

TYING THE THALI

AMBER PACKAGE

From RM1,500

GOLD PACKAGE

From RM1,700

CITRINE PACKAGE

From RM1,900

ALL PACKAGES INCLUDE

- your own customised set menu with 9 dishes
- complimentary food tasting for 10 persons
- free flow of aerated soft drinks and cordial
- complimentary pre-dinner reception tidbits
- complimentary corkage
 - Amber – 1 bottle of wine or liquor per table*
 - Gold – 1 bottle of wine and 1 bottle of liquor per table*
 - Citrine – Unlimited bottles of wine and liquor*
- 5-tier champagne fountain with 2 bottles of sparkling juice
- 5-tier mock cake with floral arrangements
- exclusive fresh floral centrepiece for bridal table
- fresh floral arrangements for all guest tables and registration table
- fresh floral pedestals along red carpet
 - Amber – 4 pedestals*
 - Gold – 6 pedestals*
 - Citrine – 6 premium pedestals*
- backdrop with personalised name design
- usage of in-house AV system with LCD projectors and 2 wireless microphones
- complimentary wedding favours for all guests
- complimentary guest book
- complimentary 3 VIP reserved parking spot for bridal car and family
- complimentary 1-night hotel stay with breakfast for the newlyweds

Terms & Conditions | offer valid from 1 January 2021 to 31 December 2021 • prices shown are subject to 6% SST • packages are applicable for a minimum of 20 tables at 10 persons per table • other terms apply

For enquiries or reservations, please contact **(603) 2386 9188** or **enquire@connexioncec.com**

The Menu

Customise and build your own menu from the array of specially curated dishes in the various categories to make the celebration truly yours.

Papadom, Mix Vegetable Bhanji and Samosas will be served at each table

SELECTION OF RICE

(please select one)

	RM
1. Kashmiri Pulao (Basmati Rice)	170 <input type="radio"/>
2. Lemon and Cashew Nut Pilaf (Basmati Rice)	170 <input type="radio"/>
3. Jeera Pulao (Basmati Rice)	160 <input type="radio"/>
4. Vegetables Briyani (Basmati Rice)	150 <input type="radio"/>
5. Shinwari Potato Pulao (Basmati Rice)	120 <input type="radio"/>

SELECTION OF SOUP

(please select one)

	RM
1. Chickpeas and Vegetable Soup	200 <input type="radio"/>
2. Palak Soup	180 <input type="radio"/>
3. Kolli Raasam	180 <input type="radio"/>
4. Mulligatawny Soup	170 <input type="radio"/>
5. Indian-Style Beetroot Soup	150 <input type="radio"/>

SELECTION OF DOME DISHES

(please select six)

Chicken

1. Tandoori Chicken with Yogurt	200 <input type="radio"/>
2. Kolli 65	180 <input type="radio"/>
3. Kolli Paretal	180 <input type="radio"/>
4. Murgh Makhani	170 <input type="radio"/>
5. Murgh Chukka Curry	150 <input type="radio"/>

Mutton or Lamb (New Zealand)

1. Aatu Kari Kulambu	260 <input type="radio"/>
2. Gosht Vindaloo	260 <input type="radio"/>
3. Rogan Josh	260 <input type="radio"/>
4. Ahde Kadai	250 <input type="radio"/>
5. Shahi Mutton Korma	230 <input type="radio"/>

Fish

1. Cod Tikka with Chickpea Curry	500 <input type="radio"/>
2. Goa Tandoori (Kurau Fillet)	400 <input type="radio"/>
3. Karaikudi Meen Kolembu (Salmon)	300 <input type="radio"/>
4. Soora Meen Poriyal (Ikan Tenggiri)	300 <input type="radio"/>
5. Vekkatthi Kolhapur (Red Snapper)	230 <input type="radio"/>

ADD-ON BEVERAGE ARRANGEMENTS

• Draught Carlsberg - RM1,500+ • Special corkage for beer- RM550+ per barrel or RM10.50+ per can/ bottle. • Additional wine - RM55+ per bottle • Additional liquor - RM85+ per bottle

Seafood

1. Eral Masala (Shell-less)	400 <input type="radio"/>
2. Jingga Khardai (Shell-less)	400 <input type="radio"/>
3. Chigre Mocher Malai (Shell-less)	400 <input type="radio"/>
4. Kanavai Masala	300 <input type="radio"/>
5. Kanavai Varvuval	300 <input type="radio"/>

Paneer

1. Paneer 65	260 <input type="radio"/>
2. Paneer Butter Masala	260 <input type="radio"/>
3. Kadai Paneer	240 <input type="radio"/>
4. Shahi Paneer	230 <input type="radio"/>
5. Palak Paneer	210 <input type="radio"/>

or

Dhal

1. Moong Dhal Tadka	100 <input type="radio"/>
2. Dhal Makhani	100 <input type="radio"/>
3. Sambar (Vegetable Dhal)	100 <input type="radio"/>
4. Pudaiangai Kuttu (Snake Gourd With Dhal)	90 <input type="radio"/>
5. Mysoor Dhal Curry	80 <input type="radio"/>

Vegetables

1. Gobi Matar	100 <input type="radio"/>
2. Channa Masala	100 <input type="radio"/>
3. Aloo Methi	90 <input type="radio"/>
4. Ennai Kathirikai Kuzambu	90 <input type="radio"/>
5. Vendakkai Poriyal	80 <input type="radio"/>

SELECTION OF DESSERT

(please select one)

	RM
1. Gajar Halwa with Vanilla Ice cream	200 <input type="radio"/>
2. Bread Rasmalai	200 <input type="radio"/>
3. Gulab Jamun	180 <input type="radio"/>
4. Payasam	180 <input type="radio"/>
5. Rava Kheer	130 <input type="radio"/>