



Chef on Call

Your preferred meal, pre-selected

From Kuala Lumpur

Chef on Call

to London, Auckland, Melbourne, Sydney, Adelaide, Seoul, Tokyo, Osaka, Beijing or Shanghai



**Braised
Lamb
Shank**
(AGML)

Lamb shank cooked slowly in braising jus until meltingly tender, served with mashed potato and ratatouille



**Southern
Style
Barbecued
Beef Ribs**
(AHML)

Beef ribs marinated in a smokey barbecue sauce accompanied with a warm potato and corn salad and roasted pumpkin



**Angus
Beef
Burger**
(AIML)

Comfort food for many, our version consists of a juicy beef patty in a brioche bun with traditional condiments and a dash of sambal mayonnaise. Served with potato crisps



**Malaysian
Beef
Rendang**
(AJML)

A Malaysian traditional dish of beef braised in coconut milk, fragrant with lemongrass, ginger and galangal served with steamed rice and mixed vegetables

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Steamed Fish with Ginger Soy Sauce

(AKML)

An oriental classic, the tender texture of the fish is complemented by the ginger infused soy sauce. Enjoy this dish with steamed rice and mixed vegetables



Pasta Primavera

(ALML)

A light option of pasta tossed in olive oil and herbs, topped with a melange of seasonal vegetables and shaved Parmesan



Malaysian Style Honey Roasted Chicken

(AMML)

Malaysian style roasted soy and honey marinated chicken presented with nasi ulam and turmeric spiced vegetables



**Grilled Rib
Eye of Beef**
(BAML)

Grilled rib eye of beef, served with potato soufflé, asparagus, carrots and hollandaise sauce.



Lamb Biryani
(BCML)

Braised lamb cubes in biryani spices served with biryani rice and vegetables acar.



**Braised
Lamb Shank**
(BDML)

Mediterranean styled braised lamb shank. The lamb has been seasoned with just salt and black pepper, rubbed with pesto, seared to seal and then braised. It is served with horseradish mash, tomato and a drizzle of lamb jus.



**Ayam Masak
Merah**
(BEML)

Braised chicken thigh in sweet tomato gravy, served with ghee rice and stir-fried mixed vegetables in turmeric and mustard seed.



**Grilled Rib
Eye of Beef**
(CAML)

Grilled rib eye of beef served with potato pancake, broccoli florets, turned carrots and black pepper sauce.



**Chicken
Curry
Kapitan**
(CBML)

Braised cubes of chicken thigh in light curry gravy infused with lemongrass, galangal and turmeric. Accompanied with steamed rice and Asian greens.



**Asam Pedas
Fish**
(CCML)

Braised fillet of monk fish in hot and sour gravy, complemented with steamed jasmine rice and sautéed green beans.



**Wok Fried
Egg Noodles**
(CDML)

Wok fried egg noodles with garlic oyster sauce, served with seared prawns, baby pak choy and carrots.



**Oxtail
Ravioli with
Garlic Jus**
(CEML)

Filled ravioli with oxtail, served with sautéed spinach, roasted rosemary vegetables and garlic jus.



Braised Beef Ribs with vegetable Medley

(CGML)

Braised beef ribs in peppered sauce, accompanied by potato au gratin and medley vegetables.



Salmon and Cod Duo

(CIML)

Seared fillets of salmon and cod, accompanied with wasabi- infused mashed potato, baby carrots and lobster sauce.



Steamed Barramundi with Teriyaki Sauce

(CJML)

Steamed fillet of barramundi, served with steamed rice, roasted pumpkin, wilted spinach and teriyaki sauce.



Braised Chicken in Curry

(CKML)

Braised chicken in curry gravy, served with steamed rice and sautéed mixed vegetables in turmeric and mustard seed.



Stir Fried Egg Noodles with Seared Prawns

(CMML)

Stir fried egg noodles with prawns, sautéed Asian greens and black mushroom in oyster sauce.



**Beef
Tenderloin
with Green
Peppercorn
Sauce**

(DAML)

Accompanied with crunchy potato wedges and seasonal vegetables.



**Ttuk Kalbi
Korean Style
Braised Beef**

(DGML)

Served with steamed rice, sautéed vegetables and bulgalbi sauce.



**Stir Fried
Chicken Thigh
Kungpo Style**

(DCML)

Served with steamed rice, carrots and snow peas.



**Stewed
Seafood
Korean Style**

(DEML)

With steamed rice and sautéed vegetables.



**Grilled Fillet
of Beef with
Balsamic
Gravy**
(EAML)

Served with roasted potatoes, sautéed zucchini and carrots.



**Sansho
Pepper
Grilled
Chicken**
(EBML)

With steamed rice
and Japanese-style vegetables.



**Fried Chicken
with Grated
Radish Sauce**
(ECML)

Served with steamed rice,
shimeji mushrooms, pumpkin
and simmered carrots.



**Grilled
Japanese
Bluefish
“Nanban-
style”**
(EEML)

Served with steamed rice
and Japanese-style vegetables.



**Grilled Fillet
of Beef with
Mustard
Sauce**

(EGML)

With parsley fried potatoes,
sautéed mixed mushrooms,
broccoli, carrots and cauliflower.



**Sautéed
Filefish**

(EIML)

With bekko sauce, steamed rice
and Japanese-style vegetables.



**Grilled Sea
Bream
Kenchin Style**

(EJML)

With green peas rice and simmered
Japanese-style vegetables.



**Grilled
Chicken Roll
with
Vegetable
Yahata-style**

(EKML)

Served with Ginan sauce, green peas
rice, grilled king trumpet mushroom
and simmered vegetables.



**Assorted
Dim Sum**
(FAML)

Prawn dumpling, chicken siew mai and yam cake, with chilli and soya dipping sauce.



**Wok Fried
Chicken with
Mushrooms in
Soya Sauce**
(FBML)

Served with fried rice and seasonal vegetables.



**Pesto Egg
Frittata**
(FCML)

Accompanied with grilled chicken sausage, lyonnaise potatoes, sautéed mushrooms and grilled tomato.



**Cream
Cheese
Stuffed Crepe
with Raisins**
(FDML)

Paired with orange compote and a dollop of cream.



**Grilled Beef
Tenderloin
with
Mushroom
Sauce**
(FGML)

Served with lime-mashed potatoes, sautéed zucchini, buttered carrots and grain mustard.



**Pan Fried
Fillet of Fish
in Hot Bean
Sauce**
(FHML)

Paired with egg fried rice and mixed vegetables.



**Wok Fried
Assorted
Mushrooms
with Soya
Sauce**
(FKML)

Paired with egg fried rice and mixed vegetables.