

TALES FROM A KITCHEN TABLE



In this lookbook, we unveil our first jewelry collection, Tales from a Kitchen Table – a product creation for the aesthete that combines art and luxury in a dialogue reflecting the intersection between taste, creativity, and craftsmanship. The collection draws inspiration from everyday objects surrounding us and the deep roots of family values, echoing a clientele that craves exclusivity and uniqueness.



The world of design and diamonds is in constant evolution, yet some things remain timeless, such as the allure of whimsical jewelry. The playful design of the pieces is minimalist yet sophisticated, representing simple objects found in our daily lives. These objects serve as a source of inspiration to look beautiful and luxurious with diamonds at all times, not just on special occasions. To us, life is a gift that should be celebrated every day with luxury and elegance.



The creative process of crafting the jewelry pieces took two years, involving sketching, designing, prototyping, and production. It is an enjoyable artistic process, creating luxurious sculptures meant to be worn by clients with whimsical taste. We transformed simple objects into a living expression of art, combining gold, diamonds, and precious stones.

Elegance and beauty have influenced the designs of Maha Al Mansoori Fine Jewelry, with a hint of bravery to launch a collection inspired by objects found in the kitchen, especially during baking. The collection includes tools used to create delicious products such as the rolling pin, whisk, and spatula, as well as desserts resulting from using these tools, like macarons and croissants. We reimagine a plain croissant as a piece adorned with gold and diamonds. The croissant filled with raspberry is crafted with

gold, diamonds, and ruby, while the pistachio croissant features gold, diamonds, and emerald. Our macaron rings are made of gold, diamond, and precious stones sourced from the best natural and sustainable origins.



This collection represents the beautiful times spent with family after long busy days at work and

school, enjoying meals together through preparation, consumption, and the sharing of stories about their days.



The collection celebrates purity and divinity, inviting clients to feel beautiful and elegant in a unique way. It is a symphony of sparkle using simple objects and a unique creation process that attests to this enduring charm. It is an expression

of personality and elegant style, crafted as a work of art with a keen eye for details. We invite you to delve into our lookbook and enjoy the perfect pieces that speak to you.



OUR STORY

Maha Al Mansoori Fine Jewelry celebrates the exquisite allure found in life's subtle moments and ordinary wonders. The journey unfolds from an unwavering love for art, design, and the profound ability to discover beauty in the simplicity that envelops the individual. Embarking on this artistic odyssey transpired during Maha Al Mansoori's pursuit of a master's degree in the vibrant city of London. Amidst the academic rigors, the margins of her notebooks became a canvas for jewelry sketches, revealing an undeniable fascination for crafting adornments.

The pivotal moment crystallized when friends and acquaintances expressed genuine interest in the stories behind her creations. This surge of curiosity and heartfelt admiration propelled the inception of Maha Al Mansoori Fine Jewelry. The vision was clear—to share the joy of crafting meaningful, one-of-a-kind pieces, driven by an earnest desire to infuse passion into the hearts of others.

At the core of the brand are two fundamental values: an unwavering commitment to quality and meticulous attention to details. The pledge is to furnish clientele with the epitome of excellence—unparalleled diamonds and gold harmonized with designs that resonate with thoughtful craftsmanship. The overarching goal stands steadfast—to create true masterpieces, ensuring that each creation is a testament to the fusion of artistry and elegance.

Yellow Gold Bracelet

Yellow Gold with Precious Stones





Rolling Pin Bangle
Rose Gold





RASPBERRY MACARONS

INGREDIENTS

For the Macaron Shells:

- 1 cup almond flour
- 1 3/4 cups powdered sugar
- 3 large egg whites, at room temperature
- 1/4 cup granulated sugar
- A few drops of red food coloring (optional)

For the Raspberry Filling:

- 1/2 cup unsalted butter, softened
- 1 1/2 cups powdered sugar
- 2 tablespoons raspberry jam or preserves

INSTRUCTIONS

1. Preheat your oven to 150°C. Line a baking sheet with parchment paper.
2. In a mixing bowl, combine the almond flour and powdered sugar. Mix well and set aside.
3. In a separate bowl, beat the egg whites with an electric mixer until they form stiff peaks. This means they are firm and hold their shape.
4. Gradually add the granulated sugar to the egg whites while continuing to beat. Beat until the mixture is glossy and holds stiff peaks.
5. Gently fold the almond flour and powdered sugar mixture into the egg whites. This is your macaron batter. If you want, add a few drops of red food coloring to give it a pink hue and mix until evenly colored.
- Transfer the macaron batter into a piping bag fitted with a round tip, or simply use a plastic zip-top bag with a corner snipped off.
6. Pipe small rounds onto the prepared baking sheet, leaving some space between them.
7. Tap the baking sheet on the counter to remove air bubbles and help the macarons settle.
8. Let the macarons sit at room temperature for about 30 minutes, or until they form a skin. This helps them rise during baking.
9. Bake in the preheated oven for 15-18 minutes, or until the macarons are set and have a slight firmness when touched.
10. While the macarons cool, prepare the filling. In a bowl, combine the softened butter, powdered sugar, and raspberry jam. Mix until smooth and creamy.
11. Once the macaron shells have cooled completely, match them up in pairs of similar size.
12. Spread or pipe a small amount of the raspberry filling onto one macaron shell and then gently press another shell on top to make a sandwich.
13. Let the filled macarons rest in the refrigerator for at least 30 minutes before serving.



Croissant Earrings
Rose Gold, Diamonds, and Rubies



Croissant Earrings
Rose Gold, and Pink Sapphires







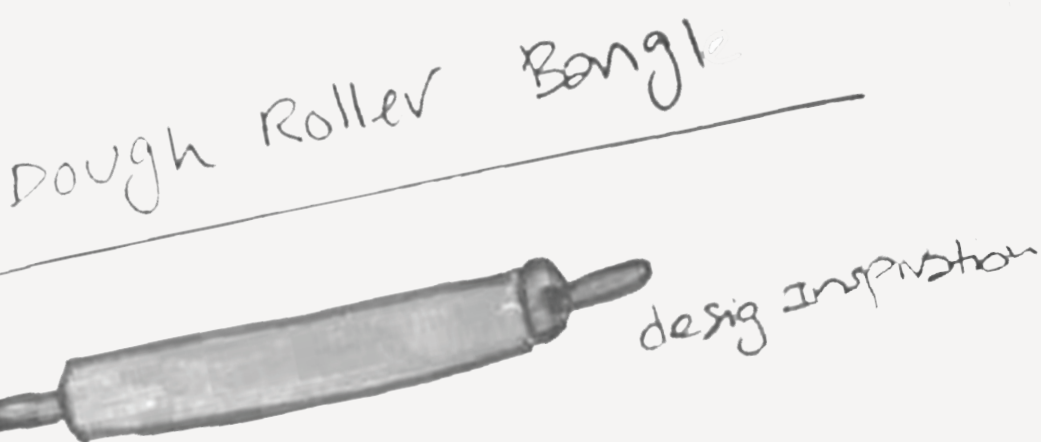
Baking Brush Bracelet
Rose Gold



“ Our jewelry pieces are an extension of my personality, reflecting a love for luxury and a playful spirit. We draw inspiration from everyday objects, transforming them into exquisite, precious pieces. Our designs are an expression of the beauty I see in the world around me, and this unique perspective infuses each creation with a touch of magic.

- Maha Al Mansoori

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Arabic Letter Ring
Yellow Gold, and Diamonds



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Quality is not an act, it is a habit.

- Aristotle

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Giggles Bracelet
Yellow Gold







TALES FROM A KITCHEN TABLE

The Playlist

Embark on a whimsical journey into the enchanting realm of Maha Al Mansoori Fine Jewelry. Guided by a specially curated playlist designed to transport you to Maha's Captivating world!



Hit scan on your Spotify app and enjoy!





Macaron Ring

White Gold, Blue Sapphires, and Diamonds



Rolling Pin Bangle
White Gold, and Diamonds





FUN FACTS ABOUT THE DESIGNER

FAVORITE PANTONE COLORS

Shades of White

FAVORITE COFFEE

Arabic Coffee

FAVORITE GEMS

Ruby
Emeralds

FAVORITE SHOWS

I enjoy watching cultural and
heritage shows from different
countries

FAVORITE MOVIES

Casablanca
The Devil Wears Prada
It's Complicated
Fantastic Beasts
Breakfast at Tiffanys









Rolling Pin Ring
Rose Gold, and Diamonds



Heart Necklace
Rose Gold, and Diamonds









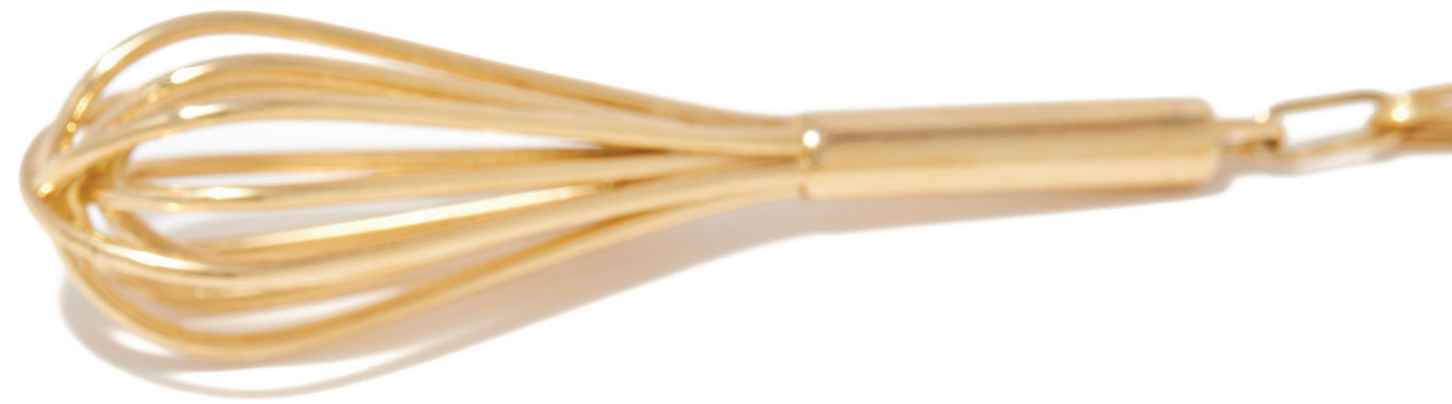


Croissant Earrings

Yellow Gold, Diamonds, Rubies, and Emeralds

“ To ensure the highest standards of quality and authenticity, I personally oversee every aspect of our jewelry’s journey, from initial design to productions. This commitment guarantees that every piece bearing the Maha Al Mansoori Fine Jewelry mark is a testament to our dedication to excellence. ”

- Maha Al Mansoori



Whisk Necklace

Yellow Gold





MAHA AL MANSOORI

FINE JEWELRY