



GOKUL RAAS VEGETARIAN

SEMINAR PACKAGE MENU

For Queries and More Details

Kindly Contact :-

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gokulraasvegetarian@gmail.com
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NOTE :- All food items are 100% Vegetarian

Find us on :



HALF DAY

Seminar Package Set A

\$25.00 Per Pax - min. 30 Pax

MORNING BREAK A

Cocktail Samosa

Steamed Mini Yam Cake with Sweet
Sauce on Side

Mini Eggless Apple Strudel

Vegan Chicken Mayo Finger Sandwich or
Vegetable Ciabatta

Hot Coffee with Sugar and Creamer

Hot Tea with Sugar and Creamer

AFTERNOON BREAK

Golden Vegetable Croquette with Citrus
Vegan Aioli

Steamed Vegan Siew Mai

Assorted Eggless Mini Cheesecake

Hot Coffee with Sugar and Creamer

Hot Tea with Sugar and Creamer

LUNCH

Mamak Mee Goreng

Wok-Fried Sin Chow Fried Rice or Thai
Pineapple Fried Rice

Malay Style Tahu Goreng or Fried
Beancurd in Thai Dipping Sauce

Chap Chye (Mixed Vegetables)

Vegan Fish Fillet with Tartare Sauce or
Signature Vegan Fish in Thai Sauce

Signature Vegan Curry Chicken with
Potatoes

Vegetable Gyoza with Vinegar Dip

Chilled Cheng Tng with Snow Fungus and
Longan or Fresh Fruits Platter

Iced Lemon Tea

HALF DAY

Seminar Package Set A

\$28.00 Per Pax - min. 25 Pax

MORNING BREAK A

Cocktail Samosa

Steamed Mini Yam Cake with Sweet
Sauce on Side

Mini Eggless Apple Strudel

Vegan Chicken Mayo Finger Sandwich or
Vegetable Ciabatta

Hot Coffee with Sugar and Creamer

Hot Tea with Sugar and Creamer

AFTERNOON BREAK

Golden Vegetable Croquette with Citrus
Vegan Aioli

Steamed Vegan Siew Mai

Assorted Eggless Mini Cheesecake

Hot Coffee with Sugar and Creamer

Hot Tea with Sugar and Creamer

LUNCH

Mamak Mee Goreng

Wok-Fried Sin Chow Fried Rice or Thai
Pineapple Fried Rice

Malay Style Tahu Goreng or Fried
Beancurd in Thai Dipping Sauce

Chap Chye (Mixed Vegetables)

Vegan Fish Fillet with Tartare Sauce or
Signature Vegan Fish in Thai Sauce

Signature Vegan Curry Chicken with
Potatoes

Vegetable Gyoza with Vinegar Dip

Chilled Cheng Tng with Snow Fungus and
Longan or Fresh Fruits Platter

Iced Lemon Tea

HALF DAY

Seminar Package Set B

\$25.00 Per Pax - min. 30 Pax

MORNING BREAK B

Cheddar Cheese Finger Sandwich
Triangle Hashbrown
Mini Eggless Muffin
Hot Coffee with Sugar and Creamer
Hot Tea with Sugar and Creamer

AFTERNOON BREAK

Golden Vegetable Croquette with Citrus
Vegan Aioli
Steamed Vegan Siew Mai
Assorted Eggless Mini Oreo Cheesecake
Hot Coffee with Sugar and Creamer
Hot Tea with Sugar and Creamer

LUNCH

Biryani Rice
Vegan Mysore Mutton or Vegan Mutton
Rendang
Paneer Butter Masala (Gravy)
Aloo Gobi Masala (Cauliflower & Potato
Masala) or Gobi Manchurian
Vegan Sweet and Sour Fish or Vegan Cereal
Fish
Assorted Naan Basket and Pappadum
Braised Tofu with Mixed Vegetables
Chilled Aiyu Jelly with Fruit Cocktail or Chin
Chow with Longan or Sweet Potato Soup
Lemongrass Pandan Drink

HALF DAY

Seminar Package Set B

\$28.00 Per Pax - min. 25 Pax

MORNING BREAK B

Cheddar Cheese Finger Sandwich
Triangle Hashbrown
Mini Eggless Muffin
Hot Coffee with Sugar and Creamer
Hot Tea with Sugar and Creamer

AFTERNOON BREAK

Golden Vegetable Croquette with Citrus
Vegan Aioli
Steamed Vegan Siew Mai
Assorted Eggless Mini Oreo Cheesecake
Hot Coffee with Sugar and Creamer
Hot Tea with Sugar and Creamer

LUNCH

Biryani Rice
Vegan Mysore Mutton or Vegan Mutton
Rendang
Paneer Butter Masala (Gravy)
Aloo Gobi Masala (Cauliflower & Potato
Masala) or Gobi Manchurian
Vegan Sweet and Sour Fish or Vegan Cereal
Fish
Assorted Naan Basket and Pappadum
Braised Tofu with Mixed Vegetables
Chilled Aiyu Jelly with Fruit Cocktail or Chin
Chow with Longan or Sweet Potato Soup
Lemongrass Pandan Drink

HALF DAY

Seminar Package Set C

\$25.00 Per Pax - min. 30 Pax

MORNING BREAK B

Cocktail Samosa

Vegetable Pie

Vegan Egg Mayo Sandwich

Fried Banana Ball

Hot Tea with Sugar and Creamer

Hot Coffee with Sugar and Creamer

AFTERNOON BREAK

Eggless Red Velvet Cake

Steamed Pumpkin Cake with Condiments

Spring Roll

Hot Coffee with Sugar and Creamer

Hot Tea with Sugar and Creamer

LUNCH

Vegan Chicken Cutlet with Mushroom Ragout or Vegan Chicken Cacciatore

Mexican Bean Salad

Baked Eggplant with Herbs Crust or Garden Roasted Vegetables

Golden Vegetable Croquette

Vegetable Ratatouille or Sauteed Mixed Mushrooms

Vegan Sausage Baked Rice

Fusilli Pasta Aglio Olio with Mushroom

Eggless Bread and Butter Pudding

Wintermelon Tea

HALF DAY

Seminar Package Set C

\$28.00 Per Pax - min. 25 Pax

MORNING BREAK B

Cocktail Samosa

Vegetable Pie

Vegan Egg Mayo Sandwich

Fried Banana Ball

Hot Tea with Sugar and Creamer

Hot Coffee with Sugar and Creamer

AFTERNOON BREAK

Eggless Red Velvet Cake

Steamed Pumpkin Cake with Condiments

Spring Roll

Hot Coffee with Sugar and Creamer

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LUNCH

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Mexican Bean Salad

Baked Eggplant with Herbs Crust or Garden Roasted Vegetables

Golden Vegetable Croquette

Vegetable Ratatouille or Sauteed Mixed Mushrooms

Vegan Sausage Baked Rice

Fusilli Pasta Aglio Olio with Mushroom

Eggless Bread and Butter Pudding

Wintermelon Tea

FULL DAY

Seminar Package Set A

\$29.00 Per Pax - min. 30 Pax

MORNING BREAK A

Cocktail Samosa

Steamed Mini Yam Cake with Sweet
Sauce on Side

Mini Eggless Apple Strudel

Vegan Chicken Mayo Finger Sandwich or
Vegetable Ciabatta

Hot Coffee with Sugar and Creamer

Hot Tea with Sugar and Creamer

AFTERNOON BREAK

Golden Vegetable Croquette with Citrus
Vegan Aioli

Steamed Vegan Siew Mai

Assorted Eggless Mini Cheesecake

Hot Coffee with Sugar and Creamer

Hot Tea with Sugar and Creamer

LUNCH

Mamak Mee Goreng

Wok-Fried Sin Chow Fried Rice or Thai
Pineapple Fried Rice

Malay Style Tahu Goreng or Fried
Beancurd in Thai Dipping Sauce

Chap Chye (Mixed Vegetables)

Vegan Fish Fillet with Tartare Sauce or
Signature Vegan Fish in Thai Sauce

Signature Vegan Curry Chicken with
Potatoes

Vegetable Gyoza with Vinegar Dip

Chilled Cheng Tng with Snow Fungus and
Longan or Fresh Fruits Platter

Iced Lemon Tea

FULL DAY

Seminar Package Set A

\$32.00 Per Pax - min. 25 Pax

MORNING BREAK A

Cocktail Samosa

Steamed Mini Yam Cake with Sweet
Sauce on Side

Mini Eggless Apple Strudel

Vegan Chicken Mayo Finger Sandwich or
Vegetable Ciabatta

Hot Coffee with Sugar and Creamer

Hot Tea with Sugar and Creamer

AFTERNOON BREAK

Golden Vegetable Croquette with Citrus
Vegan Aioli

Steamed Vegan Siew Mai

Assorted Eggless Mini Cheesecake

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Iced Lemon Tea

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Cheddar Cheese Finger Sandwich
Triangle Hashbrown
Mini Eggless Muffin
Hot Coffee with Sugar and Creamer
Hot Tea with Sugar and Creamer

AFTERNOON BREAK

Golden Vegetable Croquette with Citrus
Vegan Aioli
Steamed Vegan Siew Mai
Assorted Eggless Mini Oreo Cheesecake
Hot Coffee with Sugar and Creamer
Hot Tea with Sugar and Creamer

LUNCH

Biryani Rice
Vegan Mysore Mutton or Vegan Mutton
Rendang
Paneer Butter Masala (Gravy)
Aloo Gobi Masala (Cauliflower & Potato
Masala) or Gobi Manchurian
Vegan Sweet and Sour Fish or Vegan Cereal
Fish
Assorted Naan Basket and Pappadum
Braised Tofu with Mixed Vegetables
Chilled Aiyu Jelly with Fruit Cocktail or Chin
Chow with Longan or Sweet Potato Soup
Lemongrass Pandan Drink

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MORNING BREAK B

Cocktail Samosa

Vegetable Pie

Vegan Egg Mayo Sandwich

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LUNCH

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Wintermelon Tea

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AFTERNOON BREAK

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Spring Roll

Hot Coffee with Sugar and Creamer

Hot Tea with Sugar and Creamer

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Wintermelon Tea