



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 makluba
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 saloona
- 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
- Muhalabia
- 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.