

### Seafood Main Course Selection

- Prawn peratal - Prawn cooked in onion masala and tomato
- Squid masala - Indian style squid cooked in onion masala and tomato
- Crab masala - Indian style crab cooked in masala gravy
- Kerala crab curry - Kerala style crab curry with coconut milk and yogurt
- Prawn jalfrezi - Prawn cooked with tomato masala gravy and capsicum
- Squid jalfrezi - Squid cooked with tomato masala gravy and capsicum

### Vegetable Selection

- Okra masala - Lady's finger cooked in onion masala
- Navaratna kurma - Nine types of vegetables cooked in cream and cashew nut gravy
- Bagara baigan - North Indian style eggplant masala
- Subji ka masala - Mixed vegetables cooked in masala gravy
- Mixed vegetable jalfrezi - Mixed vegetables cooked in tomato gravy and capsicum
- Paneer makni - Indian cottage cheese cooked in tomato and cashew nut gravy
- Aloo palak - Braised potato cooked with spinach gravy
- Paneer matter - Indian cottage cheese cooked in onion masala and green peas
- Aloo matter - Potato cooked with onion masala and green peas
- Manchurian style mixed vegetables

### Rice & Naan Selection

#### Rice

- Murgh briyani - Basmati rice cooked with chicken and Indian spices
- Gosh briyani - Basmati rice cooked with lamb and Indian spices
- Machi briyani - Basmati rice cooked with fish and Indian spices
- Sabji briyani - Basmati rice cooked with mixed vegetables and ghee
- Kashmiri briyani - Basmati rice cooked with cashew nut, raisins and ghee
- Mattar pulau - Basmati rice cooked with green peas and ghee

#### Naan

- Plain naan
- Butter naan
- Cheese naan
- Garlic naan
- Ajain naan
- Kashmir naan

### Dhall Selection

- Sambar - South Indian dhal curry cooked with vegetables
- Dhal kandari - Five types of dhal cooked in North Indian style
- Dhal Makhani - North Indian style creamy black dhal
- Green dhal curry - Green dhal cooked with ghee oil and dry chili
- Dhal tadka North - Indian style yellow dhal with cumin seeds
- Palak dhal - Yellow dhal cooked with spinach

### Desserts

- Gulab jamun
- Ras malai
- Chocolate brownies
- Kasserri
- Italian tiramisu
- Raspberry cheesecake with white chocolate
- Fresh fruit platter

DOUBLETREE BY HILTON KUALA LUMPUR

The Intermark, 348 Jalan Tun Razak, 50400 Kuala Lumpur, Malaysia T +60 3 2172 7272 F +60 3 2172 7270  
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## Indian Wedding Package



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## PACKAGE 1

RM 2,188.00 nett per table of 10 persons (minimum 35 tables)

- Sumptuous selections from our menus
- Complimentary food tasting for ten (10) persons upon confirmation of reservation and deposit received
- Free-flow carbonated soft drinks during dinner (maximum 3 hours)
- Corkage waiver for two (2) bottles of wine or liquor per table
- Corkage waiver for two (2) barrels of beer
- One (1) 2D/1N stay in Terrace Suite with complimentary breakfast in bed, fruit platter and a bottle of sparkling wine
- One (1) 2D/1N stay each in Deluxe room for parents and in-laws with complimentary breakfast at Makan Kitchen and fruit platter
- Preferential room rates for invited family and friends
- Stylish decorative wedding cake
- Decorative dreamy backdrop
- Choice of wedding favours for invited guests
- Fresh floral arrangement for:
  - Two (2) entrance flowers arrangement
  - Main table centerpiece
  - Guest table centerpiece
  - Pre-dinner cocktail table centerpiece
  - Reception table
- Red carpet
- Exclusive wedding guestbook
- Two (2) bottles of sparkling juice for toasting
- Complimentary usage of existing PA system and built-in projector
- Complimentary parking for wedding couple, parents and in-laws

## PACKAGE 2

Additional RM250.00 nett per table of 10 persons (minimum 350 persons)

Additional benefits:

- Two (2) bottles of wine per table
- Choice of up to four (4) canapés during pre-dinner cocktail
- One (1) hour free-flow mocktails and savoury tidbits during pre-dinner cocktail
- One (1) 2D/1N stay each in an Executive Suite with complimentary breakfast at Makan Kitchen for 1st anniversary celebration
- 1st anniversary romantic dinner for two persons at Tosca

## INDIAN WEDDING SET MENU

(Please tick  on one option per selection)

### Appetizer Selection

- Chicken tikka salad - Tandoori boneless chicken cooked in tandoor oven
- Fish tikka salad - Tandoori boneless fish cooked in tandoor oven
- Murgh malai kebab salad - Boneless chicken marinated with spices, yogurt and cheese
- Chicken and coriander salad - Chicken marinated with coriander
- Mixed seafood salad - Seafood marinated with onion, chilli and coriander
- Aloo chat masala salad - Potato salad with chat masala
- Paneer chat masala salad - Cottage cheese salad with chat masala
- Kachumber salad - Cucumber salad with yogurt

### Soup Selection

Non-vegetarian soup

- South Indian spicy mutton soup
- South Indian spicy chicken soup
- Indian style prawn soup
- Crab rassam - South Indian spicy and sour crab soup

Vegetarian soup

- Dhal shorba - North Indian creamy dhal soup
- Tomato shorba - North Indian creamy tomato soup
- Palak shorba - North Indian creamy spinach soup
- Mulligatawny soup - North Indian creamy vegetable soup

### Lamb Main Course Selection

- Lamb masala - South Indian style lamb cooked in masala gravy
- Gosht moghulai - North Indian lamb cooked with cashew nut and cream
- Lamb do pyaza - Lamb cooked in onion masala gravy
- Lamb varuval - South Indian spicy lamb with dry chilli and masala
- Lamb vindaloo - Lamb cooked in spicy and sour gravy
- Lamb shahi kurma - Lamb cooked in mild gravy with cashew nut and cream

### Chicken Main Course Selection

- Chicken peratal - Chicken cooked in masala gravy
- Chicken varuval - South Indian spicy chicken with dry chili and masala
- Chicken karaikudi - South Indian chicken cooked with spices and coconut milk
- Madras chicken curry - Chicken cooked with madras masala
- Chicken saag - North Indian chicken cooked with chopped spinach
- Murgh makhani - Boneless tandoori chicken cooked in cream and cashew nut gravy

### Fish Main Course Selection

- Fish masala - Fish cooked in masala gravy
- Fish jalfrezi - Fish cooked with tomato masala gravy and capsicum
- Kerala fish curry - Kerala style fish curry with coconut milk and yogurt
- Bengal fish curry - Gujarat style fish curry with vegetables
- Fish shahi kurma - Fish cooked in mild gravy with cashew nut and cream
- Kavari fish curry - South Indian style fish curry with yogurt