

SERVED ON THE TABLE

HOME-MADE ARTISAN BREAD, SALTED BUTTER, DUCK RILLETTES,
WILD MUSHROOM PATE

EGGS

CODDLED DUCK

POACHED DUCK EGG, SMOKED HADDOCK, BRAISED ASPARAGUS,
HOLLANDAISE

WILD FRENCHIE

SOFT POACHED EGG, TRUFFLE BRIE, WILD MUSHROOM
RAGOUT & SAGE BUTTER



APPETIZERS

FRENCH ONION SOUP

CARAMELIZED ONION, GRUYERE CROUTON

LOBSTER BISQUE

LOBSTER MEDALLION & TARRAGON CREAM

GRAZING WAFFLES

MARINATED GRAIN FED BEEF, CORN & WHEAT GRASS WAFFLE,
PONZO CHIMICHURRI, WILTED GREENS

CRISPY CALAMARI

CHILI LEMON AIOLI

SEARED FOIE GRAS

ORANGE MARMALADE, BRANDY SYRUP, CARAMALISED FIG &
TOASTED BRIOCHE

GREATER OMAHA BEEF CARPACCIO

BRAISED FENNEL, POACHED CHANTERELLES, TRUFFLE AIOLI,
SHAVED PECORINO

MARYLAND CRAB TACO

BRINED RADISH, FRESH SLAW, HORSERADISH & CILANTRO AIOLI



MARRIOTT MARQUIS
CITY CENTER DOHA

MARRIOTT MARQUIS CITY CENTER
DOHA HOTEL

West Bay City Center, Omar Al Mukhtar
Street, P.O.Box 25500 Doha, Qatar
Reservation: +974 4419 5000
marriottmarquisdohadining.com

SEAFOOD STANDS

FRESH OYSTERS, ALASKAN KING CRAB,
CANADIAN LOBSTER, FRESH KING PRAWNS,
MARIE-ROSE, AIOLI, MIGNONETTE, LEMON



1/2 DOZEN FRESH OYSTERS

FRESH LEMON, MIGNONETTE

CHARRED SHRIMP

GRILLED PEACH SALSA, BASIL RELISH

SALADS

NYSH CAESAR

POACHED EGG, SHAVED PARMESAN, BABY GEM, CONFIT TOMATO,
ANCHOVIES

BEEF & TOMATO

SEARED BEEF, ROASTED HEIRLOOM TOMATO, CHIMICHURRI,
WILTED GREENS

MAIN COURSE

US SHORT RIB

MAPLE & ORANGE BBQ SAUCE, FOIE GRAS MASH,
BRAISED BOK CHOY, GREMOLATA



OXTAIL POT PIE

RED WINE REDUCTION, BRAISED SHALLOTS

SEARED WAGYU RIBEYE

PARSNIP PUREE, YOLK & WHISKEY EMULSION

THE BFF

PRIME TENDERLOIN, POACHED EGG, TRUFFLE TATER TOTS,
POMMERY JUS

NYSH SMOKED BURGER

HOME-MADE WAGYU BURGER, WASABI SLAW, PARMESAN,
TEXTURE OF TOMATO, BRIOCHE

AUSTRALIAN LAMB

CHARGRILLED ONION, BLACK GARLIC AIOLI, ROSEMARY
POTATOES, MINT JUS

BAKED SALMON

BRAISED HEIRLOOM BEETROOT,
RADISH & CREAM CHEESE RISOTTO

DESSERT

LIVE

BAKED ALASKA

HAZELNUT BISCUIT, MASCARPONE COFFEE ICE CREAM,
APRICOT SAUCE



NEW YORK CHEESECAKE

STRAWBERRY COMPOTE, SOUR CREAM

SICILIAN PISTACHIO CRÈME BRULEE

SESAME CRACKER

VALRHONA GUANAJA CHOCOLATE FONDANT

VANILLA ICE CREAM

SEASONAL FRUITS AND BERRIES

CHEESE TROLLEY

SEASONAL SELECTION OF CHEESE, TRADITIONAL CONDIMENTS

