



SHERATON

Petaling Jaya Hotel

Indian Set Menu A

Appetizer

Vegetables Samosa with Pineapple Chutney
Vegetables Pakoras with Yogurt Raita
Mixed Greens with Chickpeas Salad

Soup

Dahi Shorba
(Yogurt Masala Soup)

Main Course

Rogan Josh
(Braised Lamb in a Spicy Masala Gravy)

Murgh Tawa Masala
(Tender Pieces of Chicken Cooked on a Griddle with Crushed Peppercorn)

Benggali Machher Jhol
(Benggali Style Fish Curry)

Aloo Mutter
(New Potatoes Simmered with Green Peas, Cumin, Bell Pepper and Turmeric)

Vegetables Curry Paneer
(Mixed Vegetable Curry with Kasoori Methi, Cottage Cheese, Cream and Cumin)

Jeera Pulao
(Basmati Rice with Butter and Cumin Seeds)

Naan Bread
Garlic and Butter

Desserts

Aam Ki Phirni
(Rice Pudding Garnished with Mango Tidbits)
Tropical Fresh Fruits

Applicable for wedding package priced at MYR 2,988.00+ (MYR 3,167.28nett) per table of 10 persons only



SHERATON

Petaling Jaya Hotel

Indian Set Menu B

Appetizer

Vegetables Samosa with Pineapple Chutney
Vegetables Pakoras with Yogurt Raita
Mixed Greens with Chickpeas Salad

Soup

Palak Badaami Shorba
(Creamy Spinach with Golden Roasted Almond Soup)

Main Course

Bakri Pasli Tandoori
(Lamb Rack Tandoori with Onion Black Pepper Sauce)

Murgh Kachumber
(Braised Chicken with Coriander Cumin Sauce)

Mahi Musallam
(Braised Fish with Cashew Nut, Chili and Tomato Sauce)

Aloo Mutter
(New Potatoes Simmered with Green Peas, Cumin, Bell Pepper and Turmeric)

Kaliya Baans Singhara
(Bamboo Shoots and Water Chestnuts Simmered in Traditional Kaliya Gravy prepared with a Khataai Flavoured Yogurt)

Subz Briyani
(Fragrant Vegetable Basmati Rice)

Naan Bread
Garlic and Butter

Desserts

Aam Ki Phirni
(Rice Pudding Garnished with Mango Tidbits)
Tropical Fresh Fruits

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SHERATON

Petaling Jaya Hotel

Indian Set Menu C

Appetizer

Vegetables Samosa with Pineapple Chutney

Vegetables Pakoras with Yogurt Raita

Mixed Greens with Chickpeas Salad

Soup

Tomato Ka Shorba

(Creamy Garlic and Tomato Soup)

Main Course

Raan-e-Mastan

(Aromatic and Succulent Lamb Leg Cooked on Charcoal with spices)

Limbu Masala Murgh

(Braised Lemon Masala Chicken)

Jhinga Tandoori

(King Prawn Tandoori with Lemon and Pineapple Chutney)

Mahi Musallam

(Braised Fish with Cashew Nut, Chili and Tomato Sauce)

Chickpeas Masala

(Chickpeas in a Garam Masala and Cumin Gravy)

Hyderabadi Biryani

(Mutton Biryani Cooked with Herbs)

Roghani Bread

Garlic and Butter

Desserts

Semiya Payasam

(Sweet Milk Porridge with Vermicelli)

Tropical Fresh Fruits

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