



AL JAHRA.KUWAIT

*Slayil Ladies wedding 400 Pax  
(Option 2)*

**Assorted Cold Appetizers**

*Hummus*

*Moutabel*

*Lebanese green salad*

*Quinoa with Tabouleh*

*Asparagus and grilled zucchini salad with coriander and Tahina dressing*

*Worganope*

*Cold Mussagha*

*Carpaccio of parmesan with Arugula, Pine nuts, mushrooms and sundried tomato*

*Rainbow olives salads with feta cheese, Romanesco broccoli*

*Shaved fennels and white radish salad with ranch dressings*

*Beetroots salad with orange segments*

*Mozzarella caprese with heirloom tomato and basil pesto*

**Assorted Bread Display**

*Arabic Pitta bread, Soft rolls, hard rolls, Mini Banquette, Grissini*

**Main Dishes**

*Roasted beef rack on the minted mashed potatoes and roasted baby peppers*

*Quail with cous cous*

*Chicken cashew nut Chinese style*

*En wrap of John Dory and smoked salmon with leeks and roasted garlic saffron cream sauce*

*Lamb sukling on the saffroan rice*

*Grilled chicken breast with mushroom sauce*

*Stire fried Noodles with shrimps*

*Crispy fried hot appetizers*

*Lamb stew with Carrots and mushrooms*

*Mixed Grill from the char coal*

*Vermicelli rice*

*Assorted cold dolmas*

**Desserts**

*Assorted Fruit cuts, coconut & Almonds tart, chiffon pie, Poached pear with saffron mouse,*

*Black & white chocolate mousse cake Baked cream cheese Brownies with passion fruits*

*Red velvet and rose praline cakes, whole opera cake, Oum Ali, Mouhalabia in glass*

*Coconut bassboussa, bala al sham, Awamat*

*Kunafa Bell cheese*

*Fresh Juices*

KWD 4,000.000