



WESTERN SIDE

of the Flame

Grilled Foie Gras

mandarin caramel, hazelnut brioche

Simply Lobster

cherry tomato, mustard sauce

Burned Salmon

white asparagus, orange espuma

Potato Ravioli

with truffle reduction

Beef Tenderloin

pickles and a new way to grill vegetables

Dessert

Pastry bites:

soft chocolate cake, macaroons, cheesecake, passion fruit sorbet

Minimum of two guests

QAR 350 per person



Chef Alessandro Fontanesi

Executive Sous Chef
Four Seasons Hotel Doha

- 1984 Born in Italy
- 1998 Started his Culinary Study
- 1999 Got his first job as Commis De Cuisine in Italy
- 2002 Moved to Switzerland as Commis De Cuisine
- 2010 Joined Four Seasons Resort at Landaa Giraavaru - Maldives as Chef De Partie
- 2012 Joined Four Seasons Hotel Doha as Executive Sous Chef
- Today, Chef Fontanesi will take you on a journey to discover the

WESTERN SIDE
of the Flame



ELEMENTS

RESTAURANT & LOUNGE



ASIAN SIDE

of the Grill

Simply Grilled Beef Salad

onion, cucumber, tomato, chili, thai dressing

Lemongrass Shrimps

with peanut sauce

Calamari

with garlic & chili, crispy vegetables

Marinated Lamb chops

edamame, mashed potatoes

Omaha Tenderloin

sambal, soy lime sauce

Dessert

lemongrass crème brûlée

Minimum of two guests

QAR 300 per person



Chef Fuliang Ding

Chef De Cuisine

Elements Restaurant & Lounge

- 1980 Born in China
- 1998 Started his Culinary Diploma
- 2001 Got his first job as 2nd Wok Chef in China
- 2005 Moved to U.A.E as Demi-Chef de Partie
- 2010 Moved to Qatar as Restaurant Chef
-  2012 Joined Four Seasons Hotel Doha as Restaurant Chef
- Today, Chef Ding will take you on a journey to discover the

ASIAN SIDE
of the Grill



ELEMENTS

RESTAURANT & LOUNGE