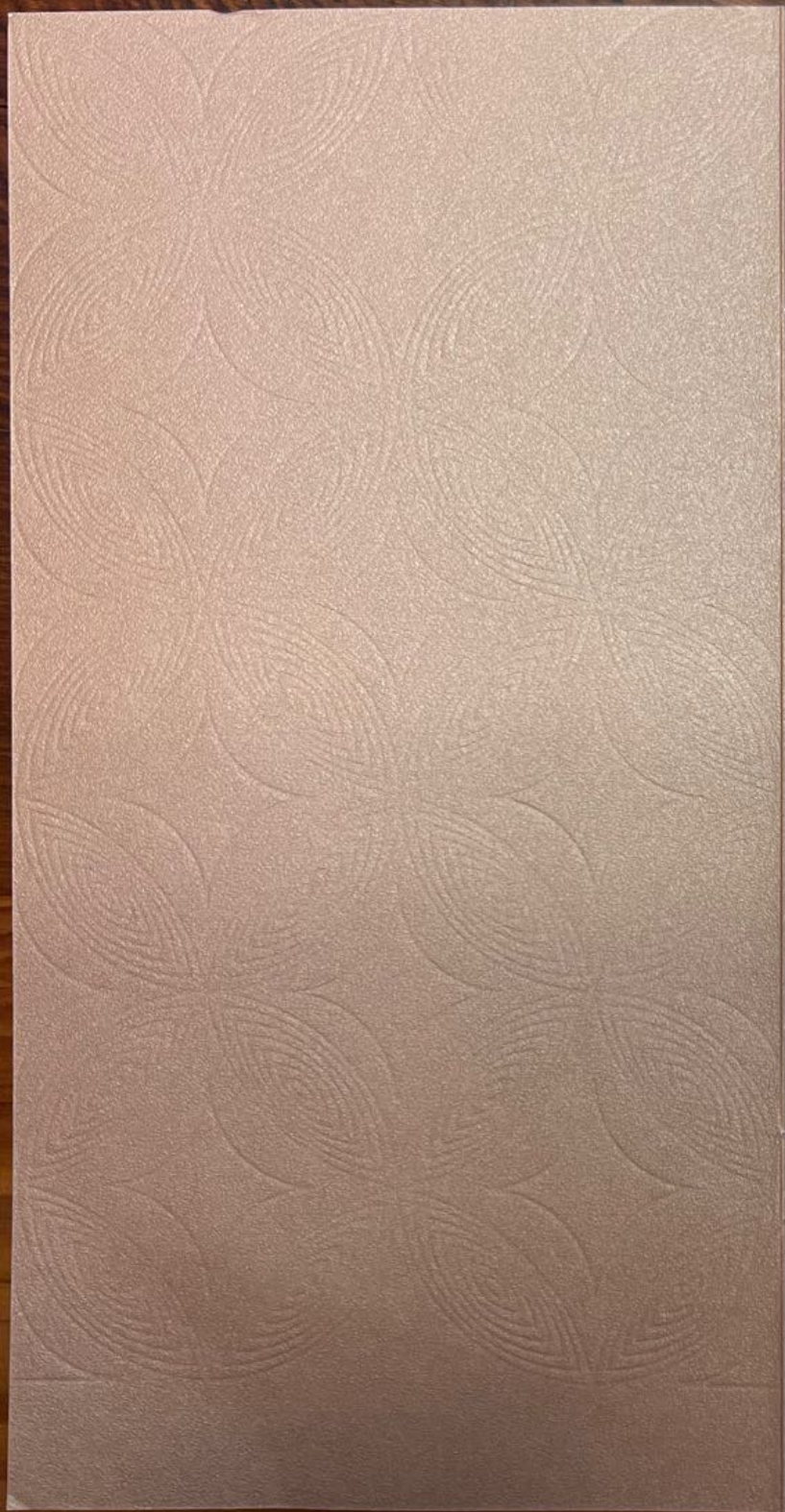




menu



# À la carte

Welcome onboard.

Explore the world of gastronomy as we celebrate its diversity by capturing for you the essence of the countless international flavours together with our own authentic Arabic cuisine.

Create your own dining experience at any time and in any order to best suit your personal taste.

Choose your selection from our extensive à la carte menu which has been carefully designed by our culinary team using only the finest of locally sourced fresh ingredients and complement your choice of meal with our excellent selection of award-winning beverages.

Our dedicated crew will also be delighted to discuss with you your dining options, preferred sequence and are available at all times to offer recommendations.

Flying is so endlessly delicious...

Enjoy your meal, bon appétit.

# À la carte

Dine at any time of your choosing and in any order, from our extensive à la carte menu.

## Soup of the day

Created by our chefs from the freshest ingredients  
please ask your crew for today's choice

## Appetisers

### Selection of tapas

assorted olives, artichoke dip and bruschetta with crostini

### Marinated prawns with quinoa salad

heirloom tomato and citrus dressing

## Mains

### Chicken kapsa

basmati rice, fried onions, cashew nuts and mint raita

### Seared Chilean sea bass

saffron mashed potato, green beans, carrots and roasted onions

### Paneer tikka makhani

chole palak and saffron pulao

## Artisan bread

*Dip your bread or drizzle one of our fine olive oils on your favourite dish.  
Monte Vibiano olive oils infused with balsamic vinegar, tomato chilli, spicy lemon  
and pomegranate are available upon request.*

## Desserts

Chocolate delight with hazelnut

Raspberry panna cotta with tropical salsa

## Light snacks

Selection of crisps, popcorn, chocolates and biscuits

## Light options

### Smoked halibut chowder

roasted corn and garlic toast

### Afternoon tea

fresh finger sandwiches, warm scones, clotted cream and French pastries

### Beef and chicken sliders with coleslaw

### Cheese plate

selection of the finest international cheese  
served with grainex, lavash and assortment of accompaniments

## Breakfast

### Orange juice

### Apple juice

## Starters

### Seasonal fresh fruit

Greek yoghurt, mixed berry compote and toasted granola

Choice of breakfast cereals – Kellogg's Corn Flakes or Fruit 'n Fibre

## Mains

### Creamy scrambled eggs

Yukon herbed potato, sautéed spinach and tomato

### Tomato and Cheddar cheese omelette

asparagus, mushrooms, turmeric roast potato

### Masala uttapam with cashew nut upma

palak vada, sambar and tomato ginger chutney

## Butter croissant

Vegetarian dishes may contain dairy products.  
All dishes are prepared according to Islamic principles.

## Beverages

### Luxury non-alcoholic bubbly

#### So Jennie

a delicious alcohol-free pale pink sparkling beverage solely made of the finest grapes

### Mocktails

#### Pineapple Margarita

pineapple juice, orange juice, Ginger Ale and a slice of lemon

#### Orangeade

orange juice, soda water, lemon juice and sugar

#### Pineapple Punch

pineapple juice, orange juice, soda water, lemon juice and a slice of lemon

#### Apple Cooler

apple juice, soda water, lemon juice, sugar and a slice of lemon

#### Spiced tomato juice

tomato juice, Tabasco and a slice of lemon

### Cold beverages

Apple, cranberry, mango, orange, pineapple, tomato juice

Pepsi, Diet Pepsi, Mirinda Orange, 7UP, 7UP Free, Ginger Ale

Soda or tonic water

Still or sparkling water

### Iced tea

Mint, lemon, chai latte

### Iced coffee

Americano, cappuccino, latte, macchiato

All coffees are available as regular and decaffeinated

### TWG Tea

Earl Grey, English Breakfast, Uva Highlands BOP,

Black Chai, Moroccan Mint, Grand Jasmine, Vanilla Bourbon,

Oolong Prestige, Sencha, Chamomile, Royal Darjeeling

### Karak chai

Saffron or cardamom

### Coffee

Americano, cappuccino, espresso, latte, macchiato

All coffees are available as regular and decaffeinated

### Hot chocolate

## قائمة المشروبات

### مشروب خالي من الكحول

سو جيني

مشروب فوار لذيذ زهري اللون يصنع من أجود أنواع العنب

### الموكتيل

مار جريتا الأناناس

عصير الأناناس، عصير البرتقال، شراب الزنجبيل وشريحة ليمون

موكتيل البرتقال

عصير البرتقال، مياه صودا، عصير الليمون وسكر

باننش الأناناس

عصير الأناناس، عصير البرتقال، مياه صودا، عصير الليمون وشريحة ليمون

كولر التفاح

عصير التفاح، مياه صودا، عصير الليمون، سكر وشريحة ليمون

عصير الطماطم المتبل

عصير الطماطم، تاباسكو وشريحة ليمون

### مشروبات باردة

عصير التفاح، التوت البري، المانجو، البرتقال، الأناناس، الطماطم

بيبيسي، بيبيسي دايت، ميراند البرتقال، سقن أب، سقن أب فري، شراب الزنجبيل

مياه صودا أو مياه تونيك

مياه معدنية أو مياه فوارة

### شاي مثلج

نعناع، ليمون، شاي لاتييه

### قهوة مثلجة

قهوة امريكية، كابتشينو، لاتييه، ماكياتو

جميع أصناف القهوة متوفرة عادية وخالية من الكافيين

### شاي تي دبليو جي

ايرل جراي، إفطار إنجليزي، أوكا هايلاندز بوب،

شاي أحمر، مغربي بالنعناع، الياسمين، فانيليا بربون،

أولونغ برستيغ، سينشا، بابونج، رويال دارجيلنج

### شاي كرك

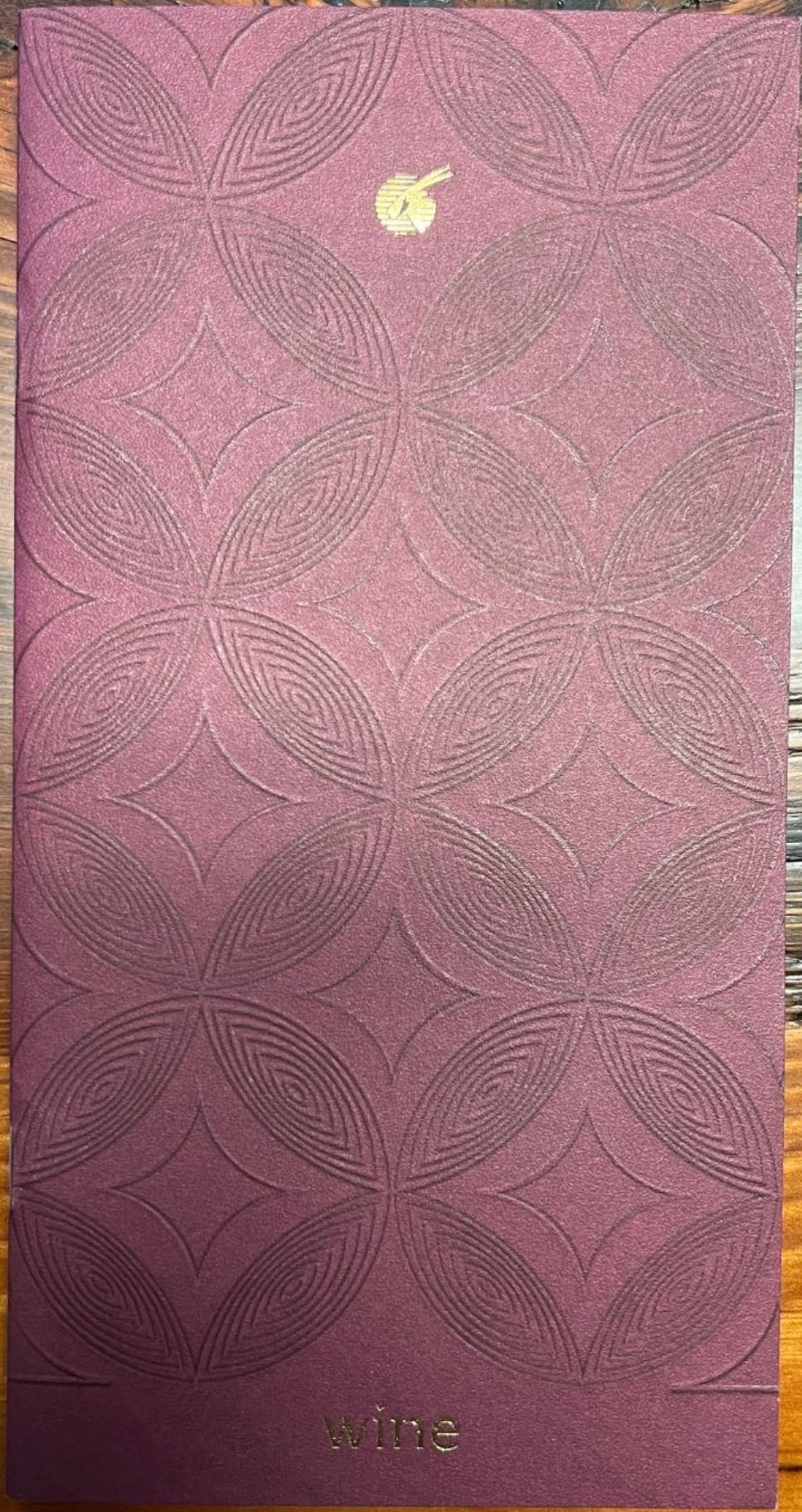
زعفران أو هيل

### قهوة

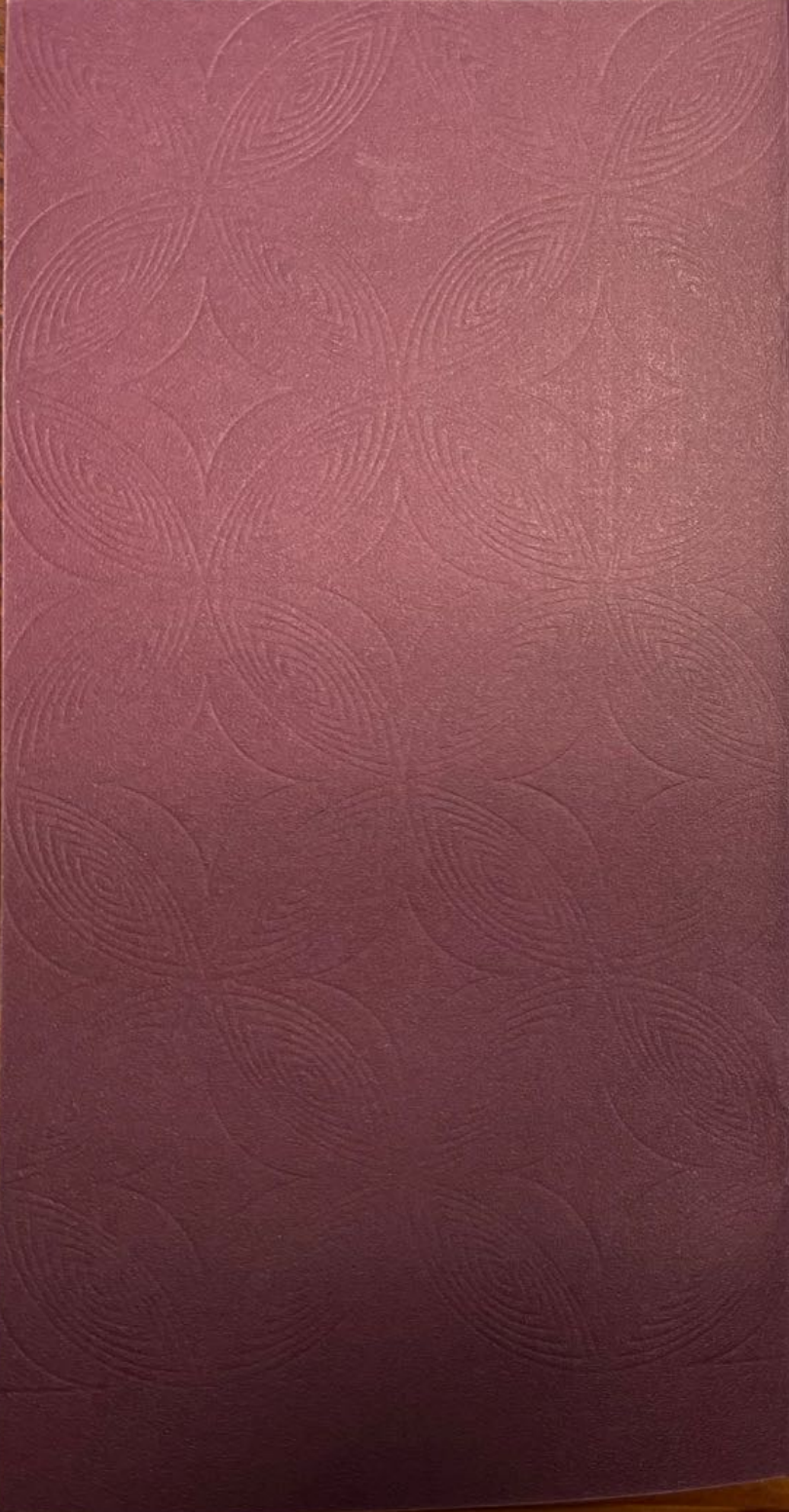
قهوة امريكية، كابتشينو، اسبريسو، لاتييه، ماكياتو

جميع أصناف القهوة متوفرة عادية وخالية من الكافيين

### شوكولاتة ساخنة



wine



We invite you to explore the world of fine wines with Qatar Airways. Let us take you on a sensory journey that will transport you from the iconic châteaux of Bordeaux, south and west to the 'caves' of Vila Nova de Gaia, across the North Atlantic to Sugarloaf Ridge State Park, down the Pacific Ocean to the breathtaking Andes of Chile and Argentina - the options are endless.

Our wine selection panel brings you exciting wines from emerging regions whilst paying homage to the classics, all especially chosen to complement our extensive à la carte menu.

We are proud to have our wine programme recognised regularly at the prestigious Business Traveller's "Cellars in the Sky" awards, which is the highest honour an airline can receive.

To accompany our bespoke wine list, we proudly offer a selection of cocktails, beers, spirits and liqueurs to complete your dining experience.

Allow us to captivate your senses by going places together, in search of unforgettable experiences around the world of wine.

## Champagne

### Lallier

#### Grande Réserve France

Champagne Lallier was established by René Lallier in 1906 in the village of Aÿ. The family continued to own and manage the business until 2004. It was then sold to Champagne consultant and grower Francis Tribaut, who continues to own and manage the business.

Aÿ was one of only 17 villages to be designated as Grand Cru in the 1936 classification. Champagne Lallier specialises in producing Champagnes from the best Grand Cru and Premier Cru vineyards and the Grande Réserve is the flagship of the House. It is 100% Grand Cru, and a blend of 65% Pinot Noir from Aÿ and Verzenay, and 35% Chardonnay from Avize and Cramant. The wine is cellar-aged for 36 months.

This is a Champagne of exhilarating complexity and freshness. Pronounced and complex aromas of butter, brioche and yeast are balanced by apricot and lemon fruitiness. The palate is full and rich with ripe citrus and apricot fruit complemented by creamy, toasty notes and a long, smooth and elegant finish, with just a touch of bright minerality. A simply superb Champagne.



## Champagne

### Laurent-Perrier

#### Cuvée Rosé France

Laurent-Perrier is one of the great names of Champagne and is the largest family owned house. Established in 1812, it was purchased in 1939 by the de Nonacourt family. Bernard de Nonacourt dedicated his life to Laurent-Perrier, transforming this small Champagne house into the renowned global brand it is today. His children continue to run the business.

Laurent-Perrier is based in the Grand Cru village of Tours-sur-Marne at the crossroads of Montagne de Reims, the Vallée de la Marne and the Côte des Blancs. The house is considered to be the pioneer of Rosé Brut Champagnes and the Cuvée Rosé is widely viewed as the benchmark for the industry.

The Cuvée Rosé is made from 100% Pinot Noir grapes with the beautiful salmon-pink colour coming from carefully controlled maceration of the skins. This technique gives the wine extraordinary depth and freshness with a lovely nose of soft raspberries, redcurrants, strawberries and black cherries. Intensely fruity flavours are backed by notes of biscuit, brioche and yeast giving great depth and complexity. A long, rounded and supple finish completes the experience.



## Chardonnay

### Louis Jadot

Meursault "Narvaux" 2017  
Burgundy, France

Louis Jadot was founded in 1859 and today is one of the most respected and consistent producers in Burgundy. They own vineyards throughout Burgundy, but this Meursault comes from the tiny 1.2 hectare "Narvaux" site on the Meursault hillside.

The Chardonnay vines in the Narvaux grow in thin soils, close to the limestone bedrock. Combined with a philosophy of minimum intervention, this gives a wine of extreme complexity fluctuating between richness and great freshness.

The wine has intense aromas of peach and citrus fruit, mixed with notes of butter, vanilla and white blossom. The palate is smooth and round with good acidity, delightful peach fruit flavours and pronounced notes of butter, vanilla and oak from barrel ageing. A long, citrus fresh finish completes this superb Meursault.



## Sauvignon Blanc

### Viña Tarapacá

Gran Reserva 2018  
Leyda Valley, Chile

Viña Tarapacá was founded in 1874. In 2008 the winery became part of the VSPT Wine Group, Chile's second largest exporter.

This Gran Reserva Sauvignon Blanc is from the winery's Leyda Valley vineyards. This is a small, cool climate region heavily influenced by its proximity to the Pacific Ocean. Low temperatures, morning fogs and a large diurnal temperature range extends the growing season and gives a long, slow ripening period – perfect conditions for top quality wines that are high in aromatics, flavours and fresh acidity.

This wine has pungent herbal aromas, with notes of pink grapefruit, lime, gooseberries, bell peppers and orange blossom. The palate is rich with white nectarine, green pepper and lemon grass flavours. It has a lingering, elegant mineral and citrus finish.





## Discovery

### Oro de Castilla

Verdejo de Rueda 2018  
Spain

This wine is made by Bodegas Hermanos del Villar in the Rueda DO in northwest Spain, close to the Duero River. Most of Rueda's vineyards are located near to the river or its tributaries.

It is made from 100% Verdejo, the aromatic grape variety that dominates in the Rueda DO. The dry continental climate, high diurnal temperature variations and poor, stony, well-drained soils here are ideal for producing the best Verdejo wines.

Intense aromas of pear, grapefruit and lemon fruit dominate, with herbaceous fresh grass notes and hints of mineral and balsamic. The palate is crisp and zesty with citrus, pear and melon flavours and a slight aniseed finish. The long finish has great elegance, with perfect balance between fresh acidity, fruit and mineral notes.



## Bordeaux

### Château Batailley

Grand Cru Classé Pauillac 2013  
France

Château Batailley dates from the 1400s and is one of the oldest estates in Bordeaux. This Fifth Growth Grand Cru Classé produces outstanding examples of Pauillac wines. Today it is the flagship winery of the Castéja family.

The 60 hectares of vineyards are planted with a mix of Cabernet Sauvignon, Merlot, Cabernet Franc and Petit Verdot vines, which are on average over 40 years old. After vinification all wines are aged in oak barrels for 16 to 18 months.

With 94% Cabernet Sauvignon in the 2013 blend, the wine is a classic Pauillac with aromas of blackcurrant, blackberry, cedar wood, smoky earth, tobacco and liquorice. Abundant velvety tannins on the palate and a long, elegant finish provide the final touches to this full-bodied, well-structured wine.



## Syrah

### Chateau Ste Michelle

Syrah 2015  
Columbia Valley, USA

Chateau Ste Michelle was established in 1967 and is Washington State's largest winery. They were the driving force behind the creation of the Columbia Valley AVA where this wine was produced.

This Syrah has been made to be representative of the style, quality and expression of the winery's Columbia Valley vineyards and fruit. The Syrah grapes were co-fermented with a quantity of Vignier, adding wonderful stone fruit and floral characters to the wine.

The wine has outstanding, complex aromas of plums, black cherry, toast, vanilla, espresso, pepper, floral notes and sweet oak spice. On the palate it is silky smooth and bursting with supple black fruit. Soft, sweet tannins, well-balanced acidity and a vanilla-filled finish provide the final touches to this wonderfully crafted wine.



## Discovery

### Albert Bichot

Moulin-à-Vent 2018  
Beaujolais, France

Founded in 1831, Albert Bichot is a renowned independent family-run winery in Burgundy, with more than 100 hectares of vineyards spread across six estates from north to south.

Moulin-a-Vent is regarded as the most Burgundian cru of Beaujolais due to its age worthy and structured wines, gaining the reputation of being the 'King of Beaujolais'. Albert Bichot's Clos des Rochegrès vineyard is located on the Chenas and Romanèche-Thorins hillsides - one of the most prestigious terroirs of the appellation, famed for their pink granitic soils.

The wine is very complex with aromas of iris, peony and rose, backed by notes of tea, crystallised fruit, herbs, earthy mushrooms and just a touch of liquorice. The palate is silky smooth and full of juicy black fruit. This is an exceptional, intense, full-flavoured and elegant Beaujolais.



## Dessert

### Nederburg The Winemasters

Noble Late Harvest 2018  
South Africa

This South African winery started in 1791 when Philippus Wolvaart bought the Klein Drakenstein farm and renamed it Nederburg. Today it is one of South Africa's most awarded wineries.

This wine is made from noble rot grapes that have been strictly selected and harvested by hand. It is a blend of 56% Chenin Blanc, 39% Muscat de Frontignan, 3% Sauvignon Blanc and 2% Grasã de Cotnari.

This superb sweet wine has lovely fresh aromas of orange peel, apricots and dried peach with just a touch of honey. The palate is a subtle balance between fresh acidity and sugar with flavours of dried apricots, figs, pineapple and citrus fruit. The finish is long, lingering, fresh and crisp with delightful undertones of lychees.



## Port

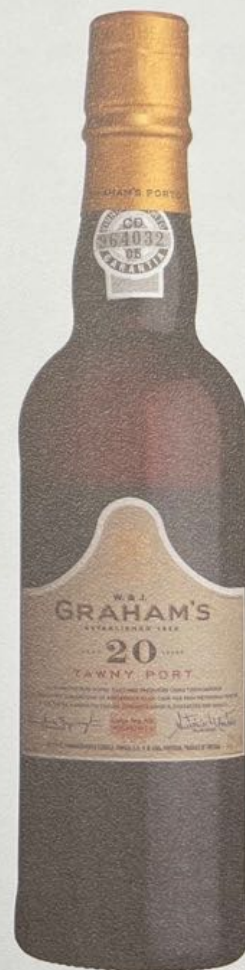
### Graham's

20-Year Old Tawny Port  
Portugal

For over nearly 200 years, Graham's has cultivated its reputation as one of the greatest names in Port. It remains to this day, one of only a few entirely independent, family-owned Port companies.

The excellence of Graham's Ports is based on the finest quality grapes sourced from the five mountainous Quintas owned by the company. These iconic vineyards, located in different parts of the Douro Valley, are all Grade A classified sites.

The 20-Year Old Tawny has an amber, golden tawny colour. On the nose, it shows characteristic nutty notes and delicious mature fruit with hints of orange peel, exquisitely mellowed by careful ageing. On the palate, it is rich, softly sweet and smooth, perfectly balanced, with a long and elegant finish.



## Spirits

### Glenfiddich

Single Malt Scotch Whisky

### Chivas Regal

Blended Scotch Whisky,  
12 years aged

### Woodford Reserve

Bourbon Whiskey

### Grey Goose Vodka

Bombay Sapphire London Dry Gin

Bacardi Carta Blanca White Rum

Bacardi Añejo Cuatro

### Campari

Martini Extra Dry Vermouth

## Beers

Stella Artois

Leffe

Budweiser

## Cognac & Liqueurs

Frapin XO VIP

Baileys Original Irish Cream

Grand Marnier

## Cocktails

### Champagne Cocktail

Champagne, Frapin XO VIP,  
Angostura bitters, sugar

### Buck's Fizz

Champagne, orange juice

### Cuba Libre

Bacardi white rum, Cola,  
lemon juice and a slice of lemon

### Whiskey or Brandy Sour

Woodford Reserve Whiskey or  
Frapin XO VIP, lemon juice,  
soda water, sugar and a slice of lemon

### Old Fashioned

Woodford Reserve Whiskey,  
Angostura bitters, sugar

### Screwdriver

Grey Goose Vodka, orange juice

### Pink Gin

Bombay Sapphire Gin, Angostura  
bitters and a slice of lemon

### Dry Martini

Bombay Sapphire Gin,  
Martini Extra Dry and a slice of lemon