



INSPIRATION MENU

STARTER

PAN SEARED SCALLOPS

vanilla and celeriac puree, sage sautéed peas

MAIN COURSE

RISOTTO CARNAROLI “GALLO” GRAN RISERVA

beetroot, foiegras, pecorino romano, pine nuts

DESSERT

CHOCOLATE MOUSE

caramelized hazelnut

400 per person

Wine pairing: one glass of wine with each course **225**

Wine pairing plus a glass of prosecco as aperitif **275**

Mocktail pairing, one mocktail with each course **105**

(A) Contains Alcohol

All prices are quoted in Qatari Riyal

Please let us know if you have any dietary requirements, allergies or intolerances.

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