

## Indian Dinner Package

### THIS PACKAGE INCLUDES

- An exquisite set menu of your choice
- Menu tasting for eight persons
- One bottle of champagne
- One bottle of house wine per table
- One 30-liter barrel of beer
- Free flow of beverages (assorted soft drinks, mixers and teas) over 4-hour duration
- Five-tier wedding cake with one genuine layer (500g) for the newlyweds
- Choice of a wedding favor from a selection of items
- Complimentary seat covers and selection of custom linen
- Fresh floral centerpieces for all tables
- Eight fresh floral candle stands
- Invitation cards for up to 70% of the guaranteed number of guests
- Guest signature book and gift box

### SPECIALLY FOR THE NEWLYWEDS

- Two-night stay in the Bridal Suite
- Chocolates served with mini cordials
- Complimentary American breakfast for two at Sands SkyPark<sup>®</sup>

#### MENU

#### WEEKDAYS

#### WEEKENDS

Monday to Thursday

Friday to Sunday

Silver	S\$1,188.00++	S\$1,388.00++
Gold	S\$1,388.00++	S\$1,688.00++
Platinum	S\$1,588.00++	S\$1,888.00++

\* Premium prices will apply for the following auspicious dates in 2011:  
May 21 and 27, June 6, 12 and 24, September 2 and 11, October 2,  
November 11 and 20, December 4 and 25.

Western set menus are subject to an additional S\$15.00++ per person.

A minimum requirement of 30 tables (maximum of 150 tables) is applicable to Sands Grand Ballroom and Junior Ballroom on weekdays.

A minimum requirement of 40 tables (maximum of 150 tables) is applicable to Sands Grand Ballroom and Junior Ballroom on weekends.

All prices quoted are subject to 10% service charge and prevailing government taxes. Prices, rates and conditions are subject to change without prior notice.

Contact us at [celebrations@marinabaysands.com](mailto:celebrations@marinabaysands.com)

## Silver Set Menu

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### APPETIZERS

#### Jhinga Ananas Achari

Prawns and Pineapple with Pickled Spices

#### Aloo-Matar Cocktail Samosas

Golden-Fried Pillows with Spicy Potatoes and Green Peas

#### Chicken Tikka

Clay Oven-Roasted Chicken Morsels

#### Paneer Tikka

Oven-Roasted Fresh Cottage Cheese

### SOUP

#### Tomato Shorba

Ajowan-Flavored Tomato Soup

### MAIN COURSE

#### Dhaba Murg

Traditional Indian Chicken Curry

#### Fish Kalia

Bengali Fish Curry in Yogurt-Onion Sauce

#### Lamb Rogan Josh

Rich Spiced Lamb Curry

#### Goan Prawn Curry

Prawns in Spicy Coconut And Tamarind Goan Masala

#### Aloo Gobhi-Capsicum

Medley of Cauliflower, Potatoes and Capsicums

#### Kumror Choonka

Spicy Chickpeas and Pumpkin with Panchphoran

#### Dal Tadka

Garlic-Tempered Yellow Lentils

#### Jeera Pulao

Fragrant Cumin Basmati Rice

### INDIAN BREADS

(Passed around or placed on the table)

#### Assorted Naan, Tandoori Roti, Lachha Paratha

Clay Oven-Baked Indian Bread with Butter

### ACCOMPANIMENTS

(On the table)

#### Indian Achar, Assorted Chutneys and Papadoms



### DESSERTS

#### Ras Malai

Soft Cottage Cheese Patties Simmered in Saffron Milk

#### Sliced Fresh Seasonal Fruit

#### Freshly Brewed Coffee Or Tea

## Gold Set Menu

### APPETIZERS

#### Chicken Hariyali Tikka

Clay Oven-Baked Spinach and Chicken Morsels

#### Vegetable Pakodas

Bengal Flour-Coated Spring Vegetables

#### Aloo-Matar Cocktail Samosas

Golden-Fried Pillows with Spicy Potatoes and Green Peas

#### Kacchi Mirch Ka Gosht

Lamb with Pepper and Fennel

### Soup

#### Mulligthawny

South Indian Lentil Soup

### MAIN COURSE

#### Murg Makhni

Barbequed Chicken in Buttered Tomato Gravy

#### Lamb Vindaloo

Goan Spicy Lamb

#### Jhinga Masala Hyderabadi

Prawns in Spicy Mint and Coconut Sauce

#### Malabari Fish Curry

Fish Simmered with Kerala Spices

#### Kadhai Paneer

Fresh Cottage Cheese with Bell Peppers

#### Aloo Gobhi

Cumin-Tempered Cauliflower and Potatoes

#### Pinde Chole

Spicy Chickpea Masala

#### Sabz Biryani

Fragrant Basmati Rice

### INDIAN BREADS

(Passed around or placed on the table)

#### Assorted Naan, Tandoori Roti, Lachha Paratha

Clay Oven-Baked Indian Bread with Butter

### ACCOMPANIMENTS

(On the table)

#### Indian Achar, Assorted Chutneys and Papadoms



### DESSERTS

#### Mung Dal Halwa

Ground 'Dhuli Urad' Lentil Sweet Pudding

#### Sliced Fresh Seasonal Fruit

#### Freshly Brewed Coffee Or Tea

## Platinum Set Menu

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### APPETIZERS

#### Chicken Tikka

Clay Oven-Roasted Chicken Morsels

#### Shammi Kebabs

Deep-Fried Chickpeas and Lamb

#### Jhinga Lucknowi Gorma

Prawns in Cashew and Cardamom Sauce

#### Aloo-Matar Cocktail Samosas

Golden-Fried Pillows with Spicy Potatoes and Green Peas

### SOUP

#### Murg Badam Shorba

Chicken-Almond Soup

### MAIN COURSE

#### Chicken Tikka

Barbequed Chicken in Buttered Tomato Gravy

#### Keema Kofta

Minced Lamb in Rich Curry

#### Tandoori Salmon

Salmon Baked in Tandoori Oven with Pickled Spices

#### Jhinga Masalaydar

Fresh Prawns in Spicy Onion-Tomato Masala

#### Paneer Jhalfrezi

Wok-Fried Cottage Cheese with Spring Vegetables

#### Aloo Gobhi

Cumin-Tempered Cauliflower and Potatoes

#### Moong Dal Tarka

Yellow Lentils with Garlic and Onion

#### Navratan Biryani

Fragrant Basmati Rice with Nuts and Vegetables

### INDIAN BREADS

(Passed around or placed on the table)

#### Assorted Naan, Tandoori Roti, Lachha Paratha

Clay Oven-Baked Indian Bread with Butter

### ACCOMPANIMENTS

(On the table)

#### Indian Achar, Assorted Chutneys and Papadoms



### DESSERTS

#### Rasmalai

Milk Dumplings Poached in Sugar Syrup

#### Sliced Fresh Seasonal Fruit

#### Freshly Brewed Coffee Or Tea