

# Chef-on-call

your preferred meal, pre-selected



**Braised Lamb Shank**  
(KULA)

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**  
(KULB)

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



**Cod Papilotte**  
(KULC)

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**  
(KULD)

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**  
(KULE)

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



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

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



**Lamb Biryani**  
(LHRB)

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



**Braised Lamb Shank**  
(LHRC)

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**  
(LHRD)

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**  
(AKLA)

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



**Chicken  
Curry  
Kapitan**  
(AKLB)

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**  
(AKLC)

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



**Wok Fried  
Egg Noodles**  
(AKLD)

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



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

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



**Braised Beef  
Ribs with  
vegetable  
Medley**  
(AUSA)

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



**Salmon and  
Cod Duo**  
(AUSB)

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



**Steamed  
Barramundi  
with Teriyaki  
Sauce**  
(AUSC)

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



**Braised  
Chicken in  
Curry**  
(AUSD)

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**  
(AUSE)

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



**Beef  
Tenderloin  
with Green  
Peppercorn  
Sauce**

(INCA)

Accompanied with crunchy potato wedges and seasonal vegetables.



**Ttuk Kalbi  
Korean Style  
Braised Beef**

(INCB)

Served with steamed rice, sautéed vegetables and bulgalbi sauce.



**Stir Fried  
Chicken Thigh  
Kungpo Style**

(INCC)

Served with steamed rice, carrots and snow peas.



**Braised Black  
Mushroom  
with Fried  
Bean Curd  
and Bamboo  
Shoot**

(INCD)

Accompanied with egg noodles and garlic siew pak choy.



**Stewed  
Seafood  
Korean Style**

(INCE)

With steamed rice and sautéed vegetables.



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

Served with roasted potatoes, sautéed zucchini and carrots.



**Sansho Pepper Grilled Chicken**  
(NRTB)

With steamed rice and Japanese-style vegetables.



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

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



**Seafood Coconut Curry**  
(NRTD)

Served with long-grain rice.



**Grilled Japanese Bluefish "Nanban-style"**  
(NRTE)

Served with steamed rice and Japanese-style vegetables.



**Grilled Fillet of Beef with Mustard Sauce**  
(KIXA)

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



**Beef Sukiyaki**  
(KIXB)

With steamed rice, simmered Japanese vegetables and sukiyaki sauce.



**Sautéed Filefish**  
(KIXC)

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



**Grilled Sea Bream Kenchin Style**  
(KIXD)

With green peas rice and simmered Japanese-style vegetables.



**Grilled Chicken Roll with Vegetable Yahata-style**  
(KIXE)

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



**Assorted Dim Sum**  
(PEKA)

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



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

Served with fried rice and seasonal vegetables.



**Pesto Egg Frittata**  
(PEKC)

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



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

Paired with orange compote and a dollop of cream.



**Stuffed Pancake with Peach**  
(PEKE)

With mixed berries compote and maple syrup.



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

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



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

Paired with egg fried rice and mixed vegetables.



**Fillet of Fish with Sambal Sauce**  
(PVGC)

Served with steamed rice and green beans.



**Assorted Dim Sum**  
(PVGD)

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



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

Paired with egg fried rice and mixed vegetables.