

# Al Sultan Brahim

Try a range of traditional Lebanese seafood dishes

Open Mon-Sat  
noon-4.30pm, 6.30pm-  
11.30pm. The St.  
Regis Doha, West Bay,  
alsultanbrahim.doha@  
stregis.com, www.  
alsultanbrahimdoha.com  
(4446 0220).



## FIVE MINUTES WITH THE CHEF

**Please tell us a little about the restaurant.**

Al Sultan Brahim is famed for its fresh fish cooked to secret recipes. Diners make their choices in the fish market and are encouraged to leave the appetiser decisions to the chef and the wait staff. Relinquishing control means you get to taste some sensational dishes that might otherwise be skipped over.

**What is the inspiration behind the food you cook?**

I can say very simply that I'm very attached to my home country. Lebanese people have always been creative and I feel like an ambassador of Lebanese cuisine. Tastes inspire me to develop the flavours and traditions of my ancestors.

**What is the best thing about being a chef?**

Bringing a smile to a person's face. Food is not just about

eating; it's about being able to elicit a different feeling with every mouthful. A small bite can bring back a nostalgic moment from childhood or create the feeling of success.

**What is your number one tip to any aspiring chefs or home cooks?**

Only one simple piece of advice: no one is born a great cook, one learns by doing. You will experience many falls but take it like a phoenix and rise back from the ashes every time.

## SIGNATURE DISHES

**Ginger prawns**

**For how many people: 2**

### INGREDIENTS

4 prawns  
20g fresh ginger  
5g mix spices  
10ml soy sauce  
5g garlic  
5g onion  
10g butter  
3g herbs

### METHOD

- \*Place the prawns in a pan for 4-5 minutes.
- \*Add the ginger, garlic and onions slowly when the prawns are half-cooked.
- \*After that, add the spices and soy sauce.
- \*Add the herbs on top.
- \*Garnish with a lemon wedge and with some ginger pickles.

### Hindbeh bil zeit

**For how many people: 2**

### INGREDIENTS

10g dandelion  
60g onion  
20g garlic  
10g oriental spices  
30g lemon  
50ml olive oil  
6g salt

### METHOD

- \*Wash the dandelion and cut in half.
- \*Place it in boiling water for 15 minutes.
- \*Drain it to remove water.
- \*Add the dandelion to a pot

## THE RESTAURANT

The original Al Sultan Brahim restaurant was founded in 1968 in Jnah, on the coastline of Beirut by three El-Ramy brothers. Visitors to Al Sultan Brahim at The St. Regis Doha can savour legendary Lebanese cuisine prepared by chef Wael, who trained with the master team at Jnah. There's also a selection of Lebanese beverages, which can be taken on the terrace with traditional shisha and hot and cold mezze. A private dining room for ten people provides privacy for intimate groups and celebrations.

## THE CHEF

Lebanese chef Wael Jaafar started his career at 18 and trained in Lebanon with French and Italian chefs. Wael joined the Al Sultan Brahim team 12 years ago and became a prodigy. He joined the opening team in Dubai, followed by a move to the US with a new concept of Lebanese casual dining, which was a big hit in Texas. In 2012, Wael moved to Doha to open Al Sultan Brahim Doha.

with onions, garlic, olive oil and salt.

- \*Cook for 15 minutes, add the spices while stirring every minute.
- \*Serve cooled on a flat plate, topped with fried onions and a wedge of lemon.

