



ST REGIS

DOHA

WEDDING
MENU



5TH
55

QAR 400

APPETIZER

THE ST. REGIS MEZZEH*

A collection of the region's finest chilled appetizers

CARAMELIZED PEARS AND CASHEW NUTS*

Grilled new potatoes, molten roquefort, tarragon infused cream,
fresh picked rocca leaves

BEETROOT CARPACCIO

Finely sliced fresh beetroot, slow roasted peppered balsamico figs,
goat cheese emulsion, frisee lettuce, freshly baked black olive biscotti

MAIN COURSE COLLECTION

CHICKEN, CORN AND CILANTRO

Oven-roasted supreme of chicken, chargrilled leeks and crisp potato and chive cake

OUZI ST. REGIS

Traditional dish with St. Regis twist
Slow-cooked spiced lamb leg, tomato scented rice

MIXED GRILL

Assorted freshly marinated meat and fish for you to choose from (3 per plate)
Lamb kebab, shish tawouk, chicken kebab, beef mignon, lamb kofta,
grilled hammour, sea-food kofta complimented with your choice of rice

ENHANCEMENTS

Mulwarra lamb cutlet
Lobster tail
Tiger prawns
Wagyu beef mignon
Market price

Enhanced with your choice of garlic, tahina, peppercorn or tomato sauce



DESSERT COLLECTION

Sticky toffee pudding, caramel sauce, Irish cream
Mango couscous, lemon cream, honey crisp
Black forest concept, steamed chocolate cake, cherry texture
Exotic fruit minestrone, vanilla baba, orange juice consommé

MEZZEH OPTIONS *

Chose 6 items

(We recommend that you chose a minimum of 4 cold and a maximum of 2 hot)

COLD

Baba ghanoush
Bata moutabel
Fatoush
Hummus Beiruti
Hummus
Mohamarah
Moutabel
Tabouleh
Minted labneh
Greek salad
Beetroot and goat cheese

HOT

Sambousek meat, vegetable, cheese and chicken
Spinach fatayer
Kebbeh
Rokakat
Falafel

DRINKS

Canned juices
Cold drinks
Still water



QAR 450

APPETIZER

THE ST. REGIS MEZZEH*

A collection of the region's finest chilled appetizers

Salmon rilette with smoked salmon, fennel and a sweet mustard dressing
Salad of watermelon, feta cannelloni, tomato essence jelly and sherry vinaigrette

SECOND COURSE

Lemon and cardamom sorbet
Pumpkin ravioli with confit aubergine and sage froth

MAIN COURSE COLLECTION

Ouzi Wellington, mild saffron biryani rice with tobacco onions and cashews
Pan-roasted veal chop with steamed spinach, buttered fondant potatoes and oven jus

THE ST. REGIS MIXED GRILL

Assorted marinated meat and fish for you to choose from (4 per plate)
Lamb kebab, lamb cutlet, shish tawouk, chicken kebab, beef mignon, lamb kofta,
grilled hammour and sea-food kofta
Served with your choice of rice

ENHANCEMENTS

Mulwarra lamb cutlet
Lobster tail
Tiger prawns
Wagyu beef mignon
Market price

Enhanced with your choice of garlic, tahina, peppercorn or tomato sauce



DESSERT COLLECTION

Sticky toffee pudding, caramel sauce, Irish cream
Lemon cream, lime jelly, meringue and candied zest
Ricotta and mascarpone tiramisu, raspberry drop

MEZZEH OPTIONS*

Chose 6 items

(We recommend that you chose a minimum of 4 cold and a maximum of 2 hot)

COLD

Baba ghanoush
Bata moutabel
Fatoush
Hummus Beiruti
Hummus
Mohamara
Moutabel
Tabouleh
Minted labneh
Greek salad
Beetroot and goat cheese

HOT

Sambousek meat, vegetable, cheese and chicken
Spinach fatayer
Kebbeh
Rokakat
Falafel

DRINKS

Canned juices
Cold drinks
Still water



QAR 515

APPETIZER

THE ST. REGIS MEZZEH*

Fresh lobster, shaved natural asparagus with diced fresh mango
and a vanilla pepper emulsion

Chicken liver parfait with apple purée, pickled walnuts and
toasted brioche

SECOND COURSE

Maple butternut squash ravioli, wilted spring greens, ginger foam
Strawberry cinnamon sorbet

Porcini mushrooms, green asparagus and warm almond gazpacho cream

MAIN COURSE COLLECTION

Roast beef fillet with fig purée, glazed pear, onion marmalade potatoes,
celeriac and veal jus

Pan-fried salmon fillet with lemon scented crushed new potatoes,
shrunken plum tomato and salsa verde

THE ST. REGIS MIXED GRILL

Assorted marinated meat and fish for you to choose from (6 per plate)

Lamb kebab, lamb cutlet, shish tawouk, chicken kebab, beef mignon, lamb kofta

Grilled lobster tail, jumbo prawns, prawn kofta,
grilled zubaidi, grilled hammour, sea-food kofta

Served with your choice of rice

Also choose from garlic sauce, tahini sauce and tomato sauce as accompaniment



DESSERT COLLECTION

Chocolate crème, salted butter caramel, crunchy cookies
Hazelnut cheesecake, coffee gel, dark chocolate ice-cream
Lemon cream, lime jelly, meringue and candied zest

MEZZEH OPTIONS*

Chose 6 items

(We recommend that you chose a minimum of 4 cold and a maximum of 2 hot)

COLD

Baba ghanoush
Bata moutabel
Fatoush
Hummus Beiruti
Hummus
Mohamara
Moutabel
Tabouleh
Minted labneh
Greek salad
Beetroot and goat cheese

HOT

Sambousek meat, vegetable, cheese and chicken
Spinach fatayer
Kebbeh
Rokakat
Falafel
Smoked salmon
Prawn cheesecake
Chicken liver parfait

DRINKS

Fresh juices
Cold drinks
Still water

