



THE RITZ-CARLTON

WE HOMEMAKE  
THE RITZ-CARLTON, DOHA

---

Hospitality Awards 2021

NOVEMBER 2021

# WE HOMEMAKE AT THE RITZ-CARLTON, DOHA

---

Qatar's premier spot for homemade cuisine, The Ritz-Carlton, Doha is a culinary rarity where the story of each dish is fully crafted in-house. Bringing together the best ingredients and freshest talent, "We Homemaker" celebrates the hotel's bespoke creations, handcrafted by a skilled line up of chefs.

Inviting guests to connect over memorable culinary moments, The Ritz Carlton, Doha crafts sweet treats that surprise and delight. Using fresh, raw produce as a base, delicacies showcase the alchemy involved in producing artful cuisine. With a mouthwatering list of specials, including rainbow-colored iced donuts, extra nutty house granola and the floral notes of rose Kunafa cheesecake, the hotel raises the bar for quality home cooking.

From initial idea to final garnish, each of the hotel's popular dining venues create recipes entirely from scratch. Whether it's authentic French favorites such as tarte Tatin and crème brûlée at Sel & Miel, or STK Doha's show stopping specials, like cinnamon churros, pistachio sponge and freshly baked brioche, every plate is personally curated and expertly prepared. At B-Lounge, fusion dishes such as Miso cheesecake and the famous B-roll, encourage diners to return time-after-time.

Handpicked for their artisanal flair and passion for the homemade, three exceptional Chefs drive the hotel's appetite for delivering unforgettable dining experiences. Boasting unique creativity alongside close relationships with local producers, Executive Sous Chef, Friedemann Heinrich is expertly placed to lead the team. Dedicated to using both regional and more unusual ingredients, his know-how infuses each menu with experimental style and homespun flavor.

Putting The Ritz-Carlton, Doha, firmly on Qatar's pastry map, Executive Pastry Chef, Johannes Abraham Pieterse fashions crowd-pleasing delicacies. Inspired by his grandmother's familial recipes, he translates traditional practices into imaginative concepts, like STK Doha's famous in-house Snickers bar, served with caramel tuiles and chili ice cream.

Known for his innovative desserts, Specialty Pastry Chef Ahmed Eleemat is the authority on blending Arabic flavors and cutting-edge techniques. Adding a new dimension to Afternoon Tea at Lobby Lounge, his reinterpretation of Umm Ali, made using rose water or chai karak, is a tantalizing sensory experience.

Setting a new standard for quality dining, The Ritz-Carlton, Doha's impressive culinary offering is both a feast for the eyes and a treat for the taste buds. With the journey of every dish crafted in-house, the hotel has made a name for itself as Qatar's home of homemade.

PASTRY

# WE HOMEMAKE | PASTRY EXCELLENCE

---

Inviting guests to connect over memorable culinary moments, The Ritz Carlton, Doha crafts sweet treats that surprise and delight. Using fresh, raw produce as a base, delicacies showcase the alchemy involved in producing artful cuisine. With a mouthwatering list of specials, including rainbow-colored iced donuts, extra nutty house granola and the floral notes of rose Kunafa cheesecake, the hotel raises the bar for quality home cooking.



STK, DOHA

# WE HOMEMAKE | STK, DOHA

---

From initial idea to final garnish, each of the hotel's popular dining venues create recipes entirely from scratch. Whether it's authentic French favorites such as tarte Tatin and crème brûlée at Sel & Miel, or STK Doha's show stopping specials, like cinnamon churros, pistachio sponge and freshly baked brioche, every plate is personally curated and expertly prepared. At B-Lounge, fusion dishes such as Miso cheesecake and the famous B-roll, encourage diners to return time-after-time.



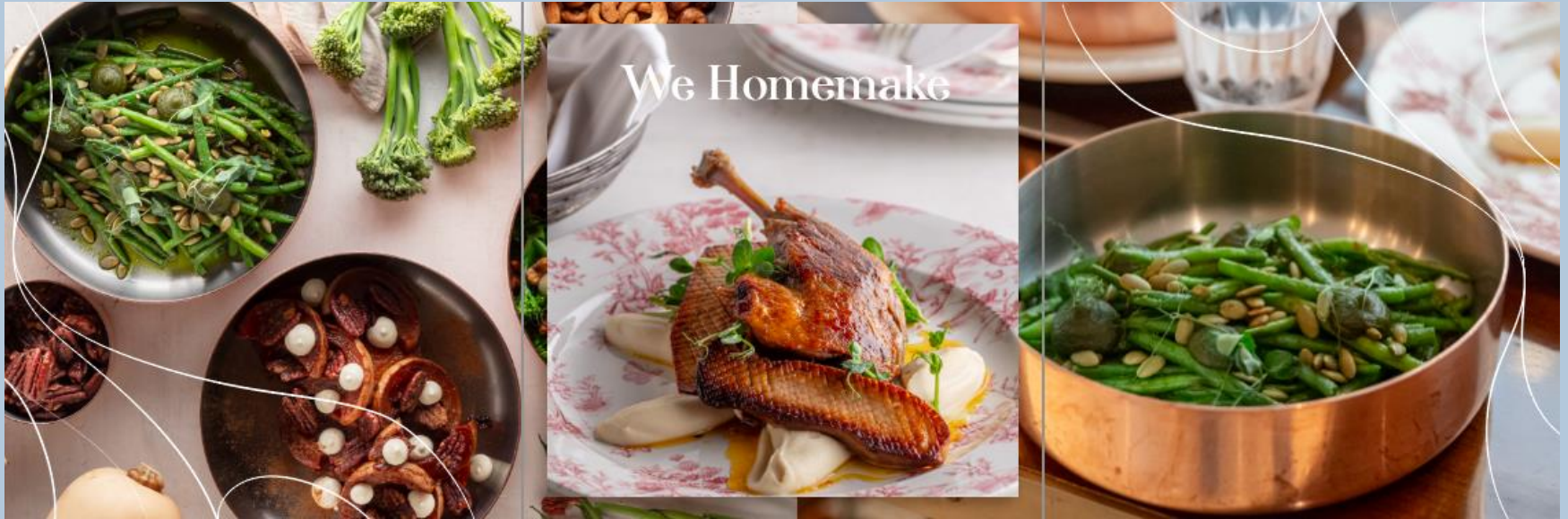
SEL & MIEL,  
DOHA



# WE HOMEMAKE | SEL & MIEL, DOHA

---

Handpicked for their artisanal flair and passion for the homemade, three exceptional Chefs drive the hotel's appetite for delivering unforgettable dining experiences. Boasting unique creativity alongside close relationships with local producers, Executive Sous Chef, Friedemann Heinrich is expertly placed to lead the team. Dedicated to using both regional and more unusual ingredients, his know-how infuses each menu with experimental style and homespun flavor.





B-LOUNGE,  
DOHA

# WE HOMEMAKE | B-LOUNGE, DOHA

---

Setting a new standard for quality dining, The Ritz-Carlton, Doha's impressive culinary offering is both a feast for the eyes and a treat for the taste buds. With the journey of every dish crafted in-house, the hotel has made a name for itself as Qatar's home of homemade.



THANK YOU



THE RITZ-CARLTON