

### Small plates to share

Risotto of jerusalem artichoke, roasted mushrooms,  
braised jerusalem artichoke **55**

Bandari-spiced Gulf squid, harissa aioli **60**

Tartare of yellow fin tuna,  
ponzu dressing, avocado salsa **80**

Seared beef with horseradish and mustard cress **60**

Chargrilled Gulf mackerel, daikon cress, various radishes **65**

Alaskan King Crab and Granny Smith apple salad,  
caviar d'Aquitaine and Bloody Mary sorbet **70**

Jerusalem artichoke arancini balls, truffle mayonnaise **55**

Salad of French goat's curd, chargrilled aubergines,  
piquillo peppers and spring onions **55**

### Salads

Green bib salad with fine herbs, creamy French dressing **55**

English stilton, fresh apple, roasted walnuts,  
baby gem and buttermilk dressing **70**

Vine tomato salad, red onion, feta, basil, classic vinaigrette **65**

*All prices are quoted in Qatari Riyals*

### Fish and meat from the grill

Roasted hammour, wholegrain rice pilaf, raisins, braised fennel **145**

Pan-roasted Norwegian salmon, aubergine caviar,  
ragoût of black eye beans, tomato butter sauce **140**

Butter-poached Gulf red snapper, pearl barley, lemon and parsley **130**

Slow-cooked leg of Riverina lamb,  
zaatar, sauce épice *(for two people or more)* **380**  
*(please allow 45 minutes preparation)*

Roasted free-range Saudi Tanmiah chicken, honey glazed parsnips,  
swede and bergamot cooking juices **195**

**maze** Wagyu burger, tomato pepper relish,  
melted Comté, onion rings **190**

Australian rib-eye, 120 days long grain-fed,  
**maze Grill** barbecue sauce, chips, shallots and local watercress **215**

Australian Stockyard 9<sup>th</sup> grade Wagyu fillet, roasted artichokes,  
green peppercorn sauce and onion marmalade **380**

Hand-made linguini pasta, roasted Dutch baby carrots,  
porcini mushroom sauce **120**

### Sides

Fine green beans, sherry shallot vinaigrette **35**

Roasted chestnut mushrooms, garlic, parsley **35**

Roasted confit potatoes, rosemary and sea salt **35**

Buttered potato mash **35**

Hand-cut chips, aioli **35**

## Desserts

Maple and cinnamon crème brûlée,  
pecan sablé **60**

Gingerbread parfait,  
'strawberries and cream' **60**

Warm Valhrona chocolate fondant,  
thyme caramel sauce,  
raspberry ripple ice cream **75**

Coffee macaroon, mascarpone cream,  
white chocolate and coffee ice cream **55**

Lemon meringue pie **50**

Medjools date crumble slice,  
marmalade, cinnamon ice cream **60**

Selection of **maze** ice creams and sorbets **50**

Imported cheeses, chutneys,  
breads and oatcakes  
*3 pieces 45, 6 pieces 80*