

CUSTOMARY INDIAN DINNER PACKAGE

Saturday, Sunday, Eve of and on Public Holiday (Year 2021/22)

INDIAN SET DINNER: \$108⁺⁺ per person

Minimum: 100 persons

EXQUISITE CUISINE

- A lavish Indian set by our dedicated culinary team
- Complimentary food tasting for 05 selected items for 5 persons (applicable only on weeknights, Tuesday – Thursday)

BEVERAGES

- Complimentary free flow of soft drinks & mixers to be served throughout event
- Corkage charge for all duty-paid and sealed bottles of hard liquor, red or white wine (Limited to a total of 10 bottles. No champagne allowed.)
- 20L barrel of beer at \$500⁺⁺ per barrel
- Bottle of house wines can be arranged at \$48.00⁺⁺ per bottle

ACCOMODATION

- One-night Anniversary stay in a Superior room inclusive of a sumptuous breakfast

OTHERS

- Two VIP parking lots reserved exclusively for the bridal car at the hotel entrance
- Complimentary car passes for up to 20% of guaranteed attendance
- Classical soft background music played throughout event
- Usage of La Terrasse for solemnization ceremony at a special price from \$1,000⁺⁺
- Provision of red packet box

DECORATIONS (Optional add-on at \$12⁺⁺ per person)

- Choice of 3 stylish wedding themes with stage backdrop and floral arrangements on all guest tables
- Captivating floral stand along march-in aisle and smoke effect
- Exquisite wedding favours for all guests
- An elegant wedding guest book to record all well wishes
- Complimentary wedding invitation cards for up to 70% of guaranteed attendance (excludes printing cost)

* Prices are subject to service charge and prevailing goods and services tax. Packages are subject to change without prior notice. Valid for weddings held on or before 30 Sep 2022.

CUSTOMARY INDIAN LUNCH / WEEKDAY DINNER

Monday to Friday (Year 2021/22)

INDIAN SET DINNER: \$98⁺⁺ per person

Minimum: 100 persons

EXQUISITE CUISINE

- A lavish Indian set lunch by our dedicated culinary team
- Complimentary food tasting for 05 selected items for 5 persons (applicable only on weeknights, Tuesday – Thursday)

BEVERAGES

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INDIAN SET DINNER MENU

Appetiser

Aloo Mint Tikka, Chicken Shashlik, Lamb Seekh Kebab,
Tandoori Sabziyan, Tandoori Paneer

Mulligatawny

Tangy Spicy Lentil Soup with Rice and Chicken

Machli Kolhapuri

Fish Fillet in rich-tempered Black Pepper Gravy
with Coriander Seeds and Mustard Seeds

Jheenga Curry

Luscious Tiger Prawns Cooked In A Traditional Onion Based Sauce

Chicken Vindaloo

Bite-Sized Chicken and Potatoes in Hot Chilli Sauce

Bhindi Masala

Tender Okra Sautéed with Chopped Onion, Tomato and Spices

Navratan Koram

Nine Types of Vegetables slow-stewed in Creamy Cashew Sauce
with Plain and Garlic Naan, Tandoori Roti and Kashmiri Pillau

Condiments

Papadum Cracker, Mango Chutney, Cucumber Raitha, Mint Sauce, Indian Achar

Dessert

Gulab Jamun, Vanilla Ice Cream, Sliced Fresh Fruits

SOUTH INDIAN DINNER MENU

Urad Dhal Bonda Chat

Onion Pakora and Mint Chutney and Tomato Knara

Chettinadu khara Chicken Soup with Papadam

Uttappam with Vegetable Stew and Coconut Chutney and Prawn Kurma

Chapatti with Vegetable Poriyal, Vegetable Dhal, Chicken Chettinadu

Biryani Rice with Mutton Mysoor, Raita and Pickle, Dhal Cha

Semiya payasam with Mango

Gulab Jamun with Ice Cream

SOUTH INDIAN LUNCH MENU

Dhal Vadai with coconut mint Chutney / Chicken Tikka/ Vegetable Samosa

Chettinadu Khara Chicken Soup

Onion Ghee Utappam, Coconut Chutney , Fish sambal and Mixed Kurma

Poori with Potatoes Masala with Prawns

Biryani Rice with Chicken Chettinad, Raita and Chicken Malabar and Papadam

South Indian Vegetable

Kesari Rice with mango