

CHEF-ON-CALL



BUSINESS SUITE &
BUSINESS CLASS



FROM

KUALA LUMPUR



TO

UNITED KINGDOM & FRANCE

London & Paris

NASI LEMAK SIGNATURE

Malaysia's national dish of coconut pandan rice wrapped in banana leaf served with spiced chicken rendang, sweet and spicy prawn sambal, egg, fried anchovies and crunchy peanuts

**NASI LEMAK PRAWN SAMBAL**

Malaysia's national dish of coconut pandan rice served with sweet and spicy prawn sambal, egg, fried anchovies and crunchy peanuts

**NASI LEMAK CHICKEN RENDANG**

Malaysia's national dish of coconut pandan rice served with spiced chicken rendang, egg, fried anchovies and crunchy peanuts

**NASI LEMAK MUSHROOM SAMBAL**

Malaysia's national dish of coconut pandan rice served with sweet and spicy king oyster mushroom vegan sambal, fried tempe, sliced cucumbers and crunchy peanuts.



*Business Class tray components may include non-vegetarian items. Please pre-book your Special Dietary Meals based on your dietary restrictions.

*pictures are for illustration purposes only

FROM

KUALA LUMPUR



TO

UNITED KINGDOM & FRANCE

London & Paris

NASI DAGING UTARA

Northern Malaysian-style dish of steamed rice, smoked beef brisket slices, air asam kerisik (tamarind sauce with toasted desiccated coconut) accompanied by daun selom, cucumber, cherry tomatoes, and pomegranate

**LAKSA JOHOR**

Southern Malaysian-style laksa served with spaghetti, and gravy made with seafood stock and minced fish, garnished with thin sliced cucumber, onions, long beans and bunga kantan (torch ginger flower)

**AYAM SAMBAL BALI**

Sweet and spicy stir-fried chicken with lemongrass, served with turmeric-infused rice, pajeri nenas (pineapple relish) garnished with raw cucumber batons, cherry tomatoes and fried lemongrass julienne

**IKAN MASAK LADA MELAKA**

Malaccan-style spicy and peppery fish stir-fried with grounded peppercorns and spices, accompanied by pineapple rice and sautéed vegetables



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FROM

KUALA LUMPUR



TO

UNITED KINGDOM & FRANCE

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MALAI TANDOORI CHICKEN

Roasted tandoori chicken in spices and yoghurt marinate, served with mughlai biryani rice and bhindi masala (okra stir-fried in spices)

**GRILLED SNAPPER**

Grilled snapper accompanied by coriander beurre blanc sauce with fried potato latke (potato fritters), garnished with diced cornichon and green apple salad

**GRILLED BEEF MEDALLION**

Grilled beef medallion accompanied by sour cream and chive baked potatoes, sautéed French beans and rosemary brown jus

**SCALLOP AND PRAWN FETTUCINE**

Thai basil pomodoro fettucine pasta served with grilled scallops and grilled prawns garnished with arugula and shaved parmesan



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PUMPKIN PEARL SPELT RISOTTO



Pumpkin pearl spelt risotto served with sautéed spinach, mushroom fricassee, garnished with fried sage and leek-infused oil



PALAK PANEER



Indian-style palak paneer (cottage cheese in spinach sauce) served with paratha, basmati rice and snake gourd channa masala (snake gourd with chickpeas stir-fried in spices)



LEMON MASCARPONE TORTELLINI



Tortellini stuffed with lemon and mascarpone cheese served with sage beurre blanc, caramelised walnuts, garnished with basil-infused oil



GRILLED PANEER TIKKA



Grilled paneer tikka (grilled cottage cheese) with palak gravy (spinach sauce) served with paratha, beetroot basmati rice and rajma masala (Indian-style beans stewed)



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FROM

KUALA LUMPUR



TO

UNITED KINGDOM & FRANCE

London & Paris

TEOCHEW STEAMED FISH

Chinese Teochew-style sour and savoury steamed fish with ham choy (preserved mustard greens), served with forbidden rice, braised straw mushrooms and bok choy (Chinese cabbage)

**HAND PULLED NOODLES**

Chinese-style hand pulled noodles in garlic oil with tomato and egg gravy accompanied by omelette, mushroom and bok choy (Chinese cabbage)

**WANTAN NOODLES**

Wantan noodles tossed in oyster sauce and dark soy sauce served with honey BBQ chicken, fried prawn wantans, and blanched vegetables

**THICK FRENCH TOAST**

Thick French toast accompanied by apple cinnamon compote, blueberries, strawberries and crème fraiche garnished with toasted almonds



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FROM

KUALA LUMPUR



TO

QATAR

Doha

NASI LEMAK SIGNATURE

Malaysia's national dish of coconut pandan rice wrapped in banana leaf served with spiced chicken rendang, sweet and spicy prawn sambal, egg, fried anchovies and crunchy peanuts

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Malaysia's national dish of coconut pandan rice served with sweet and spicy king oyster mushroom vegan sambal, fried tempe, sliced cucumbers and crunchy peanuts.



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NASI DAGING UTARA

Northern Malaysian-style dish of steamed rice, smoked beef brisket slices, air asam kerisik (tamarind sauce with toasted desiccated coconut) accompanied by daun selom, cucumber, cherry tomatoes, and pomegranate

**LAKSA JOHOR**

Southern Malaysian-style laksa served with spaghetti, and gravy made with seafood stock and minced fish, garnished with thin sliced cucumber, onions, long beans and bunga kantan (torch ginger flower)

**AYAM SAMBAL BALI**

Sweet and spicy stir-fried chicken with lemongrass, served with turmeric-infused rice, pajeri nenas (pineapple relish) garnished with raw cucumber batons, cherry tomatoes and fried lemongrass julienne

**IKAN MASAK LADA MELAKA**

Malaccan-style spicy and peppery fish stir-fried with grounded peppercorns and spices, accompanied by pineapple rice and sautéed vegetables



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MALAI TANDOORI CHICKEN

Roasted tandoori chicken in spices and yoghurt marinate, served with mughlai biryani rice and bhindi masala (okra stir-fried in spices)

**GRILLED SNAPPER**

Grilled snapper accompanied by coriander beurre blanc sauce with fried potato latke (potato fritters), garnished with diced cornichon and green apple salad

**GRILLED BEEF MEDALLION**

Grilled beef medallion accompanied by sour cream and chive baked potatoes, sautéed French beans and rosemary brown jus

**SCALLOP AND PRAWN FETTUCINE**

Thai basil pomodoro fettucine pasta served with grilled scallops and grilled prawns garnished with arugula and shaved parmesan



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PUMPKIN PEARL SPELT RISOTTO



Pumpkin pearl spelt risotto served with sautéed spinach, mushroom fricassee, garnished with fried sage and leek-infused oil



PALAK PANEER



Indian-style palak paneer (cottage cheese in spinach sauce) served with paratha, basmati rice and snake gourd channa masala (snake gourd with chickpeas stir-fried in spices)



LEMON MASCARPONE TORTELLINI



Tortellini stuffed with lemon and mascarpone cheese served with sage beurre blanc, caramelised walnuts, garnished with basil-infused oil



GRILLED PANEER TIKKA



Grilled paneer tikka (grilled cottage cheese) with palak gravy (spinach sauce) served with paratha, beetroot basmati rice and rajma masala (Indian-style beans stewed)



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TEOCHEW STEAMED FISH

Chinese Teochew-style sour and savoury steamed fish with ham choy (preserved mustard greens), served with forbidden rice, braised straw mushrooms and bok choy (Chinese cabbage)

**HAND PULLED NOODLES**

Chinese-style hand pulled noodles in garlic oil with tomato and egg gravy accompanied by omelette, mushroom and bok choy (Chinese cabbage)

**WANTAN NOODLES**

Wontan noodles tossed in oyster sauce and dark soy sauce served with honey BBQ chicken, fried prawn wantans, and blanched vegetables

**THICK FRENCH TOAST**

Thick French toast accompanied by apple cinnamon compote, blueberries, strawberries and crème fraiche garnished with toasted almonds



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FROM

KUALA LUMPUR



TO

AUSTRALIA & NEW ZEALAND

Adelaide, Melbourne, Perth, Sydney & Auckland

NASI LEMAK SIGNATURE

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**NASI LEMAK PRAWN SAMBAL**

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KUALA LUMPUR



TO

AUSTRALIA & NEW ZEALAND

Adelaide, Melbourne, Perth, Sydney & Auckland

NASI DAGING UTARA

Northern Malaysian-style dish of steamed rice, smoked beef brisket slices, air asam kerisik (tamarind sauce with toasted desiccated coconut) accompanied by daun selom, cucumber, cherry tomatoes, and pomegranate

**LAKSA JOHOR**

Southern Malaysian-style laksa served with spaghetti, and gravy made with seafood stock and minced fish, garnished with thin sliced cucumber, onions, long beans and bunga kantan (torch ginger flower)

**AYAM SAMBAL BALI**

Sweet and spicy stir-fried chicken with lemongrass, served with turmeric-infused rice, pajori nenas (pineapple relish) garnished with raw cucumber batons, cherry tomatoes and fried lemongrass julienne

**IKAN MASAK LADA MELAKA**

Malaccan-style spicy and peppery fish stir-fried with grounded peppercorns and spices, accompanied by pineapple rice and sautéed vegetables



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KUALA LUMPUR



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AUSTRALIA & NEW ZEALAND

Adelaide, Melbourne, Perth, Sydney & Auckland

MALAI TANDOORI CHICKEN

Roasted tandoori chicken in spices and yoghurt marinate, served with mughlai biryani rice and bhindi masala (okra stir-fried in spices)

**GRILLED SNAPPER**

Grilled snapper accompanied by coriander beurre blanc sauce with fried potato latke (potato fritters), garnished with diced cornichon and green apple salad

**GRILLED BEEF MEDALLION**

Grilled beef medallion accompanied by sour cream and chive baked potatoes, sautéed French beans and rosemary brown jus

**SCALLOP AND PRAWN FETTUCINE**

Thai basil pomodoro fettucine pasta served with grilled scallops and grilled prawns garnished with arugula and shaved parmesan



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AUSTRALIA & NEW ZEALAND

Adelaide, Melbourne, Perth, Sydney & Auckland

PUMPKIN PEARL SPELT RISOTTO



Pumpkin pearl spelt risotto served with sautéed spinach, mushroom fricassee, garnished with fried sage and leek-infused oil



PALAK PANEER



Indian-style palak paneer (cottage cheese in spinach sauce) served with paratha, basmati rice and snake gourd channa masala (snake gourd with chickpeas stir-fried in spices)



LEMON MASCARPONE TORTELLINI



Tortellini stuffed with lemon and mascarpone cheese served with sage beurre blanc, caramelised walnuts, garnished with basil-infused oil



GRILLED PANEER TIKKA



Grilled paneer tikka (grilled cottage cheese) with palak gravy (spinach sauce) served with paratha, beetroot basmati rice and rajma masala (Indian-style beans stewed)



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KUALA LUMPUR



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AUSTRALIA & NEW ZEALAND

Adelaide, Melbourne, Perth, Sydney & Auckland

TEOCHEW STEAMED FISH

Chinese Teochew-style sour and savoury steamed fish with ham choy (preserved mustard greens), served with forbidden rice, braised straw mushrooms and bok choy (Chinese cabbage)

**HAND PULLED NOODLES**

Chinese-style hand pulled noodles in garlic oil with tomato and egg gravy accompanied by omelette, mushroom and bok choy (Chinese cabbage)

**WANTAN NOODLES**

Wantan noodles tossed in oyster sauce and dark soy sauce served with honey BBQ chicken, fried prawn wantans, and blanched vegetables

**THICK FRENCH TOAST**

Thick French toast accompanied by apple cinnamon compote, blueberries, strawberries and crème fraiche garnished with toasted almonds



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FROM

KUALA LUMPUR



TO

NORTH ASIA

Tokyo & Osaka

NASI LEMAK SIGNATURE

Malaysia's national dish of coconut pandan rice wrapped in banana leaf served with spiced chicken rendang, sweet and spicy prawn sambal, egg, fried anchovies and crunchy peanuts

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Malaysia's national dish of coconut pandan rice served with sweet and spicy king oyster mushroom vegan sambal, fried tempe, sliced cucumbers and crunchy peanuts.



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KUALA LUMPUR



TO

NORTH ASIA

Tokyo & Osaka

NASI DAGING UTARA



Northern Malaysian-style dish of steamed rice, smoked beef brisket slices, air asam kerisik (tamarind sauce with toasted desiccated coconut) accompanied by daun selom, cucumber, cherry tomatoes, and pomegranate



LAKSA JOHOR



Southern Malaysian-style laksa served with spaghetti, and gravy made with seafood stock and minced fish, garnished with thin sliced cucumber, onions, long beans and bunga kantan (torch ginger flower)



AYAM SAMBAL BALI



Sweet and spicy stir-fried chicken with lemongrass, served with turmeric-infused rice, pajori nenas (pineapple relish) garnished with raw cucumber batons, cherry tomatoes and fried lemongrass julienne



IKAN MASAK LADA MELAKA



Malaccan-style spicy and peppery fish stir-fried with grounded peppercorns and spices, accompanied by pineapple rice and sautéed vegetables



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KUALA LUMPUR



TO

NORTH ASIA

Tokyo & Osaka

MALAI TANDOORI CHICKEN

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**GRILLED SNAPPER**

Grilled snapper accompanied by coriander beurre blanc sauce with fried potato latke (potato fritters), garnished with diced cornichon and green apple salad

**GRILLED BEEF MEDALLION**

Grilled beef medallion accompanied by sour cream and chive baked potatoes, sautéed French beans and rosemary brown jus

**SCALLOP AND PRAWN FETTUCINE**

Thai basil pomodoro fettucine pasta served with grilled scallops and grilled prawns garnished with arugula and shaved parmesan



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FROM

KUALA LUMPUR



TO

NORTH ASIA

Tokyo & Osaka

PUMPKIN PEARL SPELT RISOTTO



Pumpkin pearl spelt risotto served with sautéed spinach, mushroom fricassee, garnished with fried sage and leek-infused oil



PALAK PANEER



Indian-style palak paneer (cottage cheese in spinach sauce) served with paratha, basmati rice and snake gourd channa masala (snake gourd with chickpeas stir-fried in spices)



LEMON MASCARPONE TORTELLINI



Tortellini stuffed with lemon and mascarpone cheese served with sage beurre blanc, caramelised walnuts, garnished with basil-infused oil



GRILLED PANEER TIKKA



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NORTH ASIA

Tokyo & Osaka

TEOCHEW STEAMED FISH



Chinese Teochew-style sour and savoury steamed fish with ham choy (preserved mustard greens), served with forbidden rice, braised straw mushrooms and bok choy (Chinese cabbage)



HAND PULLED NOODLES

Chinese-style hand pulled noodles in garlic oil with tomato and egg gravy accompanied by omelette, mushroom and bok choy (Chinese cabbage)



WANTAN NOODLES



Wantan noodles tossed in oyster sauce and dark soy sauce served with honey BBQ chicken, fried prawn wantans, and blanched vegetables



THICK FRENCH TOAST

Thick French toast accompanied by apple cinnamon compote, blueberries, strawberries and crème fraiche garnished with toasted almonds



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FROM

KUALA LUMPUR



TO

EAST MALAYSIA

Kota Kinabalu, Bintulu, Kuching, Labuan, Miri, Sibul, Sandakan & Tawau

NASI LEMAK PRAWN SAMBAL

Malaysia's national dish of coconut pandan rice served with sweet and spicy prawn sambal, egg, fried anchovies and crunchy peanuts



NASI LEMAK CHICKEN RENDANG

Malaysia's national dish of coconut pandan rice served with spiced chicken rendang, egg, fried anchovies and crunchy peanuts



NASI LEMAK MUSHROOM SAMBAL

Malaysia's national dish of coconut pandan rice served with sweet and spicy king oyster mushroom vegan sambal, fried tempe, sliced cucumbers and crunchy peanuts.



IKAN MASAK LADA MELAKA

Malaccan-style spicy and peppery fish stir-fried with grounded peppercorns and spices, accompanied by pineapple rice and sautéed vegetables



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FROM

KUALA LUMPUR



TO

EAST MALAYSIA

Kota Kinabalu, Bintulu, Kuching, Labuan, Miri, Sibul, Sandakan & Tawau

AYAM SAMBAL BALI

Sweet and spicy stir-fried chicken with lemongrass, served with turmeric-infused rice, pakeri nenas (pineapple relish) garnished with raw cucumber batons, cherry tomatoes and fried lemongrass julienne

**SCALLOP AND PRAWN FETTUCINE**

Thai basil pomodoro fettucine pasta served with grilled scallops and grilled prawns garnished with arugula and shaved parmesan

**HAND PULLED NOODLES**

Chinese-style hand pulled noodles in garlic oil with tomato and egg gravy accompanied by omelette, mushroom and bok choy (Chinese cabbage)

**PUMPKIN PEARL SPELT RISOTTO**

Pumpkin pearl spelt risotto served with sautéed spinach, mushroom fricassee, garnished with fried sage and leek-infused oil



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FROM

KUALA LUMPUR



TO

EAST MALAYSIA

*Kota Kinabalu, Bintulu, Kuching, Labuan, Miri, Sibul, Sandakan & Tawau***NASI DAGING UTARA**

Northern Malaysian-style dish of steamed rice, smoked beef brisket slices, air asam kerisik (tamarind sauce with toasted desiccated coconut) accompanied by daun selom, cucumber, cherry tomatoes, and pomegranate

**WANTAN NOODLES**

Wantan noodles tossed in oyster sauce and dark soy sauce served with honey BBQ chicken, fried prawn wantans, and blanched vegetables



FROM

KUALA LUMPUR



TO

SOUTHEAST ASIA

Bangkok, Jakarta, Bali, Hanoi, Manila, Phnom Penh, Yangon, Saigon,
Chiang Mai & Da Nang

NASI LEMAK PRAWN SAMBAL

Malaysia's national dish of coconut pandan rice served with sweet and spicy prawn sambal, egg, fried anchovies and crunchy peanuts



NASI LEMAK CHICKEN RENDANG

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IKAN MASAK LADA MELAKA

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FROM

KUALA LUMPUR



TO

SOUTHEAST ASIA

Bangkok, Jakarta, Bali, Hanoi, Manila, Phnom Penh, Yangon, Saigon,
Chiang Mai & Da Nang

AYAM SAMBAL BALI



Sweet and spicy stir-fried chicken with lemongrass, served with turmeric-infused rice, pajori nenas (pineapple relish) garnished with raw cucumber batons, cherry tomatoes and fried lemongrass julienne



SCALLOP AND PRAWN FETTUCINE



Thai basil pomodoro fettucine pasta served with grilled scallops and grilled prawns garnished with arugula and shaved parmesan



HAND PULLED NOODLES

Chinese-style hand pulled noodles in garlic oil with tomato and egg gravy accompanied by omelette, mushroom and bok choy (Chinese cabbage)



PUMPKIN PEARL SPELT RISOTTO



Pumpkin pearl spelt risotto served with sautéed spinach, mushroom fricassee, garnished with fried sage and leek-infused oil



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KUALA LUMPUR



TO

SOUTHEAST ASIA

Bangkok, Jakarta, Bali, Hanoi, Manila, Phnom Penh, Yangon, Saigon,
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PALAK PANEER

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**NASI DAGING UTARA**

Northern Malaysian-style dish of steamed rice, smoked beef brisket slices, air asam kerisik (tamarind sauce with toasted desiccated coconut) accompanied by daun selom, cucumber, cherry tomatoes, and pomegranate



FROM

KUALA LUMPUR



TO

SOUTH KOREA

Seoul

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SOUTH KOREA

Seoul

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Sweet and spicy stir-fried chicken with lemongrass, served with turmeric-infused rice, pakeri nenas (pineapple relish) garnished with raw cucumber batons, cherry tomatoes and fried lemongrass julienne

**SCALLOP AND PRAWN FETTUCINE**

Thai basil pomodoro fettucine pasta served with grilled scallops and grilled prawns garnished with arugula and shaved parmesan

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Pumpkin pearl spelt risotto served with sautéed spinach, mushroom fricassee, garnished with fried sage and leek-infused oil



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PALAK PANEER

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**GRILLED BEEF MEDALLION**

Grilled beef medallion accompanied by sour cream and chive baked potatoes, sautéed French beans and rosemary brown jus



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FROM

KUALA LUMPUR



TO

SOUTH ASIA

Mumbai, Bengaluru, Delhi, Chennai, Kathmandu, Hyderabad, Amritsar, Thiruvananthapuram, Dhaka, Colombo, Ahmedabad, Kochi, Male & Kolkata

NASI LEMAK PRAWN SAMBAL

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KUALA LUMPUR



TO

SOUTH ASIA

Mumbai, Bengaluru, Delhi, Chennai, Kathmandu, Hyderabad, Amritsar, Thiruvananthapuram, Dhaka, Colombo, Ahmedabad, Kochi, Male & Kolkata

AYAM SAMBAL BALI



Sweet and spicy stir-fried chicken with lemongrass, served with turmeric-infused rice, pajori nenas (pineapple relish) garnished with raw cucumber batons, cherry tomatoes and fried lemongrass julienne



SCALLOP AND PRAWN FETTUCINE



Thai basil pomodoro fettucine pasta served with grilled scallops and grilled prawns garnished with arugula and shaved parmesan



HAND PULLED NOODLES

Chinese-style hand pulled noodles in garlic oil with tomato and egg gravy accompanied by omelette, mushroom and bok choy (Chinese cabbage)



PUMPKIN PEARL SPELT RISOTTO



Pumpkin pearl spelt risotto served with sautéed spinach, mushroom fricassee, garnished with fried sage and leek-infused oil



*Business Class tray components may include non-vegetarian items. Please pre-book your Special Dietary Meals based on your dietary restrictions.

*pictures are for illustration purposes only

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PALAK PANEER

Indian-style palak paneer (cottage cheese in spinach sauce) served with paratha, basmati rice and snake gourd channa masala (snake gourd with chickpeas stir-fried in spices)

**GRILLED PANEER TIKKA**

Grilled paneer tikka (grilled cottage cheese) with palak gravy (spinach sauce) served with paratha, beetroot basmati rice and rajma masala (Indian-style beans stewed)



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CHINA, TAIWAN & HONG KONG

Xiamen, Shanghai, Guangzhou, Taipei, Hong Kong & Beijing

NASI LEMAK PRAWN SAMBAL

Malaysia's national dish of coconut pandan rice served with sweet and spicy prawn sambal, egg, fried anchovies and crunchy peanuts



NASI LEMAK CHICKEN RENDANG

Malaysia's national dish of coconut pandan rice served with spiced chicken rendang, egg, fried anchovies and crunchy peanuts



NASI LEMAK MUSHROOM SAMBAL

Malaysia's national dish of coconut pandan rice served with sweet and spicy king oyster mushroom vegan sambal, fried tempe, sliced cucumbers and crunchy peanuts.



IKAN MASAK LADA MELAKA

Malaccan-style spicy and peppery fish stir-fried with grounded peppercorns and spices, accompanied by pineapple rice and sautéed vegetables



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WANTAN NOODLES

Wantan noodles tossed in oyster sauce and dark soy sauce served with honey BBQ chicken, fried prawn wantans, and blanched vegetables

**GRILLED BEEF MEDALLION**

Grilled beef medallion accompanied by sour cream and chive baked potatoes, sautéed French beans and rosemary brown jus



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Bon Appétit!

Pre-order your meal of choice before your flight
and enjoy a hassle-free dining experience.