



INTERCONTINENTAL
DOHA THE CITY



INROOM DINING MENU

CONTENTS

BREAKFAST

Breakfast Set Menus	2
Breakfast À La Carte	2
Breakfast Savories	3

LUNCH & DINNER

Salads & Appetisers	5
Sandwich & Burger Selection	5
Italian & Oriental Specialties	6
Main Dishes	6
Desserts	7

BEVERAGES

Champagnes & Sparkling Wines	10
Wines	10
Aperitifs & Spirits	11
Hot Beverages & Juices	12
Soft Beverages & Mocktails	13

All prices are in Qatari Riyals

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



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

HEALTHY BREAKFAST (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

Fowl 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

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

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

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	

SOUPS

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	

DEE PFRIED

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

SANDWICH & BURGER SELECTION

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

ITALIAN SPECIALITIES

PASTA 70

Your choice of pasta:

Penne, Spaghetti, or Fettuccine

Your choice of sauce:

Pesto (N, V)

Fresh basil blended with parmesan cheese and pine nuts

Napolitana (V)

Fresh tomato sauce, basil

Bolognese (B, G)

Fresh tomato sauce, minced beef

Alfredo (D, G)

Cream, parmesan cheese, garlic

Carbonara (D, E)

Parmesan cheese, crispy turkey, cream, egg

Add your favourites:

Crispy Turkey 10

Chicken 10

Grilled Salmon (S) 15

Prawns (S) 30

PIZZA

Served from 12:00PM to 10:30PM

Margarita Pizza (D, G, N) 65

Oven-roasted tomato sauce, mozzarella

Pepperoni Pizza 73

Hawaiian Pizza 73

ORIENTAL SPECIALITIES

Selection of Cold Mezzeh (D, G, N, V) 65

Hummus, moutabel, tabbouleh, fattoush, Wine leaves, Arabic bread

Selection of Hot Mezzeh (D, G, N) 70

Kibbeh, spinach fatayer, meat sambousek, cheese Rukakkat

Main Dishes

Argentinian Beef Tenderloin (B) (250G) 180
Grilled beef tenderloin as per your liking, served with your choice of sauce, steamed vegetables and potatoes

Oriental Mixed Grill (D, G, N) 150
Lamb kebab, Shish Tawok, Kofta Kebab and lamb chops
Served with grilled tomato and onion, Arabic spicy pitabread with garlic and tahini sauce, French fries

Atlantic Salmon (S) 130
Salmon fillet served with lemon butter sauce, sautéed asparagus and potatoes

Chicken Breast 120
Corn fed chicken breast, glazed baby carrot, baked potato with sour cream

Signature Hyderabad Biryani (D, N) 70
Basmati rice cooked with 7 different Spices, boiled eggs

Chicken 10 | Lamb 20 | Shrimp 30

Choice of Sauce (D, G):

Herbed jus, mushroom sauce, béarnaise sauce,

Golf Platter for 2 Guests (D, G, N) 445

04 tiger prawns, 02 Omani rock lobster, 100gm smoked salmon, 06 calamari, 06 Mussels, Cocktail sauce, Wasabi mayo, sweet chili sauce

Golf Platter for 2 Guests with Processo (D, N) 695

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				RED WINE		
Lanson, Black Label, Brut, NV, France	1190			Louis Eschenauer,	58	250
Lanson, Rose Label, Brut, NV, France	1390			Cabernet Sauvignon, France		
Dom Perignon, Brut, 2003, France	3600			Romio, Sangiovese di Romagna,	68	295
				Italy		
SPARKLING WINE						
Bottega, Millesimato Brut II	68	320		Yellow Tail, Pinot Noir, Australia	68	320
Vino dei Poeti, Prosecco, Italy				Nederburg, Shiraz,		320
Freixenet, Cordón Rosado, Brut			330	South Africa		
Spain				M. Chapoutier, “Belleruche”,		390
Jacob’s Creek, Chardonnay and			410	France		
Pinot Noir, Brut Cuvée, Australia				Luigi Bosca, Malbec, Reserva, Mendoza,		460
				Argentina		
WHITE WINE						
Louis Eschenauer, Sauvignon Blanc,	58		250			
Romio, Pinot Grigio, D.O.C.,	63		280			
Italy						
Nederburg, Chardonnay,	63		280	COCKTAILS		
South Africa				B52		68
Miguel Torres, Vina Sol,	65		305	Kamikaze		68
Spain				Brain Damage		68
M. Chapoutier, “Belleruche”,	88		395	Love on the Beach		73
France				Mojito		73
Château Kefraya, Blanc de Blancs,			520	Piña Colada		73
Lebanon				Old Fashion		73
Cloudy Bay, Sauvignon Blanc,			990	Mimosa (Sparkling)		73
New Zealand				Bullfrog		125
				Long Island Iced Tea		125
ROSÉ WINE						
Nederburg, Western Cape,	55		250	BEER		
South Africa				Corona		52
M. Chapoutier, Belleruche Rosé,			380	Heineken		52
France				Leffe Blonde		52
				Budweiser		52
				Foster's		52
				Stella		52

BEVERAGES

APERITIFS			SINGLE MALT SCOTCH WHISKY
Campari Bitter	52	1050	Glenmorangie Nectar 115 1620
Pernod	52	735	Glenmorangie 10 Y 89 1250
Martini Extra Dry	52	1050	Glenfiddich 12 Y 78 1180
Martini Rosso	52	1050	Glenlivet 12 Y 84 1260
Martini Bianco	52	1050	Laphroaig 10 Y 89 1250
Arak Massaya	52	780	
			COGNAC
VODKA			Hennessy VS 94 1320
Smirnoff Red	52	1050	Hennessy V.S.O.P 130 1760
Absolut Blue	52	1050	Hennessy XO 3150 4410
Cîroc	78	1180	Rémy Martin XO 315 4410
Belvedere	84	1175	
Grey Goose	84	1680	PORT WINE
Ketel One	68	1365	Taylor's Late Bottled Vintage 52 780
SCOTCH & WHISKEY			LIQUEURS
Jim Beam	52	1050	Sambuca White Black 52 735
Canadian Club	52	1050	Amaretto Disaronno 52 735
Jack Daniel's	68	1365	Kahlúa 52 735
J&B Rare	63	1260	Jägermeister 52 735
Johnnie Walker Red Label	63	1260	Baileys Irish Cream 52 1050
Jameson	63	1260	Drambuie 52 780
Jack Daniel's Single Barrel	84	1260	Grand Marnier 63 880
PREMIUM SCOTCH & WHISKEY			GIN
Chivas Regal 12 Y	78	1575	Bombay Sapphire 57 1155
Johnnie Walker Black Label 12 Y	78	1575	Tanqueray 57 1155
Chivas Regal 18 Y	137	1990	Hendrick's 68 995
Royal Salute 21 Y	270	3820	Tanqueray 10 Y 73 1470
Johnnie Walker Blue Label	360	6800	TEQUILA
			José Cuervo White 57 860
			José Cuervo Gold 57 860
			José Cuervo 1800 Añejo 68 990

BEVERAGES

RUM

Bacardi White	52	1050
Bacardi Black	52	1050
Captain Morgan Spiced Rum	52	1050

GRAPPA

Alexander, Grappa di Aramone	89	1250
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BRANDY | CALVADOS

Sylvain	52	735
Beehive Napoleon V.S.O.P	52	735

COFFEE BAR

Americano	35
Decaffeinated Coffee	35
Cappucino	35
Latte	35
Double Espresso	40
Espresso	30
Espresso Macchiato	35
Turkish Coffee	35
Hot Chocolate	42
Choice of Milk (Full cream, skimmed, soya milk)	25

TEA SELECTION

Chamomile	40
Earl Grey	40
English Breakfast	40
Green Tea	40
Jasmine Tea	40
Peppermint Tea	40

FRESH JUICES

Lemon	35
Apple	45
Carrot	45
Orange	45
Grapefruit	45
Mango	45
Pineapple	45

CHILLED JUICES

Tomato	35
Cranberry	35
Apple	35

BEVERAGES

MINERAL WATER

Rayyan	15	22
(Acqua Panna Still Water	25	40
San Pellegrino Sparkling Water	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 COCKTAILS

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