

Western Set 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

Menu 1 -RM98/pax

Salad

Classic Caesar Salad
serve with Quail Egg, Romaine Lettuce, Crispy Chicken Bacon,
Crouton & Parmesan Cheese.

Soup

Wild Mushroom Cream Soup
with Grissini Bread Stick

Main

Stuffed Chicken Rolled
with Spinach & Chives, Apricot Couscous, Pomegranate
Reduction & Asparagus Spear

OR

Pan-Grilled Seabass Fish Fillet
with Tomato Confit, Honey Tamarind
Reduction & Asparagus Spear

Dessert

Chocolate Lava
with Vanilla Bourbon Parfait

Beverage

Coffee & Tea



Vegetarian -RM98/pax

Salad

Classic Caesar Salad
serve with Quail Egg, Romaine Lettuce, Crouton & Parmesan
Cheese

Soup

Wild Mushroom Cream Soup
with Grissini Bread Stick

Main

Vegetarian Lasagna
with Tunisian Puree & Asparagus Spear

Dessert

Chocolate Lava
with Vanilla Bourbon Parfait

Beverage

Coffee & Tea

**Minimum Order Quantity (MOQ) -30pax

**Price include Table Set Up, Napkin & Service Staff

*The images are for illustrative purposes only

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Menu 2 -RM128/pax

Salad

Avocado, Smoked Duck & Orange Salad
serve with Mesclun Lettuce

Soup

Classic Tomato Cream Soup
with Grissini Bread Stick

Main (Choice of 2)

Roasted Lamb Leg
with Creamy Polenta, Roasted Garlic, Rosemary Shallot Jus & Aspar-
agus Spear

OR

Pan-Grilled Seafood Platter
(Prawn, Mussel & Squid)
with Barley Risotto, Calamansi Beurre Blanc & Asparagus Spear

OR

Stuffed Chicken Rolled (RM110/pax)
with Spinach & Chives, Apricot Couscous, Pomegranate
Reduction & Asparagus Spear

Dessert

Vanilla Bourbon Crème Brulee
with Lemon Parfait & Fresh Strawberry

Beverage

Coffee & Tea

Vegetarian -RM110/pax

Salad

Avocado, Beetroot & Orange Salad
serve with Mesclun Lettuce

Soup

Classic Tomato Cream Soup
with Grissini Bread Stick

Main

Pan-Grilled Portobello Mushroom
with Barley Risotto, Rosemary Shallot Jus & Asparagus Spear

Dessert

Vanilla Bourbon Crème Brulee
with Lemon Parfait & Fresh Strawberry

Beverage

Coffee & Tea



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Menu 3 -RM158/pax

Salad

Balsamic Wild Mushroom Salad
serve with Arugula Rocket, Feta Cheese & Pine Nut.

Soup

Broccoli Cream Soup
with Grissini Bread Stick

Entree

Pan-Fried Duo Shellfish
(Scallop & Prawn)
with Zucchini Spaghetti, Tunisian Puree & Mango Salsa

Main (Choice of 3)

Roasted Lamb Rack
with Pumpkin Parmesan Puree, Sautéed Potatoes, Rosemary Shallot Jus & Asparagus
Spear
OR

Beef Rib Eye Steak
with Three Color Sweet Potato, Chimichurri Sauce & Asparagus Spear
OR

Pan-Grilled Crispy Skinned Salmon
with Polenta Carrot Marmalade Cake, Roasted Capsicum Dips, Kaffir Lime Butter
Reduction & Asparagus Spear
OR

Stuffed Chicken Rolled (RM135/pax)
with Spinach & Chives, Apricot Couscous, Pomegranate Reduction & Asparagus
Spear

Dessert

Caramelized Mille Feuille
with Bitter Dark Chocolate Parfait & Fresh Raspberry

Beverage

Coffee & Tea

Vegetarian - RM135/pax

Salad

Balsamic Wild Mushroom Salad
serve with Arugula Rocket, Feta Cheese & Pine Nut.

Soup

Broccoli Cream Soup
with Grissini Bread Stick

Entree

Pan-Fried Duo Mushroom
(Portobello & Eringi)
with Zucchini Spaghetti, Tunisian Puree & Mango Salsa

Main

Oven Baked Vegetable Strudel
with Polenta Carrot Marmalade Cake, Roasted Capsicum Dips,
Kaffir Lime Butter Reduction & Asparagus Spear

Dessert

Caramelized Mille Feuille
with Bitter Dark Chocolate Parfait & Fresh Raspberry

Beverage

Coffee & Tea

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