



# Chef-on-Call

Your preferred meal, pre-selected



**Braised Lamb Shank**  
(AAML)

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.

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**Beef Cheek with Polenta and Vegetables**  
(ABML)

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

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**Cod Papilotte**  
(ACML)

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.

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**Beef Rib with Apple & Demi Glaze**  
(ADML)

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.

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**Pan Fried Silver Cod with Soya Glaze**  
(AEML)

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

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**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.

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**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.