



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, fragranced 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



Lobster Thermidor

(ANML)

A classic favourite of lobster in a cream sauce lightly spiced with mustard, presented with pilaf rice and a selection of garden 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 achar.



**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
Lobster
Tails**
(AFML)

Simple and regal. Just lobster and a squeeze from a baked lemon half. Divulge this platter with creamy mashed potatoes, cherry truss tomatoes and lightly buttered asparagus tips.



**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
Lobster
Tails**
(AFML)

Simple and regal. Just lobster and a squeeze from a baked lemon half. Divulge this platter with creamy mashed potatoes, cherry truss tomatoes and lightly buttered asparagus tips.



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.



Grilled Lobster Tails

(AFML)

Simple and regal. Just lobster and a squeeze from a baked lemon half. Divulge this platter with creamy mashed potatoes, cherry truss tomatoes and lightly buttered asparagus tips.



**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.



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.