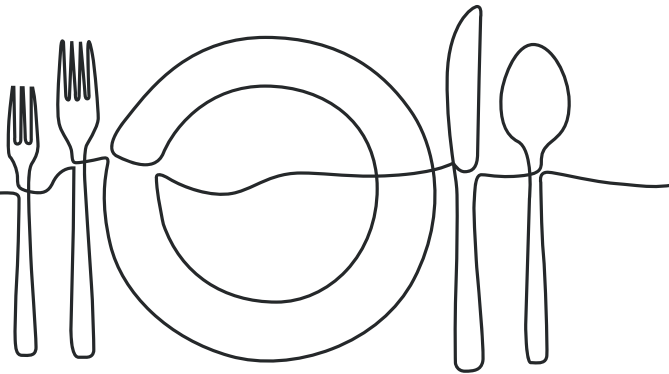




# Business LUNCH

## SET MENU



QAR 145 per person  
(3 courses of your choice  
including water)

(G) CONTAINS GLUTEN | (V) VEGETARIAN  
(S) CONTAINS SHELLFISH | (D) CONTAINS DAIRY  
(S) CONTAINS SHELLFISH | (VG) VEGAN

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,  
SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR  
RISK OF FOODBORNE ILLNESS.

## SET MENU

### FIRST COURSE

#### Cold Appetizers

GREEN LEAF SALAD (VG)(G)

Mix baby leaf, roasted corn, carrot, cucumber,  
chipotle dressing, cherry tomato

(60 GR) TUNA NIKKEI\* (G)

Soy, sesame oil, spring onion, chili  
chimichurri, white radish

#### Hot Appetizers

CHICKEN CORN-FED TACO (G)(D)

Morita chili sauce, coriander, shaved red  
onion

(3 PCS) CRISPY PRAWNS (S)(D)(G)

Panko breaded prawns, melcocha sauce,  
arugula, mango, red chile

### SECOND COURSE

#### Main Course

ACHIOTE MARINATED CHICKEN THIGH (S)  
(200 gr)

PRIME PICANA\* (D)(200 gr)

(4 PCS) GRILLED LAMB CHOPS\* (D)

Adobo marination

#### DESSERTS

TRES LECHES (G)(D)(V)

Vanilla sponge, condensed milk, evaporated  
milk, passion fruit sorbet,