

# Premium Buffet 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](http://www.thehouseoftaste.com)

## Mixed Local Menu -RM98.00

### **Mix Fruit Rojak**

(Pineapple, Cucumber, Jicama, Young Mango, Jambu Air, Peanut & Rojak Sauce)  
- Fish & Vegetable Cracker

### **Appetizer**

- Soft Crab Mango Kerabu Salad  
-Vegetable Vietnamese Spring Roll W Dip

### **Soup & Noodle**

- Seafood Tom Yam Soup  
(+ Mee Hoon, Lime & Cilantro Leaf)

### **BBQ Stall**

Chicken/Beef Satay W Peanut Sauce  
(+ Red Onion, Cucumber & Imbit Rice)

### **Main Course**

- Crab Meat Chinese Egg Fried Rice  
- Roasted Boneless Chicken Percik  
- Fried Seabass Fish Fillet w Nyonya Sauce  
- Sambal Petai Prawn  
-Stir Fried Mixed Vegetable  
(Lotus Root, Young Corn, Black Fungus, Snap Bean & Carrot)

### **Dessert**

-Premium Fresh Fruit Platter  
(Red Watermelon, Dragon Fruit White, Papaya, Jackfruit, Grape Green Seedless & Strawberry)  
-Kuih Onde-onde & Koci  
- Mini Mango Tart + Mini Longan Tart  
- Sago Gula Melaka with Jack Fruit

### **Hot Dessert**

-Sweetened Black Glutinous Soup  
W Mini Glutinous Ball

### **Beverage**

Minty Lime Juice  
Ice Detox Water with Slice Fruit

## Western & Canapes Menu -RM118.00

### **Garden Fresh Green Salad Bar**

Carrot Stick, Cucumber Stick, Celery Stick,  
+ Lettuce, Baby Spinach, Red Oakleaf, Alfalfa & Red Radish  
+ Yellow Cherry Tomato, Beetroot & Chickpeas  
(Thousand Island, Honey Mustard Dressing, Vinaigrette Dressing, Olive Oil & Lemon Wedges)  
+ Sunflower Seed, Raisin

### **Canapes**

- Ham & Peach Nibbles Skewer  
- Quail Egg Stuffing  
- Potato Cake with Smoked Salmon & Cream Cheese

### **Main Course**

-Stir Fried Fusion Color Vegetable Spaghetti  
- Grilled Lamb Chops W Mints Sauce  
- Spicy Tomato Basil Mussel  
-Grilled Tiger Prawn W Pineapple Salsa  
-Sautéed Broccoli & Cauliflower

### **Snack Stall**

- Buffalo Chicken Wing  
- Crispy Fried Chicken Boxing  
- Sweet Potato Fries  
- Potato Croquette  
(Chili Sauce, Tartar Sauce, Cheddar Cheese Dips & Thai Sauce)

### **Dessert**

-Premium Fresh Fruit Platter  
(Red Watermelon, Dragon Fruit White, Papaya, Jackfruit, Grape Green Seedless & Strawberry)  
- Black Forest Mousse in Cup  
- French Pastries  
(Boston Baked Cheesecake, Choc. Crunchy Cake & Green Tea Cream Puff)  
- Mini Lemon Meringue Tart

### **Cold Dessert**

- Shaved Ice Honeydew Sago

### **Beverage**

Apple Juice  
Ice Detox Water with Slice Fruit

\*\*Price include Buffet Line Set Up, Porcelain Cutlery & Helper

\*\*Minimum Order Quantity (MOQ) -30pax

\*The images are for illustrative purposes only

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## Italian Menu -RM128.00

### Italian Antipasti Platter

Smokey Honey Cured Turkey Sliced, Beef Salami, Beef Pastrami & Chicken Lyoner  
Green Olive, Gherkin & Sundried Tomato  
Cheese Parmesan, Cheddar & Buffalo Mozzarella  
Apricot, Almond & Cracker

### Appetizers

- Nicoise Salad
- Smoked Duck & Orange Salad
- Tomato Basil Caprese Skewer
- Mini Beef Pepperoni Pizza

### Soup

- Pumpkin Cream Soup
- In-house Focaccia & Ciabatta Bread Roll  
W Butter & Condiments

### Main Course

- Olive Herb Butter Rice
- Ala Vongole Linguine Pasta
- Deep Fried Boneless Chicken Parmigiana
- Salmon Fillet W Mango Salsa
- Grilled Vegetable  
(Zucchini, Eggplant, Capsicum & Mushroom)

### Dessert

- Tiramisu in Cup
- Raspberry Pana Cotta in Cup
- Mini Caramel Almond Baked Cheesecake
- French Pastries  
(Choc. Ganache Truffle Cake, Green Tea Cream Puff & Blueberry Cheese Tart)
- Fresh Fruit Skewer  
(Grape Green & Black, Sun melon & Strawberry)

### Beverage

- Iced Lemon Tea
- Ice Detox Water with Slice Fruit

## Scandinavian Menu-RM148.00

### Seafood on Ice

Fresh Oyster, Prawn & Mussel  
(Lemon Wedges, Tabasco, Mignonette Sauce,  
Aioli Dipping, Wasabi & Kikkoman Soy Sauce)

### Appetizers

- Greek Salad
- Beetroot with Walnut & Feta Cheese Salad

### Soup

- Seafood, Potato & Dill Cream Soup
- In-house Rye Bread & Bread Roll  
W Butter & Condiments

### Main Course

- Vegetable Pesto Spaghetti
- Salmon Fillet W Lemon Butter
- Sautéed Asparagus & Mushroom
- Beef Meatball W Mash Potato  
(Brown Sauce & Raspberry Jam)

### Carving Stall

- Honey Mustard Lemon Roasted Whole Chicken
- Roasted Lamb Leg W Baked Potato  
(Cucumber Minty Yogurt & Black Pepper Sauce)

### Dessert

- Blueberry Crepe
- Orange Dark Bitter Chocolate Mousse in Cup
- French Pastries  
(Chocolate Brownies, Strawberry Minty & Apple Crumble Tart)
- Fresh Fruit Skewer W Chocolate Dips  
(Grape Green & Black, Sun melon & Strawberry)

### Hot Dessert

- Raspberry Almond Bread Butter Pudding  
(with Butter Scoot Sauce)

### Beverage

- Orange Juice
- Ice Detox Water with Slice Fruit

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