

INTERNATIONAL BUFFET

MENU~1

APPETIZER & SALADS

SCALLOPS WITH MELON & PASSION FRUIT
PANZANELLA OF TOMATO, MOZZARELLA & CRUNCHY BREAD
PRESENTATION OF SEAFOOD ON ICE, TOBIKO MAYONNAISE & MIGNONETTE DRESSING
BULGUR WITH TOMATOES SALAD & NUTS
MOROCCAN LAMB WITH PARSLEY ON COUS COUS SALAD
ANTIPASTI SUN DRIED TOMATOES, MARINATED BELL PEPPERS & ZUCCHINI
BAVARIAN POTATO SALAD WITH CRISPY BEEF BACONS
ASSORTED FIELD GREENS & SALAD

DRESSINGS

RED BELL PEPPER VINAIGRETTE, BALSAMIC DRESSING, THOUSAND ISLAND & ASIAN DRESSING

CONDIMENTS

BLACK SESAME GRISSINI & CHILLI CHEESE STRAWS WITH TUNA & CAPER DIP
SOURDOUGH BREAD CROUTONS, PARMESAN PETALS & CORNICHONS

SOUP

COUNTRY VEGETABLE & SEAFOOD SOUP WITH PESTO & CHEESE
SELECTION OF FRESHLY BAKED BREAD ROLLS & BUTTER

HOT SAVORIES

HONEY MUSTARD CHICKEN WITH WINTER VEGETABLES
SEARED SNAPPER FILLETS, TOMATO CONFIT & TRUFFLE CREAM SAUCE
LAMB WITH KASHMIRI RED CHILIES
OVEN ROAST PEPPERS, CRUSTED BEEF, & VEGETABLE RATATOUILLE
STIR FRIED LONG BEANS WITH TOFU MALAY STYLE
FRIED WANTON NOODLES HONG KONG STYLE
BLACK OLIVE FRIED RICE WITH SILVER ANCHOVIES

DESSERT

BAKED CHOCOLATE TART, LEMON & BASIL MOUSSE CAKE, FRESH MANGO TARTLET
CHOCOLATE MOUSSE WITH SESAME CROUSTILLANT & VANILLA CREAM BRULÉE
PRALINE CHEESE CAKE, TIRAMISU, CHERRY CLAFOUTI, SOYA BEAN JUICE WITH DUMPLINGS,
PENGAT PISANG, ASSORTED MALAY KUIHS, SELECTION OF SLICED FRESH FRUIT

FRESHLY BREWED COFFEE OR TEA



AMERICAS • EUROPE • MIDDLE EAST • AFRICA • ASIA • AUSTRALASIA

INTERNATIONAL BUFFET

MENU~2

APPETIZER & SALADS

SALAD NICOISE, ROJAK MELAKA, ACAR
MIXED BEAN SALAD WITH SEMI DRIED TOMATO
BEEF PASTRAMI, ASPARAGUS & CRISPY GARLIC
POACHED SALMON, TOMATO JAM, PEARL ONIONS AND FENNEL SALAD
GRILLED WATERMELON WITH BALSAMIC, FETA & PISTACHIO
ASSORTED FIELD GREENS & SALAD

DRESSINGS

TARRAGON VINAIGRETTE, BALSAMIC VINAIGRETTE, THOUSAND ISLAND & ASIAN DRESSING

CONDIMENTS

LAVOSH & GRISSINI WITH GARLIC & CHIVE DIP
PICKLED PEARL ONIONS, GHERKINS & PARMESAN

SOUP

ROAST GARLIC & BUTTERNUT SQUASH SOUP WITH TOMATO SALSA
SELECTION OF FRESHLY BAKED BREAD ROLLS & BUTTER

HOT SAVORIES

ROAST SEABASS FILLETS WITH LEAK FONDUE
GRILLED CHICKEN WITH POLENTA & BABY TOMATOES
WOK FRIED SQUID WITH LEMONGRASS
BRAISED LAMB SHANK
SAUTÉED GARDEN VEGETABLES IN LIGHT HERB BUTTER
SPICY FRIED NOODLES WITH SHRIMPS, CHICKEN, SQUID & TOMATOES
STEAMED FRAGRANT RICE

DESSERT

PEACH TART
MARINATED STRAWBERRIES WITH MASCARPONE CREME CRUMBLE
CINNAMON IMPERIAL
CHOCOLATE MOUSSE, MACADAMIA CROUSTILLANT & VANILLA CREAM BRULEE
STRAWBERRY CHEESE CAKE, RASPBERRY CHOCOLATE MOIST CAKE
PISTACHIO APRICOT CAKE, BARLEY WITH BEAN CURD SKIN & GINGKO NUT
BUBUR KACANG HIJAU, MALAY KUIHS, ASSORTED FRESH FRUIT PLATTER

FRESHLY BREWED COFFEE OR TEA



AMERICAS • EUROPE • MIDDLE EAST • AFRICA • ASIA • AUSTRALASIA

WESTERN WEDDING MENU~1

LIGHT HORS D'OEUVRES MENU

MINI QUICHE WITH SMOKED SALMON AND LEEK
TOMATO MOZZARELLA CHEESE AND GREEN OIL
KAFFIR LIME CRAB ON TOASTED BREAD
MINI FRENCH BAGUETTE WITH SUN-DRIED TOMATO

DINNER MENU

SYMPHONY OF OCEAN FISH
(JASMINE TEA SMOKED SALMON, ROSE WINE CURED TUNA,
MISO MARINATED SPANISH MACKEREL)

STEAMED FILLET OF SNOW COD
(WOK-FRIED BABY TOU MIAO, SAGO SOYU STOCK)

GIANDUJA COCONUT CREAM
(MARINATED PINEAPPLE EXOTIC ICE CREAM)

COFFEE & TEA

PRALINES



WESTERN WEDDING MENU~2

LIGHT HORS D'OEUVRES MENU

SAUTEED TORTELLINI, SEAFOOD SAUCE
SMOKED SALMON WITH CRAB MEAT AND AVURGA CAVIAR
TUNA IN MINI BRIOCHE
MUSHROOM PUFF

DINNER MENU

SMOKED DUCK BREAST
(WITH WAXED LIVER SAUSAGE, PICKLED CHINESE LEEK,
FOREST MUSHROOM VINAIGRETTE)

SLOW ROASTED FILLET OF SALMON
(LOTUS LEAF WRAPPED FRAGRANT RICE, COCONUT MUSSEL BROTH)

CHOCOLATE-RASPBERRY MILLEFEUILLE
(ROSE PETAL "CRISTALINE")

COFFEE & TEA

PRALINES



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CHINESE-FUSION WEDDING MENU 1

PRE-DINNER LIGHT HOR D'OEUVRES

Kaffir Lime Crab on Toasted Bread
Mini French Baguette with Sun-Dried Tomato
Smoked Salmon with Crab Meat & Avruga Caviar
Warm Chicken, Olive Rolled with Bacon Skewer

WEDDING DINNER MENU

Hilton Wedding's Imperial Appetizer
* Deep Fried Prawns Wrapped in Bean Curd & Raspberry Sauce
* Sautéed Fresh Scallop with Superior Sauce
* Marinated Jelly with Clam Abalone Sweet Sauce



Double-Boiled Chicken Broth
with Sea Cucumber, Dried Scallop, Fish Maw & Chrysanthemums



Medley of
Stir-Fried Green Asparagus with Garlic
Red Mullet Fillet with Teriyaki Sauce



Steamed Glutinous Rice with Sun-Dried Tomato, Dried Shrimps,
Garlic & Spring Onion



Double-Boiled Crystals Pear, Black Dates, Snow Fungus & Cody Ceps Flower



Hot Chinese Tea

Menu prices are subject to 10% service charge and 6% prevailing tax

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CHINESE-FUSION WEDDING MENU 2

PRE-DINNER LIGHT HOR D'OEUVRES

Mini Quiche with Smoked Salmon & Leek
Spicy Grilled Lamb Loin with Tomato & Pineapple Salsa
Crispy Prawn Enrobeb in Natural Breadcrumb and Hot Tomato Sauce.
Mini Puff with Sautéed Mushroom

WEDDING DINNER MENU

Hilton Wedding's Asian Appetizer
* Chill-Marinated Prawns with Honey Dew mayo
* Marinated Jelly with Clams Abalone & Chilli Dips
* Chill-Marinated Smoked Chicken Roulade with Pepper Mint Sauce



Double-Boiled Dried Seafood Soup
with Shimeji Mushroom & Cody Ceps



Medley of
Oven Baked Ocean Sea Bass Fillet with Terayaki Sauce
Smoked Duck Rollade & Sautéed Vegetables



Deep-Fried Prawn wrapped in Bean Curd,
Steamed Black & White Glutinous Rice



Soft Centre Warm Chocolate Cake with Vanilla Ice-Cream
served with Coffee or Tea



Hot Chinese Tea

Menu prices are subject to 10% service charge and 6% prevailing tax

CHINESE WEDDING MENU

SPLENDID MOMENTS

PRE-DINNER HORS D'OEUVRES MENU

ROASTED CHICKEN PANCAKE ON JAPANESE CUCUMBER

TUNA IN MINI BRIOCHE

KAFFIR LIME CRAB ON TOASTED BREAD

MINI FRENCH BAGUETTE WITH SUN-DRIED TOMATO

DINNER MENU

HILTON'S HOT AND COLD COMBINATION PLATTER

BEANCURD SKIN STUFFED WITH DRIED OYSTER, EGG YOLK & FISH PASTE

DEEP FRIED CRAB CLAW WITH THOUSAND ISLAND MAYO SAUCE

SAUTÉED FRESH SCALLOPS WITH SWEET PEAS & FRESH LILY BULB

CHILLED CHICKEN TERRINE WITH SPINACH & JELLY FISH IN THAI CHILI SAUCE

BRAISED SHREDDED ABALONE SOUP

(WITH BAMBOO PITH, CRAB MEAT, CRAB ROE & DRIED SCALLOP)

STEAMED POMFRET FISH (WITH LIGHT SOY SAUCE & WANTON DUMPLING)

OVEN BAKED CHICKEN ROULADE (FILLED WITH SPINACH VEGETABLES IN PERCIK SAUCE)

SAUTÉED KING PRAWNS (WITH BUTTER MILK CURRY LEAF AND MEAT FLOSS)

STEWED CHINESE MUSHROOMS (WITH GREEN & WHITE ASPARAGUS IN ABALONE SAUCE)

STEAMED LOTUS LEAF RICE (WITH SALTED EGG YOLK, DRIED SHRIMP, MUSHROOM & CHICKEN)

CHILLED SWEETENED CRYSTAL PEAS, SEA COCONUT, LONGAN, SNOW FUNGUS & ROCK SUGAR

DRIED FRIED BEANCURD SKIN PARCEL

(FILLED WITH PRUNES & SESAME SEED TOPPED WITH RASPBERRY COULIS)



CHINESE WEDDING MENU

SPARKLES OF LOVE

PRE-DINNER HORS D'OEUVRES MENU

TOMATO MOZZARELLA CHEESE & GREEN OLIVE OIL
SMOKED SALMON WITH CRAB MEAT & AVRUGA CAVIAR
TERRINE OF FOIE GRAS PINEAPPLE PUREE
PRAWNS CEVICHE ON LEMONGRASS GAZPACHO

DINNER MENU

HILTON'S HOT AND COLD COMBINATION PLATTER

CHILLED MARINATED FRESH SCALLOP WITH ASSORTED MIXED FRUITS
SAUTÉED CLAMS, ABALONE WITH FRESH LILY BULB & SWEAT PEAS
BBQ CHICKEN WING WITH CHAR SIEW SAUCE
CHILLED MARINATED DUCK CREPE WITH PRUNE SAUCE

BRAISED SHREDDED ABALONE & SEA CUCUMBER SOUP (WITH DRIED SEAFOOD)

STEAMED FRESH SEA BASS FILLET (WITH LIGHT SOY SAUCE, LEEK & CHINESE PARSLEY)

ROASTED DUCK ROULADE (STUFFED WITH PRAWN PASTE & THAI CHILLI SAUCE)

SAUTÉED LIVE TIGER PRAWNS (WITH MARMITE SAUCE & ALMOND FLAKE)

STEWED CLAMS AND ABALONE (WITH BROCCOLI, CAULIFLOWER & ABALONE MUSHROOM)

STIR FRIED RICE

(WITH POTATOES, FRENCH BEAN, BBQ CHICKEN TOPPED WITH SILVER ANCHOVIES)

DOUBLE BOILED SWEETENED SOY BEAN (WITH BLACK SESAME DUMPLING)

OVEN BAKED LOTUS FLOWER BISCUITS



CHINESE WEDDING MENU

SEASONS OF LOVE

PRE-DINNER HORS D'OEUVRES MENU

MINI QUICHE WITH SMOKED SALMON & LEEK
SAUTÉED TORTELLINI, SEAFOOD SAUCE
OYSTER SHOOTER WITH IMPERIAL CAVIAR
SPICY GRILLED LAMB LOIN WITH TOMATO & PINEAPPLE SALSA

DINNER MENU

HILTON'S HOT AND COLD COMBINATION PLATTER
DEEP FRIED SOFT SHELL CRAB WITH THAI CHILI SAUCE
SAUTÉED CHICKEN DRUMMET WITH FRAGRANCE COFFEE SAUCE
CHILLED MARINATED JELLY FISH WITH CLAM AND ABALONE
STEAMED FISH MAW WITH DRIED SCALLOP SAUCE

DOUBLE BOILED CHICKEN BROTH

(WITH MOREL MUSHROOM, FISH MAW, DRIED OYSTER, CABBAGE HEART)

STEAMED RED GAROUPA FISH (TRADITIONAL STYLE WITH LIGHT SOY SAUCE)

DUO ROASTED CHICKEN & PERCIK SPRING CHICKEN (SERVED WITH GOLDEN MINI BUNS)

STIR FRIED PRAWNS (WITH SUPERIOR PRAWN PASTE IN CRISPY YAM RING)

STEWED HONG KONG 'NAI PAK' VEGETABLES

(WITH CHINESE MUSHROOM, DRIED OYSTER & ABALONE SAUCE)

BRAISED E-FU NOODLES (WITH SEAFOOD GREEN CHIVES & BEAN SPROUT IN BONITA FLAKE)

DOUBLE BOILED SWEETENED 'PAK LIN HOU HUP'

DEEP FRIED CRISPY DURIAN PANCAKE



CHINESE-FUSION WEDDING MENU~1 (INDIVIDUAL PLATED)

PRE-DINNER HORS D'OEUVRES MENU (BUTLER STYLE)

ROASTED CHICKEN PANCAKE ON JAPANESE CUCUMBER
TUNA IN MINI BRIOCHE
KAFFIR LIME CRAB ON TOASTED BREAD
MINI FRENCH BAGUETTE WITH SUN-DRIED TOMATO

DINNER MENU

HILTON WEDDINGS TRIO COMBINATION OF
DEEP FRIED MONEY BAG WRAPPED IN BEAN CURD SKIN,
MARINATED BEIJING DUCK ROLL WITH PRUNE SAUCE,
MARINATED JELLY FISH WITH CALM AND ABALONE

DOUBLE BOILED IMPERIAL CHICKEN BROTH
(WITH BABY ABALONE, FISH MAW, DRIED SCALLOP, CHINESE MUSHROOM & CORDYCEPS)

SAUTÉED KING PRAWNS
(WITH GARLIC, GINGER, CHILI SAUCE & PINE SEED)

ASIAN SPICE FRESH SEA BASS FILLET
(WITH STEAMED RICE & SALTED EGG YOLK, SAUTÉED BROCCOLI)

JIVARA CHOCOLATE MOUSSE COFFEE CRÈME BRULÉE
(WITH MELBA YOGHURT ICE CREAM SERVED WITH COFFEE OR TEA)

JASMINE TEA



CHINESE-FUSION WEDDING MENU~2 (INDIVIDUAL PLATED)

PRE-DINNER HORS D'OEUVRES MENU (BUTLER STYLE)

TOMATO MOZZARELLA CHEESE & GREEN OLIVE OIL
SMOKED SALMON WITH CRAB MEAT & AVRUGA CAVIAR
TERRINE OF FOIE GRAS PINEAPPLE PUREE
PRAWNS CEVICHE ON LEMONGRASS GAZPACHO

DINNER MENU

HILTON WEDDINGS TRIO COMBINATION

DEEP FRIED CHICKEN ALMOND FLAKE WITH PUMPKIN,
PAN SEARED SCALLOP WITH MIXED FRUITS & AVOCADO MAYO,
MARINATED CLAMS WITH SHREDDED CHICKEN

BRAISED SHREDDED SEA CUCUMBER SOUP
(WITH SHREDDED ABALONE, CRAB MEAT & DRIED SCALLOP)

SAUTÉED WHITE PRAWN MEAT
(WITH ASIAN SPICE & PEAS SPROUT CRISPY GARLIC)

OVEN BAKED SALMON FILLET COMBINATION
(WITH STEAMED GLUTINOUS RICE WITH ASSORTED MEAT & BLACK OLIVE)

EQUATORIAL MOUSSE COFFEE CRÈME BRULEE
(WITH ICE CREAM SERVED WITH COFFEE OR TEA)

JASMINE TEA



CHINESE-FUSION WEDDING MENU~3 (INDIVIDUAL PLATED)

PRE-DINNER HORS D'OEUVRES MENU (BUTLER STYLE)

MINI QUICHE WITH SMOKED SALMON & LEEK
SAUTÉED TORTELLINI, SEAFOOD SAUCE
OYSTER SHOOTER WITH IMPERIAL CAVIAR
SPICY GRILLED LAMB LOIN WITH TOMATO & PINEAPPLE SALSA

DINNER MENU

HILTON WEDDINGS TRIO COMBINATION

DEEP FRIED CHICKEN CORDON BLEU WITH TOBIKO MAYO
CHILLED MARINATED CRAB MEAT IN PUFF TARTLETS
MARINATED SALMON ROLL WITH RICOTTA CHEESE

DOUBLE BOILED IMPERIAL CHICKEN BROTH
(WITH BABY ABALONE, DRIED SCALLOP, SEA CUCUMBER & DRIED OYSTER)

SAUTÉED KING PRAWNS
(WITH BUTTER MILK & CHICKEN FLOSS)

OVEN BAKED TERIYAKI OCEAN SEA BASS
(WITH COMBINATION OF SUN DRIED TOMATO GLUTINOUS RICE & SAUTÉED ASPARAGUS)

BAKED SOFT CENTRE WARM CHOCOLATE CAKE
(WITH VANILLA ICE-CREAM SERVED WITH COFFEE OR TEA)

JASMINE TEA



INDIAN WEDDING MENU (SERVED IN DOME)

MURGTAWAL AND RAJMA CHAT
(PAN FRIED CHICKEN PATTIES SERVE WITH KIDNEY BEAN SALAD)

KEKADA SHORBA (SPICY CRAB SOUP)

SAAG GOSHT (LAMB COOKED WITH SPINACH AND SPICES)

KOLI VARUVAL (DRY CHICKEN CURRY)

JINGGA MASALA (PRAWN IN HOT AND SOUR SAUCE)

PORIYAL (STIR FRY MIXED VEGETABLE)

BAIGAN BHURTHA (MASHED EGGPLANT WITH SPICES AND YOGHURT)

DHALL LOBIA (BLACK EYE BEAN TEMPERED WITH SPICES)

JEERA PULAO (BASMATI RICE STEAMED WITH CUMIN SEED)

PAPADOM

PISTA KULFI (TRADITIONAL INDIAN ICE CREAM SERVES WITH FRUITS)

COFFEE OR TEA



INDIAN VEGETARIAN WEDDING MENU (SERVED IN DOME)

ALOO TIKKI AND RAJMA CHAT
(PAN FRIED POTATO PATTIES SERVE WITH KIDNEY BEAN SALAD)

TAMATER DHANIA SHORBA
(PAN FRIED POTATO PATTIES SERVE WITH KIDNEY BEAN SALAD)

SAAG GOSHT (VEGETARIAN LAMB COOKED WITH SPINACH AND SPICES)

KOLI VARUVAL (DRY CHICKEN CURRY)

JINGGA MASALA (VEGETARIAN PRAWN IN HOT AND SOUR SAUCE)

PORIYAL (STIR FRY MIXED VEGETABLE)

BAIGAN BHURTHA
(MASHED EGGPLANT WITH SPICES AND YOGHURT)

DHALL LOBIA (BLACK EYE BEAN TEMPERED WITH SPICES)

JEERA PULAO (BASMATI RICE STEAMED WITH CUMIN SEED)

PAPADOM

PISTA KULFI
(TRADITIONAL INDIAN ICE CREAM SERVES WITH FRUITS)

COFFEE OR TEA



INDIAN WEDDING MENU

BUFFET

SALAD

MURG PUDINA CHAT (VEGETARIAN CHICKEN AND MINT SALAD)

ANANAS CHAT (V) (PINEAPPLE SALAD)

JINGGA CHAT GOOCHI SAMOSA (V)

DAHI (V) (PLAIN YOGHURT)

CUCUMBER, CARROT, YOUNG CORN, ONION RING (V)

PAPADAM, MANGO PICKLE AND PAPADAM (V)

MAIN DISH

MURG SHARJANI CURRY (CREAMY AND MILD CHICKEN CURRY)

KALIMIRCH GOSHT (LAMB SIMMERED WITH BLACK PEPPER AND SPICES)

MACHILI MASALA (FISH IN HOT AND SOUR SAUCE)

PANEER METHI (V) (HOME MADE CHEESE IN FENUGREEK GRAVY)

BENDI DO PIAZZA (V) (OKRA SAUTÉ WITH ONION AND SPICES)

MOONG DHALL (V) (GREEN BEAN TEMPERED WITH SPICES)

MATAR PULAO (V) (STEAMED BASMATI RICE GARNISHED WITH PEAS)

DESSERT

KESARI

GULAB JAMUN

BADAM BARFI

PAYASAM

KALA KHAND

MIX FRUITS

ICE CREAM

COFFEE OR TEA



MALAY WEDDING MENU~1

PEMBUKA SELERA BERANEKA

BEBOLA IKAN BEREMPAH (FISH BALL WITH SPICES)
KUPANG GORENG TEPUNG BERKUNYIT (FRIED MUSSEL WITH FLOUR AND TURMERIC)
AYAM BERSERAI (CHICKEN WITH LEMONGRASS SKEWERS)

SUP KAMBING BEREMPAH (SPICY MUTTON BROTH WITH VEGETABLES)

AYAM PERCIK KELANTAN (GRILLED CHICKEN WITH COCONUT SPICES KELANTAN STYLE)

KAMBING OPOR (BRAISED LAMB IN CUMIN, FENNEL, CORIANDER AND COCONUT MILK)

KACANG BUNCIS BERSAMA UDANG BERKUNYIT
(SAUTEED FRENCH BEANS WITH PRAWNS AND TURMERIC)

DAGING KERUTUP
(BRAISED BEEF COOKED WITH SPICES, COCONUT CREAM AND DESICCATED COCONUT)

IKAN BERLADA (MACKEREL FISH WITH GROUND FRESH CHILI)

NASI KUNING (STEAMED BASMATI WITH TURMERIC SPICE)

KUIH SAGO GULA MERAH BERSAMA VANILLA AIS KRIM
(SAGO PUDDING WITH BROWN SUGAR & VANILLA ICE CREAM)

KOPI & TEH (COFFEE & TEA)



MALAY WEDDING MENU~2

PEMBUKA SELERA BERANEKA

AYAM GULUNG MASAK TOMATO (BRAISED CHICKEN FINGERS WITH TOMATO SAUCE)
SEPIT KETAM BERSANTAN DAUN KARI (CRAB CLAWS WITH CURRY LEAVES & COCONUT CREAM)
SOTONG KEMBANG KUAH KACANG (CUTTLEFISH SALAD WITH PEANUT SAUCE)
TAHU BAKAR (CRISPY BEAN CURD FILLED WITH SHREDDED VEGETABLES)

SOTO AYAM BEREMPAH

(SPICY CHICKEN BROTH WITH VERMICELLI AND FRIED POTATO DUMPLINGS)

AYAM MASAK MERAH (BRAISED CHICKEN WITH TOMATO PASTE AND SPICES)

DAGING MASAK HITAM

(BRAISED BEEF WITH SOYA SAUCE, MALAY HERBS & DESICCATED COCONUT)

PAJERI NANAS

(PINEAPPLE STEWED WITH CURRY POWDER, TAMARIND JUICE AND BLACK DESICCATED COCONUT)

IKAN LEMAK CILI PADI (FISH STEW WITH COCONUT CREAM, TURMERIC & HOT CHILI)

NASI BRIYANI (STEAM BASMATI RICE WITH TURMERIC SPICE)

BUBUR PULUT HITAM

(WARM LOCAL WILD RICE STEWED WITH SWEETENED COCONUT CREAM)

KUIH MUIH & BISKUT (MALAY KUIH & COOKIES)

KOPI & TEH (COFFEE & TEA)



MALAY WEDDING MENU~3

PEMBUKA SELERA BERANEKA

AYAM GULUNG MASAK MASAM MANIS (SWEET & SOUR CHICKEN FINGERS)
UDANG GORENG BERSERAI (FRIED PRAWNS WITH LEMONGRASS)
SOTONG KUNYIT BERGAJUS (CHILLED SQUID WITH TURMERIC AND CASHEW NUTS)
KERABU DAGING (SPICY BEEF SALAD)

SUP PERIUK NELAYAN (SPICY MIXED SEAFOOD SUP)

KURMA AYAM (BRAISED CHICKEN WITH CORIANDER PASTE AND POTATO)

GULAI KAMBING BEREMPAH (SPICY BRAISED MUTTON IN SPICES)

DAGING BRIYANI (BRAISED BEEF WITH SAFRON AND BRIYANI SPICED RICE)

IKAN SIAKAP LEMAK TEMPOYAK
(SIAKAP FISH WITH FERMENTED COCONUT AND TURMERIC)

UDANG BERLADA (TIGER PRAWNS WITH FRESH POUNDED CHILI)

SAYUR ASPARAGUS GORENG BELACAN
(WOK FRIED ASPARAGUS WITH SPICY PRAWN PASTE)

NASI BUKHARI (STEAMED BASMATI WITH CHICKEN AND MUSHROOMS)

KUIH LOPES BERSAMA AIS KRIM KELADI
(PANDAN FLAVORED GLUTINOUS RICE ROLL SERVED WITH YAM ICE CREAM)

KOPI & TEH (COFFEE & TEA)



MALAY WEDDING MENU~4

SATAY ANEKA

(CHICKEN & BEEF SATAYS WITH ONIONS, CUCUMBER & RICE CUBES, SERVED WITH PEANUT SAUCE)

SUP EKOR PEDAS (SPICY OXTAIL BROTH)

AYAM RENDANG MINANG (CHICKEN BRAISED IN SPICY COCONUT CREAM)

IKAN KERAPU MASAK MERAH TOMATO (FRIED GAROUPA WITH SPICY TOMATO SAUCE)

DAGING DENDENG

(BRAISED BEEF WITH DARK SOYA SAUCE AND DESICCATED COCONUT)

SAMBAL UDANG

(TIGER PRAWNS WITH SHRIMP PASTE AND POUNDED CHILI)

DALCA SAYUR MAK UNGKU (LENTIL STEW WITH VEGETABLES & YOUNG MANGO)

NASI MINYAK (STEAMED BASMATI RICE WITH GHEE)

BUAH-BUAHAN TEMPATAN DENGAN LIMAU SORBET (FRESH TROPICAL FRUIT WITH SHERBET)

KOPI & TEH (COFFEE & TEA)

