

BRUNCH AT RIYASAT

QAR 255 per person

NAASHTA

chaats, salad & sharing nibbles

(v) Kale Chips Papdi Chaat

Roasted sweet potato, peanuts,
gram-flour hay,
minted-tamarind dip

(v) Quinoa Peaches Salad

Leafy greens, toasted pumpkin seeds,
walnuts- pomelo dressing

Puchka

"Street" Classic | Lump Crab

Semolina shells, curried crab, fennel lime,
sweet-tangy tamarind mint shots

Burra Duck Croute

Slow roasted pulled duck leg, cinnamon,
ginger orange marmalade, savoury crisps

Mughlai Kheema Paratha

Crisp flaky bread, robust spiced minced lamb
& egg stuffed, pickled onions, mint,
grain mustard yogurt

ROBATA & TANDOOR

grilled, bee-hive clay oven

(v) Phool Saufiya

Broccoli florets, fennel, mustard

Tandoori Lamb seekh

Minced lamb skewers, burghul wheat,
peppermint, lime

Makhan Chooza Roast, Amritsari

Tandoor roasted chicken, royal cumin-cream
steeped, garlic, herb mint.

Jeenga Balai

Prawns, roasted garlic, Kashmiri chillies,
cream cheese

Riyasati Tandoori Lobster (600 – 800 gms)

Indian ocean sand lobster,
green peppercorns, coriander,
garlic lime butter.

KHAAS

mains, sharing bowls

Mardana Murgh

Tandoor roasted chicken, sun-dried fenugreek
speckled smoked tomato-saffron-cream sauce

(v) Shabdegh Dal Riyasat

"Maah di daal", patiently simmered lentils,
creamed and buttered

BIRYANI

pot sealed, dum, what's your pick today?

Riyasati Gosht Dum

Aromatic lamb shanks biryani, saffron basmati rice,
"burani" garlic-yogurt, a Persian influence

Chooza Oudhi

Steam cooked spring chicken, basmati, rose petals,
saffron, cardamom-mace, burani raita

Jheenga Dakhani Biryani

Steam sealed, prawns, coconut, cinnamon,
cloves, basmati rice

TANDOORI ROTIYAN & SIDES (V)

bee-hive clay oven

Naan

Plain, butter or garlic

Makhni Lachcha Parantha

Layered whole wheat, butter

(v) Khada Saag

Baby spinach, baked buffalo cheese, ginger, fenugreek

MEETHAS

desserts

Riyasat Signature Dessert Selection

BEVERAGES

A royal end

Riyasati "Maharaja" masala chai

Royal tea, cardamon, dried rose, saffron

Signature Vegetarian Options on request

BRUNCH AT RIYASAT

QAR 140 per person

MOCKTAILS

fruity, sweet & spiced

Fruity Shikanji

Fresh berries / passion fruit / chaat masala / black salt / soda

Lychita

Lychee / rose syrup / ginger / lemon / ginger ale

Guava Mary

Guava juice / tamarind / black pepper / chili / lemon

COCKTAILS

Shaken, stirred & muddled

Desi Margarita

Tequila / fennel / lime juice / orange juice / black salt

Spicy Passion Fruit Martini

Vodka / passion fruit / pineapple juice / chili

Gin Tea

Gin / earl grey / lemon / sugar / pickled ginger

BEER

San Miguel Light

Heineken

SPIRITS

Vodka : Stolichnaya

Gin : London Hill

Whisky : Jameson

Rum : Bacardi Carta Blanca

WINES

Table Mountain Sauvignon Blanc

Table Mountain Merlot