



International Wine & Food Society Kuala Lumpur

“Interesting Indian Style Cuisine”

Silver service Canape

Kate roll

Mixed vegetables rolled in traditional Roomali Roti

Appetiser

Reshmi Kebab

Tandoor grilled juicy chicken breast marinated with yogurt and honey, served with chutney

Hugel Gewurtztraminer, Alsace 2009

Starter

Yakhni Shorba

Mutton broth with fresh herbs and cream

Lamb Samosa

A meatier twist to the classic samosa by filling with minced lamb harmonised by aromatic spices and fried to perfection

Grover Art Collection Sauvignon Blanc, Nandi Hills, India

Main Course

Saffron Pulao

Dum Basmathi rice cooked with Kashmiri Saffron and herbs

Rogan Josh Kashmiri

Lamb curry cooked with Kashmiri Masala

Vegetable Jalfrezi

Fresh garden vegetables with onion & tomato gravy

Grover La Reserve , Cabernet Sauvignon/Shiraz, Nandi Hills, India

Prawn Curry Leaf

Fresh Tiger prawns cooked with fresh curry leaves and a variety of aromatic Indian spices

Pudhina Paratha

Traditional Indian multi layered bread with mint

Hoegaarden Beer

Dessert

Phirnie

Blended Basmathi rice boiled with fresh milk and served with cashew nuts, pistachios and saffron