DE LEON TORRES

#### **“HEARTY POTATO SOUP”**

crushed idaho potato soup, leeks, cream

#### **“CHEESY MAC”**

macaroni & cheese, crispy parmesan

#### **“CHICKEN & WEDGES”**

slow cooked chicken, homemade wedges, baby carrots, broccoli floret

#### **DESSERT**

valrhona 70% dark chocolate marquise, vanilla ice cream, raspberry



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