



Levant Lux
Rooted In Flavor

THE CATERING MENU

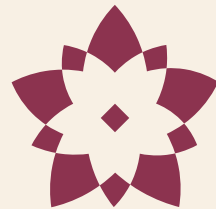
Premium Halal Levantine
Catering & Food Solutions
-Bangkok-

Rooted in Flavor. Inspired by Heritage.

At Levant Lux, every dish begins with a story; one that travels from the sunlit kitchens of the Levant to the lively heart of Bangkok. It's the scent of roasted spices that fills the air, the brightness of fresh herbs, and the familiar warmth of genuine hospitality.

Our chefs don't just cook, they carry memories. With every menu, they weave the authenticity of home and the artistry of fine dining, creating flavors meant to be shared at weddings, family gatherings, corporate events and intimate celebrations alike.

Each bite tells of tradition reimaged, the comfort of home cooked meals brought to the modern table. Because for us, catering isn't only about food; it's about crafting an experience filled with precision, integrity, and heart; An invitation to taste the soul of the Levant, wherever you are.





BUFFET SET MENUS



MENU CHOICES

❖ Cold Appetizers ❖

Classic Hummus - Hummus Beiruty - Chili Hummus - Hummus Mushroom - Hummus Spinach - Hummus Avocado - Hummus Truffle - Motabbal - Baba Ghanouj - Beetroot Motabbal - Muhammara - Labneh Classic - Labneh with Garlic - Mixed Labneh Balls - Shanklish - Cheese with Thyme - Eggplant Mousakaa - Stuffed Vine Leaves - Balila - Foul Medames - Tabbouleh - Quinoa Tabbouleh - Fattoush - Levantine Salad - Rocca Salad - Feta Salad - Chickpea Salad - Freekeh Salad - Pickles & Olives Selection

❖ Hot Appetizers ❖

Fried Meat Kibbeh - Fried Pumpkin Kibbeh - Fried Beetroot Kibbeh - Fried Spinach Kibbeh - Meat Sambousek - Chicken Sambousek - Cheese Sambousek - Cheese Rolls - Halloumi Rolls - Musakhan Rolls - Spinach Pies - Spinach & Feta Pies - Safiha - Mini Cheese Mankoushe - Mini Thyme Mankoushe - Shanklish Arayes - Grilled Halloumi - Spiced Potatoes - Fried Chicken Liver - Fried Sujuk

❖ Barbecue ❖

Shish Tawouk - Grilled Meat - Beef Kafta - Lamb Kafta - Chicken Kafta - Grilled Kibbeh - Sujouk - Meat Arayes - Chicken Wings - Grilled Halloumi - Grilled Vegetables

❖ Main Dishes ❖

Rice & Lamb - Rice & Chicken - Stuffed Baby Chicken - Roast Chicken with Herbs - Chicken Mousakhan - Fish Sayadieh - Chicken Freekeh - Freekeh with Lamb - Lamb Makloubeh - Chicken Mouloukhia - Lamb Ouzi Pockets - Chicken Ouzi - Dawood Basha with Rice - Kebbeh Bil Laban with Rice - Shakrieh with Rice - ShishBarak - Fasoulia Stew with Rice - Green Pea Stew with Rice - Kofta with Tahini - Kofta with Tomato Sauce - Koussa & Warak Enab Veg - Warak Enab with Meat - Mixed Mahashi

❖ Desserts ❖

Cheese Kunafa - Halawet El Jebn - Katayef Kashta - Osmalieh - Umm Ali - Mohalabieh - Rice Pudding - Custard - Crème Caramel - Baklava Mix - Namoura - Mixed Maamoul - Seasonal Fruit Platter - Fresh Fruit Cups

❖ Beverages ❖

Mineral Water, Soft Drinks, Fresh Juices



MENU PACKAGES

Classic Levant Package

Minimum: 30 Guests
1,100 THB/person

- Cold Appetizers (Choice of 5)
- Hot Appetizers (Choice of 3)
- Barbecue (Choice of 3)
- Main Dishes (Choice of 3)
- Desserts (Choice of 2)
- Soft Drinks

Premium Levant Package

Minimum: 30 Guests
1,600 THB/person

- Cold Appetizers (Choice of 8)
- Hot Appetizers (Choice of 5)
- Barbecue (Choice of 5)
- Main Dishes (Choice of 4)
- Desserts (Choice of 4)
- Soft Drinks

Signature Levant Package

Minimum: 30 Guests
1,400 THB/person

- Cold Appetizers (Choice of 6)
- Hot Appetizers (Choice of 4)
- Barbecue (Choice of 4)
- Main Dishes (Choice of 3)
- Desserts (Choice of 3)
- Juices

Levant Breakfast Package

Minimum: 30 Guests
900 THB/person

- Labneh ♦ Cheese Selection
- Olives ♦ Maktous ♦ Jams
- Foul ♦ Balila ♦ Fatteh ♦ Eggs
- Manakeesh Selection: Zaatar ♦ Cheese
- Lahm Bi ajeen
- Kunafa ♦ Umm Ali
- Juices ♦ Tea ♦ Coffee

- Prices are based on a minimum order of 30 guests and include food preparation and standard catering presentation.
- Final menu selection is subject to confirmation based on availability and selected items.

All prices are in THB & inclusive of 7% VAT

COLD CANAPÉS

Served on Toasted Bread or Mini Tart Shells



Hummus Canapés (Vg)
40.00 THB



Eggplant Motabbal Canapés (Vg)
45.00 THB



Muhammara Canapés (Vg)
45.00 THB



Black Hummus Canapés (Vg)
40.00 THB



Beetroot Motabbal Canapés (Vg)
40.00 THB



Baba Ghanouj Canapés (Vg)
45.00 THB



Labneh & Za'atar Canapés (V)
40.00 THB



Feta & Olive Canapés (V)
40.00 THB



Halloumi & Watermelon Canapés (V)
45.00 THB



Za'atar Pastry (Vg)
35.00 THB



Cheese Pastry (V)
40.00 THB



Lahm Bi Ajeen (B; L)
45.00 THB



Cheese Puffs (V)
45.00 THB



Spinach Puffs (Vg)
45.00 THB



Potato Puffs (Vg)
45.00 THB



Meat Safiha (B; L)
45.00 THB



Cheese Safiha (V)
45.00 THB



Spicy Cheese Safiha (V)
45.00 THB

(Vg): Vegan (V): Vegetarian (L): Lamb (B): Beef (C): Chicken

Prices are per piece

Minimum order 12 pieces per item

All prices are in THB & inclusive of 7% VAT

FINGER FOOD

Hot and cold favorites for receptions or buffets



Stuffed Kibbeh (B ; L)
50.00 THB



Beetroot Kibbeh (Vg)
45.00 THB



Pumpkin Kibbeh (Vg)
45.00 THB



Meat Arayes (B ; L)
50.00 THB



Spicy Cheese Arayes (V)
50.00 THB



Musakhan Rolls (C)
45.00 THB



Halloumi Basil Rolls (V)
50.00 THB



Cheese Sambousek (V)
45.00 THB



Meat Sambousek (B ; L)
45.00 THB



Chicken Shawarma Bite (C)
55.00 THB



Beef Shawarma Bite (B)
55.00 THB



BBQ Lamb Bite (L)
65.00 THB



Kafta Bite (B ; L)
55.00 THB



Chicken Tawook Bite (C)
55.00 THB



Sujuk Bite (B ; L)
55.00 THB



Halloumi Bite (V)
50.00 THB



Falafel Bite (Vg)
50.00 THB



Fried Veggie Bite (Vg)
50.00 THB

(Vg): Vegan (V): Vegetarian (L): Lamb (B): Beef (C): Chicken

MINI BITES

Prices are per piece

Minimum order 12 pieces per item

All prices are in THB & inclusive of 7% VAT

MINI SALADS & APPETIZERS



Tabbouleh Salad (Vg)
45.00 THB



Fattoush Salad (Vg)
40.00 THB



Levantine Salad (Vg)
40.00 THB



Kafta Cup (B ; L)
50.00 THB



BBQ Lamb Cup (L)
60.00 THB



Sujuk Cup (B ; L)
50.00 THB



Beetroot Salad (Vg)
45.00 THB



Monk Salad (Vg)
50.00 THB



Freekeh Salad (Vg)
50.00 THB



Chicken Tawook Cup (C)
50.00 THB



Meat Vine Leaves Cup (L)
38.00 THB



Vegetarian Vine Leaves Cup (Vg)
35.00 THB



Feta Salad (V)
48.00 THB



Cabbage Salad (Vg)
35.00 THB



Chickpea Salad (Vg)
45.00 THB



Falafel Cup (Vg)
45.00 THB



Labneh Cup (V)
45.00 THB



Halloumi Cup (V)
50.00 THB

(Vg): Vegan (V): Vegetarian (L): Lamb (B): Beef (C): Chicken

Prices are per piece
Minimum order 12 pieces per item
All prices are in THB & inclusive of 7% VAT

DESSERTS



Cheese Kunafa (V)
60.00 THB



Umm Ali (V)
45.00 THB



Namoura (V)
45.00 THB



Rice Pudding (V)
40.00 THB



Milk Pudding (V)
40.00 THB



Pistachio Maamoul (V)
50.00 THB



Crème Caramel (V)
45.00 THB



Halva (V)
40.00 THB



Balah Al Sham (V)
40.00 THB

(Vg): Vegan (V): Vegetarian (L): Lamb (B): Beef (C): Chicken

Prices are per piece
Minimum order 12 pieces per item
All prices are in THB & inclusive of 7% VAT

LIVE STATIONS

Barbecue Station



10 kg

Serving 30 People

Shish Tawook, Kafta, Grilled Meat, Arayes, Sujuk, Chicken Wings

Includes Spiced Bread and basic condiments

15,000 THB

Live station prices include food, basic station setup, and station operator for up to 3 hours

Spicy Potatoes Station



8 kg

Serving 30 People

Vegan Option

Includes Pita Bread

8,000 THB

All prices are in THB & inclusive of 7% VAT

LIVE STATIONS

Falafel Station



5 kg

Serving 30 People

Vegan Option

Includes Pita Bread

10,000 THB

Live station prices include food, basic station setup, and station operator for up to 3 hours

Shawarma Station



10 kg

Serving 30 People

Choice of Chicken, Beef, or Halloumi

Includes Pita Bread

15,000 THB

All prices are in THB & inclusive of 7% VAT

LIVE STATIONS

Saj Station



Serving 30 People

Zaatar, Cheese, Labneh, Spinach, Nutella

10,000 THB

Live station prices include food, basic station setup, and station operator for up to 3 hours

Cheese Kunafa Station



Serving 30 People

Live Dessert Setup

7,000 THB

All prices are in THB & inclusive of 7% VAT

Our signature sharing dishes, slow-cooked, generous, and full of flavor



SPECIAL ROASTS & FAMILY DISHES

Roasted Lamb Leg with Oriental Rice

Slow-roasted lamb leg served with spiced rice, toasted nuts, and Levantine aromatics

HALF PORTION 2,900 THB

FULL PORTION 5,600 THB

Lamb with Warak Enab & Kousa Mahshi

Tender lamb served with stuffed vine leaves and zucchini in a traditional Levantine style

HALF PORTION 2,800 THB

FULL PORTION 5,400 THB

Lamb Makloubeh Tray

Upside-down rice tray with lamb, eggplant, cauliflower, potatoes, and toasted nuts

HALF PORTION 2,500 THB

FULL PORTION 4,800 THB

Kibbeh Bil Sanieh Tray

Baked stuffed kibbeh tray layered with seasoned beef & lamb, bulgur, onions, and nuts

HALF PORTION 2,200 THB

FULL PORTION 4,200 THB

Musakhan Chicken Tray

Roasted chicken with sumac onions, olive oil, and traditional flatbread

HALF PORTION 2,200 THB

FULL PORTION 4,200 THB

Roasted Chicken with Oriental Rice or Freekeh

Oven-roasted chicken served with your choice of spiced rice or freekeh

HALF PORTION 2,000 THB

FULL PORTION 3,800 THB

Mashed Potatoes with Roasted Vegetables

Creamy mashed potatoes served with seasonal roasted vegetables

HALF PORTION 1,600 THB

FULL PORTION 2,900 THB

Vegetable Warak Enab & Kousa Mahshi Tray

Stuffed vine leaves and zucchini with rice, herbs, tomato, and olive oil

HALF PORTION 2,000 THB

FULL PORTION 3,800 THB

Vegetarian Makloubeh Tray

Layered rice tray with eggplant, cauliflower, potatoes, carrots, and toasted nuts

HALF PORTION 2,000 THB

FULL PORTION 3,800 THB

Eggplant Musakaa

Eggplant cooked with tomato, garlic, onions, and olive oil, served Levantine-style

HALF PORTION 2,000 THB

FULL PORTION 3,800 THB

Fish Sayadieh Tray

Spiced fish served with caramelized onion rice and traditional sayadieh sauce

HALF PORTION 2,400 THB

FULL PORTION 4,600 THB

Dawood Basha with Vermicelli Rice

Meatballs cooked in tomato sauce, served with vermicelli rice

HALF PORTION 2,200 THB

FULL PORTION 4,200 THB

Bazella w Riz Green Peas Stew with Rice

Green peas and carrots cooked in tomato sauce, served with vermicelli rice

HALF PORTION 1,700 THB

FULL PORTION 3,200 THB

Kibbeh Bil Laban with Rice

Kibbeh cooked in warm yogurt sauce, served with rice

HALF PORTION 2,300 THB

FULL PORTION 4,400 THB

Molokhia with Rice

Traditional molokhia stew served with rice, garlic, coriander, and lemon

HALF PORTION 2,200 THB

FULL PORTION 4,200 THB

Fasolia w Riz White Bean Stew with Rice

White bean stew in tomato sauce, served with vermicelli rice

HALF PORTION 1,800 THB

FULL PORTION 3,400 THB

Half portion serves approximately 4–5 guests. Full portion serves approximately 9–10 guests.

All prices are in THB & inclusive of 7% VAT

The Catering Menu

TERMS & CONDITIONS

Prices are in THB and inclusive of 7% VAT.

Menu prices include food only, unless otherwise stated. Service staff, special setup, rentals, live stations, transport, and venue-specific requirements may be quoted separately.

Orders should be confirmed at least 3–5 days in advance, depending on menu size and availability.

Minimum order: 30 guests for catering packages.

A 50% deposit is required to confirm the booking.

The remaining balance must be paid before the event or according to agreed payment terms.

Cancellations made within 48 hours of the event are non-refundable.

Delivery charges may apply depending on location, order size, and setup requirements.

Final menu selection is subject to ingredient availability and confirmation by Levant Lux.



Levant Lux, Bangkok. Premium Halal Levantine Catering & Food Solutions.

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