

珍酌精选 | BEVERAGE SETS

琼浆御宴 | EMPEROR'S TABLE

香槟 & 葡萄酒 | Champagne & Wines

Vilmart & Cie, Grande Réserve Brut, Champagne 1er Cru, France NV
Mommessin, Morgon Côte du Py, Beaujolais, France
M. Chapoutier, Belleruche Blanc, Côtes du Rhône, France
M de Minuty Rosé, Cotes de Provence, France

啤酒 | Beers

Al Maza | Heineken

鸡尾酒 | Cocktails

斯托克夫人

Madame Stoker

Ketel One, Glutinous Rice & Jasmine, Shiitake Syrup

幽芳古语

Ancient Whisper

Farmer's Reserve Strength, Osmanthus Mandarin, Longan Berry Syrup

上海烟客

The Shanghai Smoker

Sho Chiku Bai, Tomato, Aged Oyster Sauce, White Peppercorn
Chili Paste, Sesame

龙酿马天尼

Dragon's Brew Martini

Lemongrass Macerated Geikkikan Sake, Fresh Brewed Coffee
Coffee Liqueur, Ginger

620 per guest



珍酌精选 | BEVERAGE SETS

莲花纯饮 | LOTUS PURE SIPS

鎏金皇朝

Golden Dynasty

Glutinous Rice & Jasmine, Shiitake Syrup

琥珀月色

Amber Moon

Osmanthus, Mandarin, Longan Berry Syrup

金柠野薄荷

Wild Mint & Golden Lime

Lime, Wild Mint

新鲜果汁 | 软饮 | 瓶装水

Fresh Juices | Refreshers | House Water

420 per guest

夫人酒窖 | MADAME'S CELLAR

葡萄酒 | Wines

Dr. Loosen, Dr. L Riesling, Mosel, Germany
Ksara, Le Prieuré, Bekaa Valley, Lebanon
M. Chapoutier, Belleruche Rosé, Côtes du Rhône, France

啤酒 | Beers

Al Maza | Heineken

鸡尾酒 | Cocktails

斯托克夫人

Madame Stoker

Ketel One, Glutinous Rice & Jasmine, Shiitake Syrup

幽芳古语

Ancient Whisper

Farmer's Reserve Strength, Osmanthus Mandarin, Longan Berry Syrup

510 per guest



Step into the world of Koo Madame, where the allure of 1920's glamour comes alive, inspired by the extraordinary life of Oei Hui-lan, who would later be known as Madame Wellington Koo.

Once a socialite and later the esteemed First Lady of China, Madame Koo left an undeniable legacy, one that transcended borders and defied expectations.

She wasn't a figurehead - she was a trendsetter who refined fashion, soared the skies piloting planes, penned novels, and lived a life of adventure until she reached the remarkable age of 103.

The name Koo Madame is a tribute to her daring spirit and her unforgettable mark on the world, embodying timeless sophistication.

The menu is a culinary journey, weaving through the diverse regions of China. From Cantonese delicacies to Shanghainese treasures and the hearty flavors of Northern China, every dish is a nod to the country's rich and varied heritage.

At Koo Madame, the experience is as much about the adventure of flavor as it is about the timeless elegance that surrounds you.

V - Vegan | G - Gluten-Free | N - Nuts

If you have any special dietary requirements, food allergies or intolerances, please inform our associates upon placing your order. All prices are in Qatari Riyal and include a 7% service charge.

小盘 | SMALL PLATE

全含 | All Inclusive

XO酱凉拌芦笋
Preserved Szechuan Pickle, Asparagus, XO Sauce

传统椒麻泉水鸡
Poached Chicken, Szechuan Chili Sauce **N**

汤 | SOUP

任选一道 | Choice of One

酸辣羹
Hot and Sour

南瓜蘑菇汤
Pumpkin & Mushroom **V**

点心 | DIM SUM

全含 | All Inclusive

鸡肉小笼包
Shanghai Chicken Xiaolongbao

红油抄手
Prawn Wonton, Chili Oil

鸭丝春卷
Barbecue Duck, Mushroom Spring Roll

北方饺子 NORTHERN CHINESE DUMPLING

全含 | All Inclusive

什锦蔬菜饺
Mixed Vegetable

虾仁玉米香菇饺
Prawn, Corn, Mushroom

和牛烧饼
Pan-Fried Wagyu Beef and Spring Onion Bun

招牌菜 | SIGNATURE DISH

额外添加 | ENHANCEMENT

招牌北京烤鸭, 鸭饼, 鸭酱, 葱丝, 黄瓜, 白糖
Wood-Roasted Beijing Duck
Steamed Pancake, Duck Sauce, Leek, Cucumber, Sugar

整只鸭
Whole
700

半只鸭
Half
350

额外附送 | ACCOMPANIMENT

港式炒鸭松
Sautéed Duck Meat, Bamboo Shoot **N**

砂锅 & 炒锅 | CLAY POT & WOK-FRIED

任选一道 | Choice of One

锅烧黑椒牛里脊
Wok-Fried Beef Tenderloin, Black Pepper Sauce

辣子盐烧虾
Stir-Fried King Prawn, Spicy Salt, Dry Chili, Cashew Nuts **N**

凤梨荔枝咕啫鸡
Sweet & Sour Chicken, Lychee, Pineapple

香菇竹笋炒石斑
Wok-Fried Hammour, Mushroom, Bamboo Shoot & Chili Bean Sauce

麻婆豆腐
Mapo Tofu, Steamed White Rice **V**

绿色蔬菜 | VEGETABLE

全含 | All Inclusive

干煸四季豆
Wok-Fried Green Bean, Garlic, Olive **V**

蒜蓉炒小棠菜
Stir-Fried Baby Pak Choi, Garlic **V | G**

饭 & 拉面 | RICE & HAND PULLED NOODLE

全含 | All Inclusive

扬州炒饭
Fried Rice "Yeung Chow" Style

葱油面
Shanghai Noodles, Onion Oil, Spring Onion

甜点 | DESSERT

任选一道 | Choice of One

椰子巴巴蛋糕配卡拉曼西凝乳、花椒凤梨
Coconut Baba, Kalamansi Curd, Szechuan Pepper Spiced Pineapple

绿茶三奶蛋糕配柚子奶油、绿茶卡仕达
Green Tea Tres Leches Cake, Yuzu Cream, Green Tea Custard

蜂蜜茉莉冰淇淋
Honey Jasmine Ice Cream

焦糖芝麻冰淇淋
Caramel Sesame Ice Cream

荔枝玫瑰雪葩
Lychee Rose Sorbet

时令水果盘
Seasonal Fruit Platter **V | G**

345 per guest



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