



Wedding Menus

All you need is love...and good food

To Begin Cold starters



Hummus
Mutabal
Tabbouleh
Vine leaves
Baba ghanoush
Mixed pickles
Labneh with mint
Labneh with cucumber
Cauliflower with tahini
Russian salad
Makdous
Sweet corn salad
Greek salad
Mixed salad
Rocca salad
Seafood salad with cajun dressing
Thai beef salad
Mango chicken salad
Green papaya salad
Batata harra
Grilled chicken breast salad
Green salad
Roast beef with rocket salad
Barbecue chicken with vegetables salad
Chinese Peking duck salad
Niçoise salad
Artichoke, relish & grilled fennel salad





To Begin

Aloo chaat
Raita
Blackened chicken salad with crisp celery & blue cheese dressing
Grilled zucchini salad with thyme and olive oil
Potato salad with boiled eggs and Dijon mustard
Olives salad
Kibbeh bil laban
Traditional coleslaw salad
Barbecue salad
Okra salad
Muhammara
Roast chicken with beetroot and walnuts
Rocca with feta cheese and pomegranate



Hot Starters

Sambousa (vegetable, meat, cheese)
Spring rolls (vegetable, cheese)
Kibbeh
Chicken wings
Fatayer (spinach, meat, cheese)
Vegetable mini pizza
Chicken mini pizza
Chicken liver
Ful medames
Falafel
Lebanese pan-fried sausage
Lebanese pan-fried makanek
Lamb liver
Puff pastry with sausage
Potato sesame balls

Soups

Chicken and vegetable soup
Chicken noodle soup
Pumpkin and orange soup
Cream of mushroom soup
Minestrone soup





Soups

Cream of broccoli soup
Mixed seafood soup
Corn soup
Chicken and sweet corn soup
Tomato basil bisque
Chicken wonton and corn soup
Leek and potato soup
Seafood chowder
Crabmeat soup
Asian seafood lobster soup with black mussels, calamari and clams
Moroccan beef and lentil soup
Asari Miso soup with condiments
Broccoli & Roquefort soup
Thai noodle soup with lemongrass & ginger
Double boiled beef broth with confetti ravioli
Beef and vegetable soup
Asparagus and aged Cheddar
Chicken and dumplings soup
Hot & sour soup
Lentil soup
Chicken soup
Tom yum soup (shrimp)

Main Course

Chicken

Chicken machboos
Chicken biriyani
Shish taouk
Chicken tikka masala
Chicken chow mein
Chicken tandoori
Chicken with mushroom sauce
Breaded chicken with tartar sauce
Chicken with cashew nuts and dry chili
Chicken with black pepper and garlic
Mongolian chicken



Chicken

Chicken nashif

Penne Arrabbiata with chicken

Grilled chicken breast, grilled vegetables with garlic and thyme

Pan-roasted chicken breast, creamy chiffonade of Savoy cabbage and raspberry jus

Stir-fried seafood

Lebanese-style roasted chicken with equally roasted potatoes

Chicken curry

Chicken harees

Chicken with olives

Freekeh with chicken, chicken with cracked wheat

Chicken macaroni with béchamel sauce

Bahraini chicken madrouba

Green chicken curry with eggplant

Chicken in spicy garlic sauce

Chinese chili chicken

Chicken fried noodles with vegetables

Chicken molokhia

Sweet & sour chicken

Meat

Lamb machboos

Beef biryani

Bamia bil laham with white rice

Beef lasagna

Lamb kofta

Macarona béchamel

Beef Stroganoff

Beef in oyster sauce with bell peppers

Mongolian beef

Lamb korma

Lamb Salona

Lamb masala

Khoresh-e sabzi

Shish kebab





Meat

Dawood Basha

Roasted lamb leg filled with sun-dried tomato and pine seeds and juniper berries sauce

Cannelloni with beef

Beef goulash

Cabbage Kousa mahshi

Eggplant and lamb moussaka

Spicy lamb with ginger and onion

Lamb molokhia

Beef medallions with peppercorn sauce

Lamb makhbuba

Mexican rice

Kofta Bil-Siniyah

Lamb rogan josh

Spaghetti Bolognese

Beef Nashif

Lamb stew with green beans in tomato sauce

Seafood

Moravian shrimps

Hamour machboos

Sweet & sour hamour

Hamour biryani

Prawn biryani

Squid with noodles

Prawns machboos

Samak harrah

Thai yellow curry

Prawns in hot garlic sauce

Prawns Jareesh

Fish pie

Deep-fried fish with sweet chili sauce

Pan-fried hamour with capers in tomato sauce

Seafood, French beans and garlic in tomato sauce

Fusilli Arrabbiata spicy tomato sauce with shrimps

Fish Salona

Seafood paella

Seafood and red pesto lasagna





Seafood

Sayadieh samak
Shrimps Provençal with tomato, capsicum, zucchini & fresh herbs
Mixed seafood stew with tomato and sage broth
Chinese seafood noodles
Stir-fried seafood
Seafood Masala
Seafood curry
Seafood pan-fried noodles
Prawns nashif
Seafood moussaka (grilled eggplant in tomato sauce)
Wild hamour, sautéed fennel and Bouillabaisse jus



Vegetarian

Roasted potatoes
Vegetable curry
Boiled vegetables
Macaroni with tomato sauce
White rice
Vermicelli rice
Lyonnais potatoes
Carrot & green peas
Vegetable lasagna
Vegetable fried rice
Vegetable noodles
Penne Arrabbiata
Penne pasta with roasted vegetables & cream sauce
Buttered broccoli & carrots
Mediterranean grilled vegetables medley
Vegetable saloon
Saffron rice, Veg kadai
Dill rice, Dhal fry
Cauliflower glazed with béchamel sauce
Cumin rice, Potato cake
Green peas pulao
Kousa Mahshi, Jeera Aloo
Mashed potatoes
Vegetable jalfrezi
Vegetable Singapore noodles
Chana masala





Sweet Endings

Om Ali
Muhlabia
Basbousa
Sliced fruit cake
Kiwi tart
Strawberry tart
Cheese cake
Chocolate mousse
Crème caramel
Mixed fruit salad
Vanilla cake
Black forest cake
Fruit tart
Bambu-Banana
Tiramisu
Lemon meringue tart
Marble cheesecake
Assorted panna cotta
Linzer torte bars
Mini chocolate éclairs
Crème brûlée
Marble cake
Banana cake
Mocha cake
Profiterole
Chocolate brownies
Dark chocolate mousse with banana
Sago with caramel
Strawberry mille-feuille
White and dark chocolate truffle
Royal chocolate cake
Lemon tart
Opera cake
Limoncello syllabub with crushed amaretti
Banana bread pudding with Mocha-Bourbon sauce
Chocolate red velvet
Mango cake
Fried rice sesame balls



Live Stations

Live ouzi lamb	BHD 180
Arabic ouzi	BHD 300
Italian station	BHD 200
Shawarma (chicken/beef)	BHD 200
Falafel	BHD 100
Tempura	BHD 250
Sushi	BHD 350
Cold seafood on ice	BHD 250
Ice cream	BHD 250
Cold seafood on ice	BHD 250
Cold seafood on ice	BHD 250



They say that the people who give you their food give you their heart.

That would be us.

Our army of Chefs can cater for every single taste bud. We would love to hear all about preferences and create an amazing eating experience for you and your guests.

