

b-lounge

DOHA

F R O Z ' E B R U N C H

SUSHI PLATTERS AND COLD STARTERS

NEW STYLE HAMACHI CEVICHE

Mandarin gratin, leche de tigre, kaffir lime oil

B LOUNGE CHICKEN SALAD (G)

Five spiced grilled chicken, napa cabbage, bl sesame sauce

YASAI MAKI (N) (V)

Chuka wakame, cucumber ,avocado, carrots , asparagus, goma dressing

SEABASS NIGIRI

Yuzu kosho, tobiko , spring onion

CRUNCHY SALMON MAKI (G)

Tempura flakes, spicy aioli, teriyaki sauce

UNAGI MAKI(G)

Cucumber , avocado , amazu jelly

HOT STARTERS

CRAB BUN (D)(G)(S)

Mud crab , squid ink buns, ikura , singapore chili sauce

SHRIMP AND CRAB CAKE (G)(S)

Wasabi mayo, tomato salsa, furukake

CHICKEN SATAY (N)

Peanut sauce , cucumber pickles

MAIN

BRAISED (48 HOURS) US PRIME SHORT RIBS (D)(G)

Cauliflower, mashed potato, salsa, jalapeño coulis

KING FISH YELLOW CURRY

Sugar snap, thai eggplant, bok choy

KANDAR NOODLES(S)

Nama ramen, kandar curry sauce, eringi mushroom, tofu

WOK TOSSED GREENS (G)

Kale, bok choy, snow peas, in ginger soy sauce

STEAM JASMINE RICE

DESSERT

GORGEOUS PLATTER (D)(G)

Assorted tropical fruits, bubble pancake, chocolate brownies, banana crèmeux, mango mousse, tropical cut fruits, mochi ice cream

(V) vegetarian (A) contains alcohol (S) contains shellfish (N) contains nuts
(D) contains dairy (G) contains gluten