



INTERCONTINENTAL
DOHA THE CITY



IN ROOM DINING MENU

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All prices are in Qatari Riyals

B: Beef D: Dairy E: Egg G: Gluten N: Nuts S: Seafood V: Vegetarian

WELCOME



Our mission at InterContinental® Doha The City is to provide fresh food, expertly cooked, beautifully presented, and delivered in a timely manner. Our menu covers a wide range of dishes to suit all tastes and appetites. Purchased from sustainable sources and organic suppliers where possible, the hotel supports regional growers and producers. Imported products offer the best quality all year long.

Our culinary team is passionate and committed. If there is a dish you would like which does not appear on the menu, please ask and we would be delighted to create something tailored to your preference.

All items ordered from the menu will be delivered within 30 minutes. For items that may take longer, our team will inform you accordingly.

When you have made your choice, please dial 8289 to speak with our in-room dining team. If you have a food allergy or intolerance, please inform your server upon placing your order.

BREAKFAST

BREAKFAST SET MENUS

Served from 6:00AM to 12:00PM

The Intercontinental (D, G, N, V) 110

Fresh orange, carrot, or pineapple juice, selection of seasonal sliced fruits, basket of homemade bakeries and toasts, choice of plain or fruit yoghurt

Choice of cereal: Kellogg's Corn Flakes, Special K, Kellogg's Frosties, Rice Krispies, Coco Pops, or Weetabix, with your choice of milk

American Breakfast (D, E, G, N) 130

Your selection of "The InterContinental" breakfast
Two farm eggs any style

Choice of two side orders: chicken sausage, veal sausage, crispy turkey, mushrooms, baked beans, hash browns, or grilled tomato

Health Hybreakfast (D, E, G, N) 135

Fresh ginger, orange, and carrot juice, seasonal sliced fruits, Bircher muesli, egg white omelette with spinach, grilled tomatoes, Brown bread rolls

Oriental Breakfast (D, E, G, N) 140

White Cheese, Hummus, labneh with olives, tomatoes and cucumber, fowl moudamas, shakshuka eggs, slice fruits.

All breakfast set menus are served with your choice of hot beverage

BREAKFAST À LA CARTE

Served from 6:00AM to 12:00PM

Two Farm Eggs Any Style (D, E, G) 40

Fluffy 3 Egg Omelette (D, E, G) 50

Farm eggs or egg whites

Choice of filling: tomato, baby spinach, crispy turkey, onion, cheddar or feta cheese

All egg dishes are served with 2 sides of your choice: hash browns, grilled tomatoes, sautéed mushrooms, crispy turkey, chicken sausage, or baked beans.

Enhance Your Egg Experience With Sides:

Baked Beans (V) 15

Hash Browns (V) 15

Grilled Tomatoes (V) 15

Sautéed Mushrooms (V) 15

Foul Moudamas (V) 15

Crispy Turkey 20

Chicken Sausage 20

Smoked Salmon Eggs Benedict (D, E, G, S) 70

English muffin topped with two poached eggs, smoked salmon, sautéed spinach, hollandaise sauce.

Bakery Basket (D, E, G, N) 55

Assortment of four pastries, bread rolls, and toast, with butter and jams

Gluten-free bread available upon request

BREAKFAST

BREAKFAST À LA CARTE

Served from 6:00AM to 12:00PM

Seasonal Cut Fruit Platter (V)	60
Cereal (D, G)	35
Your choice of cereal:	
Kellogg's Corn Flakes, Special K, Kellogg's Frosties, Rice Krispies, Coco Pops, or Weetabix, with your choice of milk	
Artisan Cheese Platter (D, G, N)	80
Selection of aged seasonal cheeses including hard, goat, soft, and blue cheese. Served with crackers, jam, and nuts	
Yoghurt (D)	20
Plain, fruit, or low-fat,	
Bircher muesli	30
Yogurt parfait	30

SWEET BREAKFAST DELIGHTS

Served with maple syrup, berry compote, and vanilla and orange scented butter

Homemade Pancakes (D, E, G)	45
Classic Waffles (D, E, G)	45
French Toast (D, E, G)	40

BREAKFAST SAVOURIES

Served from 6:00AM to 12:00PM

Aloo Bhaji with Paratha (G, V)	50
Boiled potatoes cooked with Indian spices, whole wheat Indian flat bread	
Masala Omelette (D, E)	50
3 eggs omelette, tomatoes, onions, masala spice blend, whole wheat Indian flat bread	
Foul Moudamas (V)	40
Diced tomatoes, onions, chopped parsley, olive oil, lemon juice	
Selection of Oriental Cheese (D)	45
Halloumi, Akawi, Nabilsheh	
Labneh with Olives, Tomato, and Cucumber (D)	45

LUNCH & DINNER MENU

Served from 11:30AM to 12 Midnight

SALADS AND APPETISERS

Mixed Greens (D, V) 60
Green leaves, carrots, cauliflower, cherry tomatoes, cucumbers, balsamic dressing

Classic Caesar Salad (D, E, G, S) 65
Romaine lettuce, crispy ciabatta, Parmigiano - Reggiano, homemade Caesar dressing

Add your favourites:

Grilled Chicken 10

Grilled Salmon (S) 15

Grilled Shrimp (S) 30

Greek Salad (D,V) 65
Tomatoes, cucumbers, white onions, green capsicum, olives, feta cheese, capers, virgin olive oil

Nicoise Salad (D, N, V) 90
Seared tuna, tomatoes, green beans, olives, hard boiled eggs, potatoes, bell peppers, lemon

S O U P S

Mushroom Soup (D, V) 45
Creamy mushroom soup served with grissini bread and crispy mushroom

Oriental Lentil Soup (G, V) 45
Lentils, cumin, olive oil, Arabic croutons, lemon wedges

DEEP FRIED

Crispy Calamari (E, G, S) 50
Fried marinated calamari served with spicy mayo

Vegetable Spring Rolls (G, V) 50
Fried vegetables spring rolls served, with sweet chili sauce

Buffalo Chicken Wings (D, V) 45
Chicken wings with your choice of sauce
BBQ, Blue Cheese, Honey Mustard

Fish & Chips (E, G, S) 80
Deep fried battered fish, steak fries, tartar sauce

S A N D W I C H & B U R G E R S E L E C T I O N

All sandwiches, wraps, and burgers are served with your choice of steak fries or mixed green salad

Club Sandwich (D, E, G) 75
Toasted triple decker sandwich with grilled chicken, fried egg, crispy turkey, lettuce, tomatoes, cheddar cheese

Grilled Halloumi Sandwich (D, G, V) 65
Grilled halloumi cheese, local Rocca, tomato in tortilla bread

Chicken Burger (D, G, N) 85
Grilled chicken breast, sesame bun, light spicy mayo, iceberg lettuce, emmental cheese

Prime Angus Beef Burger (B, D, E, G) 140
Homemade sweet potato bun, shallot confit, crispy turkey, gherkins, tomato, lettuce, aged cheddar cheese

LUNCH & DINNER MENU
Served from 11:30AM to 12 Midnight

<p>ITALIAN SPECIALITIES PASTA 70</p> <p>Your choice of pasta: Penne, Spaghetti, or Fettuccine</p> <p>Your choice of sauce:</p> <p> Pesto (N, V)</p> <p> Fresh basil blended with parmesan cheese and pine nuts</p> <p> Napolitana (V)</p> <p> Fresh tomato sauce, basil</p> <p> Bolognese (B, G)</p> <p> Fresh tomato sauce, minced beef</p> <p> Alfredo (D, G)</p> <p> Cream, parmesan cheese, garlic</p> <p> Carbonara (D, E)</p> <p> Parmesan cheese, crispy turkey, cream, egg</p> <p>Add your favourites:</p> <p> Crispy Turkey 10</p> <p> Chicken 10</p> <p> Grilled Salmon (S) 15</p> <p> Prawns (S) 30</p> <p>PIZZA</p> <p>Served from 12:00PM to 10:30PM</p> <p>Margarita Pizza (D, G, N) 65</p> <p>Oven-roasted tomato sauce, mozzarella</p> <p>Pepperoni Pizza 73</p> <p>Hawaiian Pizza 73</p>	<p>ORIENTAL SPECIALITIES</p> <p>Selection of Cold Mezzeh (D, G, N, V) 65</p> <p>Hummus, moutabel, tabbouleh, fattoush, Wine leaves, Arabic bread</p> <p>Selection of Hot Mezzeh (D, G, N) 70</p> <p>Kibbeh, spinach fatayer, meat sambousek, cheese Rukakkat</p> <p>Main Dishes</p> <p>Argentinian Beef Tenderloin (B) (250G) 180</p> <p>Grilled beef tenderloin as per your liking, served with your choice of sauce, steamed vegetables and potatoes</p> <p>Oriental Mixed Grill (D, G, N) 150</p> <p>Lamb kebab, Shish Tawok, Kofta Kebab and lamb chops Served with grilled tomato and onion, Arabic spicy</p> <p>pitabread with garlic and tahini sauce, French fries</p> <p>Atlantic Salmon (S) 130</p> <p>Salmon fillet served with lemon butter sauce, sautéed asparagus and potatoes</p> <p>Chicken Breast 120</p> <p>Corn fed chicken breast, glazed baby carrot, baked potato with sour cream</p> <p>Signature Hyderabad Biryani (D, N) 70</p> <p>Basmati rice cooked with 7 different Spices, boiled eggs</p> <p>Chicken 10 Lamb 20 Shrimp 30</p> <p>Choice of Sauce (D, G):</p> <p>Herbed jus, mushroom sauce, béarnaise sauce.</p> <p>Golf Platter for 2 Guests (D, G, N) 445</p> <p>04tiger prawns, 02 Omani rock lobster, 100grm smoked salmon 06 calamari, 06 Mussels, Cocktail sauce, Wasabi mayo, sweet chili sauce</p> <p>Golf Platter for 2 Guests with Processo (D, N) 695</p>
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LUNCH & DINNER MENU
Served from 11:30AM to 12 Midnight

DESSERTS

Baked New York Cheesecake 35

Traditional baked cheese cake with
fresh strawberry compote

Homemade Ice Cream 35

Caramel, chocolate, or vanilla

Tiramisu cake (V) 35

Mascarpone cheese, coffee syrup with savoiardi
biscuits

Arabic Dessert 35

BEVERAGES

CHAMPAGNE

Lanson, Black Label, Brut, NV, France	1190
Lanson, Rose Label, Brut, NV, France	1390
Dom Perignon, Brut, 2003, France	3600

SPARKLING WINE

Bottega, Millesimato Brut II	68 320
Vino dei Poeti, Prosecco, Italy	

Freixenet, Cordón Rosado, Brut Spain	330
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Jacob's Creek, Chardonnay and Pinot Noir, Brut Cuvée, Australia	410
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WHITE WINE

Louis Eschenauer, Sauvignon Blanc, France	58 250
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Romio, Pinot Grigio, D.O.C., Italy	63 280
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Nederburg, Chardonnay, South Africa	63 280
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Miguel Torres, Vina Sol, Spain	65 305
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M. Chapoutier, "Belleruche", France	88 395
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Château Kefraya, Blanc de Blancs, Lebanon	520
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Cloudy Bay, Sauvignon Blanc, New Zealand	990
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ROSÉ WINE

Nederburg, Western Cape, South Africa	55 250
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M. Chapoutier, Belleruche Rosé, France	380
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RED WINE

Louis Eschenauer, Cabernet Sauvignon, France	58 250
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Romio, Sangiovese di Romagna, Italy	68 295
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Yellow Tail, Pinot Noir, Australia	68 320
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Nederburg, Shiraz, South Africa	320
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M. Chapoutier, "Belleruche", France	390
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Luigi Bosca, Malbec, Reserva, Mendoza, Argentina	460
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COCKTAILS

B52	68
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Kamikaze	68
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Brain Damage	68
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Love on the Beach	73
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Mojito	73
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Piña Colada	73
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Old Fashion	73
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Mimosa (Sparkling)	73
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Bullfrog	125
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Long Island Iced Tea	125
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BEER

Corona	52
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Heineken	52
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Lefte Blonde	52
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Budweiser	52
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Foster's	52
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Stella	52
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BEVERAGES

APERITIFS

Campari Bitter	52 1050
Pernod	52 735
Martini Extra Dry	52 1050
Martini Rosso	52 1050
Martini Bianco	52 1050
Arak Massaya	52 780

VODKA

Smirnoff Red	52 1050
Absolut Blue	52 1050
Cîroc	78 1180
Belvedere	84 1175
Grey Goose	84 1680
Ketel One	68 1365

S C O T C H & W H I S K E Y

Jim Beam	52 1050
Canadian Club	52 1050
Jack Daniel's	68 1365
J&B Rare	63 1260
Johnnie Walker Red Label	63 1260
Jameson	63 1260
Jack Daniel's Single Barrel	84 1260

P R E M I U M S C O T C H & W H I S K E Y

Chivas Regal 12 Y	78 1575
Johnnie Walker Black Label 12 Y	78 1575
Chivas Regal 18 Y	137 1990
Royal Salute 21 Y	270 3820
Johnnie Walker Blue Label	360 6800

SINGLE MALT SCOTCH WHISKY

Glenmorangie Nectar	115 1620
Glenmorangie 10 Y	89 1250
Glenfiddich 12 Y	78 1180
Glenlivet 12 Y	84 1260
Laphroaig 10 Y	89 1250

COGNAC

Hennessy VS	94 1320
Hennessy V.S.O.P	130 1760
Hennessy XO	315 4410
Rémy Martin XO	315 4410

PORT WINE

Taylor's Late Bottled Vintage	52 780
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LIQUEURS

Sambuca White Black	52 735
Amaretto Disaronno	52 735
Kahlúa	52 735
Jägermeister	52 735
Baileys Irish Cream	52 1050
Drambuie	52 780
Grand Marnier	63 880

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Bombay Sapphire	57 1155
Tanqueray	57 1155
Hendrick's	68 995
Tanqueray 10 Y	73 1470

T E Q U I L A

José Cuervo White	57 860
José Cuervo Gold	57 860
José Cuervo 1800 Añejo	68 990

BEVERAGES

<p>RUM</p> <p>Bacardi White 52 1050</p> <p>Bacardi Black 52 1050</p> <p>Captain Morgan Spiced Rum 52 1050</p>		<p>COFFEE BAR</p> <p>Americano 35</p> <p>Decaffeinated Coffee 35</p> <p>Cappuccino 35</p> <p>Latte 35</p> <p>Double Espresso 40</p> <p>Espresso 30</p> <p>Espresso Macchiato 35</p> <p>Turkish Coffee 35</p> <p>Hot Chocolate 42</p> <p>Choice of Milk 25 (Full cream, skimmed, soya milk)</p>	
<p>GRAPPA</p> <p>Alexander, Grappa di Aramone 89 1250</p>		<p>TEA SELECTION</p> <p>Chamomile 40</p> <p>Earl Grey 40</p> <p>English Breakfast 40</p> <p>Green Tea 40</p> <p>Jasmine Tea 40</p> <p>Peppermint Tea 40</p>	
<p>BRANDY CALVADOS</p> <p>Sylvain 52 735</p> <p>Beehive Napoleon V.S.O.P 52 735</p>		<p>FRESH JUICES</p> <p>Lemon 35</p> <p>Apple 45</p> <p>Carrot 45</p> <p>Orange 45</p> <p>Grapefruit 45</p> <p>Mango 45</p> <p>Pineapple 45</p>	
		<p>CHILLED JUICES</p> <p>Tomato 35</p> <p>Cranberry 35</p> <p>Apple 35</p>	

BEVERAGES

MINERAL WATER

Rayyan 500ml/1.5ltr	15 22
(Acqua Panna Still Water) 250ml/1ltr	25 40
San Pellegrino Sparkling Water 250ml/1ltr	25 40

SOFT DRINKS

7UP	28
Diet 7UP	28
Pepsi	28
Diet Pepsi	28
Mirinda	28
Ginger Ale	28
Soda Water	28
Tonic Water	28

ENERGY DRINKS

Red Bull	40
Red Bull Sugar free	40

ICED MOCKTAILS

Chocolate Milk	45
Cold Coffee	45
Lemon Mint	45
Milkshake	45
Strawberry, Vanilla, Chocolate, or Banana	
Iced Tea	45
Virgin Mojito	45
Strawberry or Banana smoothie	45