

Seminar & Meeting Package Menu

V -Vegetarian (with egg & dairy product)

VG -Vegan (100% plant based products)



The House Of Taste Sdn. Bhd.
13, Jalan PJS5/26, Taman Desaria, 46000,
Petaling Jaya, Selangor, Malaysia.
Tel: +603-7772 9026 ; Fax: +603-7772 7302
Contact our sales team at: 016-62037597
Website: www.thehouseoftaste.com

| PER GUEST | BREAKFAST (Earliest at 8am) | MORNING TEA BREAK | LUNCH | AFTERNOON TEA BREAK |
|---|---------------------------------------|---------------------------------------|--|---|
| RM38.00 12 Item Half Day (5 hour only) | N/A | 2 x Morning Tea Break Coffee & Tea | Steam White Rice 2 x Rice/Noodle & Starter 2 x Main Course 1 x Vegetable 1 x Dessert 1 x Beverage | N/A |
| RM48.00 16 Item Full Day (8 hour only) | N/A | 2 x Morning Tea Break Coffee & Tea | Steam White Rice 2 x Rice/Noodle & Starter 2 x Main Course 1 x Vegetable 1 x Dessert 1 x Beverage | 2 x Afternoon Tea Break Coffee & Tea |
| RM58.00 20 Item Full Day (8 hour only) | 2 x Morning Tea Break Coffee & Tea | 2 x Morning Tea Break Coffee & Tea | Steam White Rice 2 x Rice/Noodle & Starter 2 x Main Course 1 x Vegetable 1 x Dessert 1 x Beverage | 2 x Afternoon Tea Break Coffee & Tea |
| RM60.00 21 Item Full Day (8 hour only) | N/A | 2 x Morning Tea Break Coffee & Tea | Steam White Rice 3 x Rice/Noodle & Starter 3 x Main Course 2 x Vegetable 2 x Dessert 2 x Beverage | 2 x Afternoon Tea Break Coffee & Tea |
| RM70.00 24 Item Full Day (8 hour only) | 2 x Morning Tea Break Coffee & Tea | 2 x Morning Tea Break Coffee & Tea | Steam White Rice 3 x Rice/Noodle & Starter 3 x Main Course 2 x Vegetable 2 x Dessert 2 x Beverage | 2 x Afternoon Tea Break Coffee & Tea |

**Price include Buffet Line Set Up, Melamine Cutlery & Helper

** Minimum Order Quantity (MOQ) - 30 Pax

*The images are for illustrative purposes only

Seminar & Meeting Package Menu

V -Vegetarian (with egg & dairy product)

VG -Vegan (100% plant based products)

BREAKFAST/ MORNING TEA BREAK

- HOT Nasi Lemak**
- Roti Canai with Dhall Curry
- Singapore Fried Mee Hoon
- Stir Fried Kway Teow
- Stir Fried Egg Noodle
- Morning Fried Rice
- Baked Bean with Tomato & Herbs
- Steam Sweet Corn with Butter
- Grilled Chicken Cocktail Sausage
- Grilled Chicken Ham
- Scramble Egg
- Cinnamon Sugar Pretzel**
- French Toast with Syrup
- Pancake with Honey Syrup
- Fried Mini Red Bean Bun
- Butter Croissant with Kaya & Butter**
- Chocolate Almond Croissant
- Danish Peach Custard
- Assorted Muffin 1
- (Double Chocolate & Apple Crumble)
- Mini Chicken Floss Bun
- Mini Coconut Filled Bun
- Banana Bread Slice
- Egg Mayo Sandwich
- Roasted Chicken Tortilla Wrap**
- Kuih Apam Gula Hangus
- Kuih Puteri Ayu

AFTERNOON TEA BREAK

- Crispy Fried Vegetable Spring Roll with Dips
- Crispy Fried Samosa with Dips
- Fried Fish Paste Wonton with Dips
- Potato Wedges with Dips
- Tempura Chicken Nugget with Dips
- Marble Cake Slice
- Mini Swiss Roll
- Chocolate Chips Cookies
- Churros with Cinnamon Sugar**
- Chocolate Doughnut Ball
- Blueberry Jam Doughnut
- Chicken Ham Croissant Sandwich**
- Tuna Sandwich
- Local Potato Curry Puff
- Mini Chicken Mushroom Pie
- Mini Sardine Roll
- Mini Chicken Quiche
- Mini Spinach Quiche
- Mini Chicken Hawaiian Pizza**
- Mini Al-Fungi Pizza (Vegetarian)
- Kuih Pulut Panggang
- Curry Fish Ball
- Steam Dim Sum (Siew Mai) with Dips
- Steam Chicken Dumpling with Dips
- Steam BBQ Chicken Pau
- Sweet Potato Ball**

RICE/NOODLE

- Steam White Rice
- Steam Brown Rice



The House Of Taste Sdn. Bhd.

13, Jalan PJS5/26, Taman Desaria, 46000,
Petaling Jaya, Selangor, Malaysia.

Tel: +603-7772 9026 ; Fax: +603-7772 7302

Contact our sales team at: 016-62037597

Website: www.thehouseoftaste.com

- Nyonya Ulam Rice**
- Vegetarian Biryani Rice
- Mix Grain Fried Rice
- Pineapple Fried Rice
- Chinese Egg Fried Rice (Yong Chow Fried Rice)
- Kampung Fried Rice
- Thai Style Fried Mee Hoon**
- Stir Fried Mee Mamak
- Stir Fried Silver Needle Noodle (Loh Shi Fun)
- Garlic Butter Herb Rice
- Spicy Mushroom Aglio Olio Spaghetti
- Arrabiatta Spaghetti
- Vegetable Pesto Penne Pasta

STARTER

- Ulam-ulam with Sambal
- Acar Jelatah & Papadom Cracker
- Papaya Kerabu Salad
- Pucuk Paku Kerabu Salad**
- Gado-gado Salad
- Kachumber Salad
- Turmeric Potato & Green Peas Salad
- Thai Chicken & Glass Noodle Salad
- Acar Penang Salad
- Garden Fresh Green with Dressing
- Roasted Pumpkin & Chickpeas Salad
- Tomato & Basil Salad
- Mixed Bean Salad
- Vegetable Pasta Salad
- Coleslaw Salad

**Price include Buffet Line Set Up, Melamine Cutlery & Helper

** Minimum Order Quantity (MOQ) - 30 Pax

*The images are for illustrative purposes only

Seminar & Meeting Package Menu

V -Vegetarian (with egg & dairy product)

VG -Vegan (100% plant based products)

MAIN COURSE

- Roasted Chicken Percik**
- Chicken Curry Potato
- Chicken Masak Ros
- Kam Heong Chicken
- Inche Kabin Fried Chicken
- Fried Chicken Berlada Hijau
- Basil Thai Chicken
- Szechuan Chicken
- Chicken Rendang**
- Ginger & Scallion Chicken
- Chicken Masak Paprik
- Roasted Chicken with Hawaiian BBQ Sauce
- Roasted Chicken with Mushroom Sauce
- Roasted Chicken with Black Pepper Sauce
- Paprika Chicken Stew
- Deep Fried Fish Fillet with Thai Mango Sauce
- Steam Fish with Nyonya Sauce**
- Sweet & Sour Fish Fillet
- Fish Fillet Masak Gulai Nenas
- Fish Fillet Kapitlan Curry
- Asam Pedas Fish Fillet
- Fish Fillet with Lemon Sauce (Chinese)
- Baked Fish Fillet with Lime Honey BBQ Sauce
- Pan Seared Fish Fillet with Mustard Honey Cream Sauce

VEGETABLE

- Wok Fried Kangkong W Sambal
- Wok Fried Long Bean & Lady Finger W Sambal
- Wok Fried Kailan
- Wok Fried Cabbage & Carrot with Dried Shrimp
- Wok Fried Cauliflower, Celery & Carrot
- Siew Pak Choy with Oyster Sauce
- Wok Fried Spinach
- Potato Sambal with Anchovies
- Curry Mixed Vegetable
- Pajeri Nenas (Stew Pineapple)
- Taucu Eggplants with Minced Chicken
- Japanese Egg Tofu & Vegetable with Pumpkin Sauce
- Vegetarian Mapo Tofu
- Omelette Egg Fu Yong
- Fried Hard Boiled Egg with Sambal
- Honey Roasted Pumpkin
- Mash Potato with Herbs & Sauce
- Baked Potato with Herbs
- Baked Sweet Potato Wedges
- Sautéed Spinach & Chickpeas
- Sautéed Cauliflower & Carrot

DESSERT

- Fresh Fruit Platted (Watermelon, Honeydew & Papaya)
- Mini French Pastries 1** (Opera & Coconut Delight)



The House Of Taste Sdn. Bhd.

13, Jalan PJS5/26, Taman Desaria, 46000, Petaling Jaya, Selangor, Malaysia.

Tel: +603-7772 9026 ; Fax: +603-7772 7302

Contact our sales team at: 016-62037597

Website: www.thehouseoftaste.com

- Mini French Pastries 2** (Choc. Truffle & Strawberry Minty)
- Coconut Tart
- Lemongrass Longan Jelly in Cup
- Cendol Agar-agar in Cup
- Sago Gula Melaka in Cup
- Orange Cream Caramel in Cup
- Raspberry Pana Cotta in Cup
- Mini Chocolate Brownies
- Mini Chocolate Eclair
- Malay Kuih 1 (Kuih Bakar & Kuih Kosui)
- Caramel Fruit Cake Slice

BEVERAGE

- Iced Lemonade
 - Fresh Lime & Lemongrass Juice
 - Orange Cordial
 - Grape Cordial
 - Fruit Punch Cordial
 - Iced Green Tea Honey
 - Coffee & Tea (Hot)
 - Teh Tarik (Hot)
 - Nescafe Tarik (Hot)
 - Premium Arabica Coffee (Hot) (add RM3/pax)
 - Premium Tea (Hot) (add RM3/pax)
- (Selected of Green Tea, Earl Grey, Chamomile & Peppermints)

**Price include Buffet Line Set Up, Melamine Cutlery & Helper

** Minimum Order Quantity (MOQ) - 30 Pax

*The images are for illustrative purposes only