



Chef-on-Call

Your preferred meal, pre-selected

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



Braised Lamb Shank

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 creamy garlic mashed, tomato and a drizzle of lamb jus.



Beef Cheek with Polenta and Vegetables

Complemented with jus, soft polenta, peas puree and tomato.



Cod Papilotte

Parchment baked grill cod infused in its juices with Kipfler potatoes, cherry truss tomatoes, green and black olive halves, pesto oil and grapes. The aroma of its presence need say no more.



Beef Rib with Apple & Demi Glaze

Braised beef rib in demi glaze to perfect doneness. Accompanied with creamy mashed potatoes infused with crushed roasted garlic. Served with caramelized apple wedge and roasted vegetables.



Pan Fried Silver Cod with Soya Glaze

Oriental touch of cod with soya glaze, accompanied with steamed fragrant rice and selected vegetables.



Grilled Lobster Tails

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.

From London Chef-on-Call



Grilled Rib
Eye of Beef
(BAML)

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



Lamb Biryani

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



Braised Lamb Shank

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

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.