



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.

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) 140

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 and feta, grilled tomatoes, whole wheat toast

ORIENTAL BREAKFAST (D, E, G, N) 140

Fresh orange, carrot, or pineapple juice, labneh with olives, tomatoes and cucumber, fowl moudamas with condiments, halloumi cheese, shakshuka eggs, halawa

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

BREAKFAST A LA CARTE

Served from 6:00AM to 12:00PM

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

Fluffy 3 Eggs 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

Grilled Halloumi Cheese (D) 20

Smoked salmon Eggs Norwegian (D, E, G, S) 70

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

Smoked Salmon (D, S) 80

Shaved fennel, chives, lemon zest, whipped cream, dill, capers

Selection of Cured and Smoked Meats (B, G) 75

Assorted breads, pickles, selection of beef salami, smoked turkey, roast chicken, bresaola

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 A LA CARTE

Served from 6:00AM to 12:00PM

Whole Fruit (V)	15
Fresh Seasonal Mixed Fruit Salad (V)	40
Seasonal Cut Fruit Platter (V)	60
Fruit Compote (V)	20
Mango, apple, apricot, red berries	
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	
Oatmeal (D, G)	30
Oat porridge with raisins and 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	

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	
Halloumi Wrap (D, G)	45
Tortilla wrap with grilled halloumi, rocca leaves, tomatoes, fried onions	
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) 35/60
Green leaves, carrots, cauliflower, cherry tomatoes, cucumbers, balsamic dressing

Fattoush Salad (D, E, G, V) 45
Cucumber, Tomato, Capsicum, Rocca, Pomegranate seeds, Sumaq, olive oil and lemon juice, crispy pita bread

Classic Caesar Salad (D, E, G, S) 40/65
Romaine lettuce, crispy ciabatta, Parmigiano - Reggiano, homemade Caesar dressing

Add your favourites:

Grilled Chicken 10

Grilled Salmon (S) 15

Grilled Shrimp (S) 30

Caprese Salad (D, N, V) 65
Tomato, mozzarella, basil pesto, olive oil

Smoked Salmon (D) 80
Shaved fennel, chives, lemon zest, whipped cream, dill, capers

SOUPS

Herb Scented Chicken Broth with Vermicelli (G) 45

Smoked Mushroom Creamy Soup (D, V) 45

Oriental Lentil Soup (G, V) 45

Lentils, cumin, olive oil, Arabic croutons, lemon wedges

Soup of The Day 45

DEEP FRIED

Crispy Calamari (E, G, S) 50

Garlic and basil dip

Vegetable Spring Rolls (G, V) 50

Crispy filo pastry stuffed with vegetables, sweet chilli dip

French Fries (D, V) 35

Topped with melted cheddar cheese

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

Add your favourites:

Crispy Turkey 10

Shallot Confit 10

Onion Rings 15

Avocado Slices 20

Blue Cheese 20

Fried Egg 20

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, grilled eggplant, zucchini, tomatoes, roasted onions, basil pesto

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

SANDWICH & BURGER SELECTION

BLT Wrap (D, G) 85
Crispy turkey, tomatoes, lettuce, mayonnaise

Croque Monsieur (D, E, G) 55
Emmental cheese, béchamel with nutmeg, smoked turkey

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

Stone Oven Fired Pizza (D, G, N) 65
Oven-roasted tomato sauce, mozzarella

Additional Ingredients:

Mushroom, capsicum, tomato, or onion 6
Pepperoni, smoked turkey, crispy turkey, or sausage 8

ORIENTAL SPECIALITIES

Selection of Cold Mezzeh (D, G, N, V) 65
Hummus, moutabel, tabbouleh, fattoush, muhammara, Arabic bread

Selection of Hot Mezzeh (D, G, N) 70
Kibbeh, falafel, spinach fatayer, cheese sambousek, meat sambousek, grilled halloumi cheese

Oriental Mixed Grill (D, G, N) 150
Grilled kofta, shish taouk, shish kebab, lamb chops, grilled vegetables, Steak fries, onions

Seafood Mixed Grill (S) 190
Grilled salmon and hammour fillet, prawns, scallop, labneh with dill and lemon zest, steak fries, lemon butter sauce

FROM THE GRILL

All meat and seafood are served with your choice of sauce and one side

Argentinian Ribeye (B) (250G) 180

Oven-roasted Chicken Breast 95

Baby Chicken 110

Lamb Chops 140

Atlantic Salmon (S) 130

Hammour Fillet (S) 120

King Prawns (S) (4 Pieces) 150

Choice of Sauce (D, G):

For meat: Herbed jus, mushroom sauce, béarnaise sauce, green peppercorn sauce

For seafood: lemon butter, creamy saffron sauce

Choice of Sides (V): 25

Steamed Vegetables Drizzled with Olive Oil

Sautéed Seasonal Mushrooms with Fresh Herbs

Mashed Potatoes (D)

Steak Fries

Steamed Rice

Roast Baby Potatoes

Mixed Greens with Balsamic Dressing

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

ASIAN SPECIALITIES

Our Tasty Signature Hyderabad Biryani (D, N) 70

Basmati rice cooked with 7 different spices, boiled eggs

Add your favourites:

Chicken 10

Lamb 20

Shrimp (S) 30

Chinese Chow Mein (E, G, S) 85

Cantonese egg noodles, chicken, shrimps, vegetables, button mushrooms, oyster sauce

Nasi Goreng (E, N) 80

Indonesian flavoured fried rice, chopped chicken, chicken satay, topped with one fried egg

Indian Curry 70

Homemade tomato and onion masala curry served with steamed basmati rice or paratha

Add your favourites:

Paneer (D) 10

Chicken 10

Lamb 20

Hammour (S) 30

Northern Indian Butter Chicken (D) 90

Simmered in tomato sauce and special spices served with steamed basmati rice

Dhal Makhani (D, V) 80

Black lentils cooked in creamy gravy served with steamed basmati rice

Wok-Fried Asian Greens (G, N, V) 60

Sautéed wok vegetables, garlic, soya sauce

CHEESE

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

DESSERTS

Warm Chocolate Fondant, Homemade 30

Vanilla Ice Cream (D)

Baked New York Cheesecake, 35

Berry Compote (D)

Rose Water Umm Ali (D, G) 35

Crème Brulée (D) 35

Warm Apple Tart, Cinnamon Ice Cream (D, G) 35

Classic French Chocolate Mousse (D) 30

Homemade Ice Cream and Sorbet (D) 35

Strawberry, chocolate, or vanilla

Tiramisu cake 35

Mascarpone cream, Coffee syrup with

Savoiardi Biscuits (D, G)

Whole Fruit (V) 15

Fresh Seasonal Mixed Fruit Salad (V) 40

Seasonal Cut Fruit Platter (V) 60

LATE NIGHT MENU

Served from 12 Midnight to 6:00AM

BREAKFAST À LA CARTE		Selection of Cold Mezzeh (D, G, N, V)	65
Two Farm Eggs Any Style (D, E, G)	40	Hummus, moutabel, tabbouleh, fattoush, muhammara, Arabic bread	
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		SNACKS AND SANDWICHES	
All egg dishes are served with 2 sides of your choice: hash browns, grilled tomato, sautéed mushrooms, crispy turkey, chicken sausage, or baked beans		Club Sandwich (D, E, G)	75
		Toasted triple decker sandwich with grilled chicken, fried egg, crispy turkey, lettuce, tomatoes, and cheddar cheese	
Enhance Your Egg Experience with Sides (D, G, N, V)		Chicken Burger (D, G, N)	85
Baked Beans	15	Grilled chicken breast, sesame bun, light spicy mayo, iceberg lettuce, emmental cheese	
Hash Browns	15		
Grilled Tomatoes	15	Angus Beef Burger (B, D, E, G)	140
Sautéed Mushrooms	15	Homemade sweet potato bun, shallot confit, crispy turkey, gherkins, tomato, lettuce, cheddar cheese	
Foul Moudamas	15		
Crispy Turkey	20	BLT Wrap (D, G)	85
Chicken Sausage	20	Crispy turkey, tomatoes, lettuce, mayonnaise	
Grilled Halloumi Cheese	20		
SALADS & APPETISERS		Crispy Calamari (E, G, S)	50
Mixed Greens (V)	35/60	Garlic and basil dip	
Green leaves, carrots, cauliflower, cherry, tomatoes, cucumbers, balsamic dressing		Vegetable Spring Rolls (G, V)	50
Classic Caesar Salad (D, E, G, S)		Crispy filo pastry stuffed with vegetables, sweet chilli dip	
Romaine lettuce, crispy croutons, Parmigiano - Reggiano, homemade Caesar dressing			
Add your favourites:			
Grilled Chicken	10		
Grilled Salmon (S)	15		
Grilled Shrimp (S)	30		
Caprese Salad (D, N, V)	65		
Tomato, mozzarella, basil pesto, olive oil			
Oriental Lentil Soup (G)	45		
Lentils, cumin, olive oil, Arabic croutons, lemon wedges			
Soup of the Day	45		

LATE NIGHT MENU
Served from 12 Midnight to 6:00AM

YOUR CHOICE OF PASTA

70

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)

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

MAIN COURSES

Our Tasty Signature Hyderabad Biryani (D, N) 70

VeeTee basmati rice cooked with 7 different spices,
boiled eggs

Add your favourites:

Chicken

10

Lamb

20

Shrimp (S)

30

Indian Curry

70

Homemade tomato and onion masala curry
served with steamed basmati rice or paratha

Add your favourites:

Paneer (D)

10

Chicken

10

Lamb

20

Hammour (S)

30

Argentinian Ribeye (B) (250 g)

180

Served with steak fries and béarnaise sauce

CHEESE

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

DESSERTS

Baked New York Cheese Cake,

Berry Compote (D)

35

Classic French Chocolate Mousse (D)

30

Rose Water Umm Ali (D, G, N)

35

Whole Fruit (V)

15

Fresh Seasonal Mixed Fruit Salad (V)

40

Seasonal Cut Fruit Platter (V)

60

Fruit Compote (V)

20

Mango, apple, apricot, red berries

BEVERAGES

CHAMPAGNE

Lanson, Black Label, Brut, NV, France	1190
Lanson, Rose Label, Brut, NV, France	1390
Moët & Chandon Imperial, Brut, France	1390

SPARKLING WINE

Bottega, Millesimato Brut II	68 320
Vino dei Poeti, Prosecco, Italy	
Freixenet, Cordon Rosado, Brut, Spain	330
Jacob's Creek, Chardonnay and Pinot Noir, Brut Cuvée, Australia	410

WHITE WINE

Anakena Sauvignon Blanc, Chile	58 250
Louis Eschenauer, Sauvignon Blanc, France	58 270
Romio, Pinot Grigio, D.O.C., Italy	63 280
Nederburg, Chardonnay, South Africa	63 280
M. Chapoutier, "Belleruche", France	395
Chartron La Fleur Bordeaux, France	445

ROSÉ WINE

Colegiata, Tempranillo, Spain	70 320
M. Chapoutier, Belleruche Rosé, France	380

RED WINE

Calitera Merlot, Chile	58 250
Louis Eschenauer, Cabernet Sauvignon, France	60 270
Yellow Tail, Pinot Noir, Australia	68 320
Nederburg, Shiraz, South Africa	68 320
M. Chapoutier, "Belleruche", France	390
Bouchard Aîné & Fils, Fleurie, France	795

COCKTAILS

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

BEER

Corona	52
Heineken	52
Leffe Blonde	52
Budweiser	52
Almaza	52
Stella	52

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

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 | BRANDY

Hennessy VS	94 1320
Hennessy V.S.O.P	130 1760
Hennessy XO	315 4410
Rémy Martin XO	315 4410
Beehive Napoleon V.S.O.P	52 735

VODKA

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

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

SCOTCH & WHISKEY

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

GIN

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

PREMIUM SCOTCH & WHISKEY

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

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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COFFEE BAR

Americano	35
Decaffeinated Coffee	35
Cappuccino	35
Latte	35
Double Espresso	40
Espresso	30
Espresso Macchiato	35
Turkish Coffee	35
Hot Chocolate	40
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
Pineapple	45

CHILLED JUICES

Tomato	35
Cranberry	35
Apple	35

BEVERAGES

MINERAL WATER

Rayyan	15 22
San Benedetto Still Water	25 40
San Benedetto 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 Sugarfree	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