

Lamb Selection

- Kambing kuzi permata | Lamb cooked with local herbs and spices
- Opor kambing sri mawar | Braised lamb in cumin, fennel and coriander
- Gulai kambing merisik | Lamb cooked with local herbs and coconut cream
- Kambing kerutub bahagia | Lamb cooked local spices and chili paste
- Kurma kambing merisik | Lamb cooked with kurma and coconut cream
- Kambing gulai kawah rewang | Lamb cooked with local herbs and coconut cream

Fish Selection

- Ikan tenggiri berlada raja sehari | Fried mackerel with red chili paste
- Ikan merah masak acar teruna | Fried red snapper cooked with pickled vegetables
- Ikan jenahak masak lemak serai wangi | Snapper cooked with turmeric, lemongrass and coconut cream
- Ikan tenggiri sambal dara | Fried mackerel with chili paste
- Gulai ikan tongkol mempelai | Local tuna cooked with local herbs and coconut cream
- Ikan tenggiri asam pedas berinai | Mackerel cooked with spicy chili paste and tamarind juice

Seafood Selection

- Sambal udang bahtera | Prawn cooked with chili paste
- Udang masak lemak mahligai | Prawn cooked with turmeric and coconut cream
- Udang masak kunyit renjis mawar | Prawn cooked with turmeric paste
- Sotong masak kicap hari bahagia | Squid cooked in thick soya sauce
- Gulai sotong bersimpul kasih | Squid cooked with local herbs and spices in coconut gravy
- Sambal sotong pelamin | Squid cooked with chili paste

Vegetable selection

- Sayur dalca pinang | Mixed vegetables stew in coconut gravy with lentils
- Pajeri nenas melamar | Braised pineapple with local herbs and spices
- Sambal terung tepak sirih | Fried eggplant with chili paste
- Sayur campur rampai sari | Mixed vegetables in malay style
- Sayur lodeh joget lambak | Assorted vegetables cooked in turmeric and coconut gravy
- Kobis goreng kunyit permata | Fried cabbage with turmeric

Dessert selection

- Lengkong merah saga | Red syrup agar-agar
- Sagu gula madu | Sago with palm sugar, honey and coconut cream
- Cendol berhias | Cendol with shaved ice and condiments
- Tapai pulut sri wangi | Fermented glutinous rice
- Pengat pisang mempelai | Stewed banana in coconut and palm sugar
- Buah-buahan raja sehari | Fresh sliced fruits



DOUBLETREE
BY HILTON™
KUALA LUMPUR

Malay Wedding Package



DOUBLETREE BY HILTON KUALA LUMPUR

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RM 2,088.00 nett per table of 10 persons (minimum 35 tables)

- Sumptuous selections from dome set menus
- A selection of canapes for pre-dinner cocktail (maximum 4 items)
- Complimentary food tasting for ten (10) persons upon confirmation of reservation and deposit received
- Free-flow of wedding mocktail and savoury tidbits during pre-dinner cocktail (maximum 1 hour)
- Free-flow carbonated soft drinks during dinner (maximum 3 hours)
- One (1) 2D/1N stay in Terrace Suite with complimentary breakfast in bed, fruit platter and a bottle of non-alcoholic sparkling juice
- 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
- Choice of wedding favours for invited guests
- Fresh floral arrangement for:
 - Main table centerpiece
 - Guest table centerpieces
 - Pre-dinner cocktail table centerpieces
 - 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
- One (1) 2D/1N stay in an Executive Suite with complimentary breakfast at Makan Kitchen for 1st anniversary celebration
- 1st anniversary romantic dinner for two persons at Tosca

MALAY WEDDING SET MENU

(Please tick on one option per selections)

Soup Selection

- Sup soto ayam pengantin | Chicken soup cooked in spices and rice cakes
- Sup ayam berempah mempelai | Chicken soup cooked in Malay spices
- Sup daging hantaran | Beef broth cooked in local spices
- Sup lautan cinta | Assorted seafood soup
- Sup ekor seri bayu | Oxtail soup cooked in Malay spices with potatoes
- Sup kambing sejahtera | Mutton soup cooked in local spices with potatoes

Rice selection

- Nasi minyak tepak sirih | Ghee rice
- Nasi jagung pelamin | Ghee and corn rice
- Nasi hujan sri mawar | Rainbow ghee rice
- Nasi tomato bahagia | Tomato rice
- Nasi briyani pinang | Briyani rice
- Nasi putih wangi pandan | Steamed pandan flavoured white rice

Acar Selection

- Acar rampai sari | Assorted pickled vegetables
- Acar jelatah permata | Assorted pickled vegetables with pineapple
- Acar nenas berinai | Pickled Pineapple with cinnamon stick and star anise
- Acar timun berseri | Pickled Cucumber with chili
- Acar buah gerimis | Dried pickled fruits
- Acar lobak merenjis | Carrot and white radish pickle

Chicken Selection

- Ayam masak merah bayu | Chicken cooked with chili and tomato paste
- Ayam kurma bahtera | Chicken cooked with kurma and coconut cream
- Ayam masak ros | Creamy chicken cooked with chili paste and rose flavoured water
- Gulai ayam pengapit | Chicken cooked with local herbs in coconut cream
- Ayam masak madu | Chicken cooked in honey and chili paste
- Ayam kuzi mawar sari | Chicken cooked with local herbs and spices

Beef Selection

- Opor daging berkasih | Braised beef in cumin, fennel and coriander
- Kerutub daging permata | Beef cooked with local spices and chili paste
- Daging masak hitam mahligai | Braised beef in thick soya sauce and local herbs
- Daging kurma bahtera | Beef cooked with kurma and coconut cream
- Rendang daging seri pengantin | Traditional beef stew with coconut, turmeric leaves and chili paste
- Gulai daging mempelai | Beef cooked with local herbs in coconut cream