



MENU

LUNCH

L'ARTISAN

## INTRODUCTION

*Celebrate the art of dining with  
LiArtisan, where contemporary  
fare meets artisanal techniques.*

### WHITE ASPARAGUS <sup>V</sup>

— 100

Crispy, Eggplant Moutabel,  
Coriander, Sumac

### SWEET POTATO

— 110

Gnocchi, Comté Foam,  
Sunroot, Bresaola

### WILD MUSHROOMS <sup>VG</sup>

— 120

Tartlet, Sweet Onion Purée,  
Coriander

All prices are in Qatari Riyals

<sup>N</sup> Contains Nuts <sup>V</sup> Vegan <sup>A</sup> Contains Alcohol

As part of Raffles commitment to environmental stewardship, this menu contains locally sourced, organic or sustainable items whenever possible. All cooking is prepared without artificial trans fat

## **INTRODUCTION**

### **LENTILS CAPPUCINO**

— 80

Delicate Velouté, Parmesan Foam, Cocoa

### **SEA SCALLOPS**

— 150

Chermoula Sauce, Broccolini,  
Smoked Yoghurt, Finger Lime

### **CRISPY LANGOUSTINE**

— 280

Pumpkin Espuma, Feta, Blueberry, Walnuts

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## **MASTERPIECE**

### **UNDER THE LEAVES <sup>VG</sup>**

— 120

Wild Mushrooms, Olive Soil, Basil Pesto

### **LINE CAUGHT SEA BASS <sup>N</sup>**

— 250

White Beans, and Shellfish Pesto

### **BLUE LOBSTER**

— 350

Confit Baby Potatoes,  
Stuffed Morels Mushrooms, Bisque

### **GOAN PRAWN CURRY**

— 180

Coconut Gravy, Bulgur, Raisins, Nuts

### **DOVER SOLE *(for 2)***

— 450

Cooked “*Meunière*” on the Bone, Zucchini,  
Sauces and Condiments

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## **MASTERPIECE**

### **TAJIMA WAGYU BEEF**

— 400

Pan Seared Rib-Eye, Potato and Truffle Espuma,  
Roasted Root Vegetables

### **LAMB & SEARED FOIE GRAS**

— 300

Dates, Candied Lemon,  
Crispy Sesame, Pistachio

### **ORGANIC CHICKEN**

— 140

Slow Cooked Chicken Breast, Oriental Crust,  
Miso Eggplant

### **VEAL TOMAHAWK** *(Carving for 2 Persons)*

— 800

Garden Vegetables Papillote,  
Classic Condiments and Sauces

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SWEET SYMPHONY

## **SWEET SYMPHONY**

*With craft and artistry  
elevating the pure flavors of  
their ingredients, our desserts  
are the perfect showcase for  
exquisite textures and tastes.*

### **CORN AND COCONUT <sup>N</sup>**

— 50

Salted Caramel, Peanuts,  
Sweet Corn Ice Cream

### **COLOMBIA COFFEE**

— 60

Sesame Roasted Biscuit, Lemon Confit,  
White Coffee Ice Cream

### **APPLE TATIN**

— 80

Cinnamon Whipped Ganache, Sugar Dough,  
Granny Smith Sorbet

### **INTENSE KACINKOA**

— 70

85% Dark Chocolate Tofu Ganache,  
Cocoa Nibs, Praline Sorbet

### **PINEAPPLE**

— 80

Roasted with Vanilla, Exotic Fruit Jus

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