

Chef-on-call

your preferred meal, pre-selected



Beef Cheek with Polenta and Vegetables

(GCC 03 014 A)

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



Beef Rib with Apple and Demi Glace

(GCC 03 001 A)

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.



Braised Lamb Shank

(GCC 04 006 A)

Mediterranean-style braised lamb shank served with a creamy garlic mash, tomato and a drizzle of lamb jus.



Cod Papillote

(GCC 07 011 A)

Parchment baked grilled 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.



Grilled Filet Mignon

(GCC 03 003 A)

Grilled tenderloin fillet just to the right turn. Served with potato wedges, mesclun salad and au jus.



Fried Noodles with Black Pepper Chicken

(GCC 13 001 A)

Fried noodles with black pepper chicken, braised black mushroom and baby kailan.



Garoupa Fish Curry Kandar

(GCC 07 006 A)

Braised fillet of garoupa in curry gravy, accompanied with steamed rice and mixed vegetables.



Nasi Lemak with Prawn Sambal and Ikan Bilis Sambal

(GCC 11 001 A)

All-time Malaysian favourite, nasi lemak accompanied by prawn sambal, hard-boiled eggs, ikan bilis sambal and other traditional accompaniments.



Oven Baked Lamb Loin with Pumpkin

(GCC 04 005 A)

Mediterranean-style baked lamb loin served with roasted pumpkin wedge, tomato-olive relish and a drizzle of lamb jus.



Pan Fried Silver Cod with Soya Glaze

(GCC 07 001 A)

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



Prawn Brochette with Tomato Linguine

(GCC 12 004 A)

A brochette of grilled pearl prawns, lightly seasoned, on moist tomato linguine tossed with pumpkin, garlic, chili flakes and mint. Asparagus tips are placed to finish a hearty, delicate dish with a twist of fresh milled black pepper.



Sweet and Sour Snapper

(GCC 07 013 A)

An avant-garde presentation but taste is authentic to the last bite. A hollowed yellow pepper is roasted and filled to the brim with sweet and sour fish fillets. This is also served with steamed rice. To finish, pickles of chilli-radish-onions are placed on top of filling with a shower of chopped parsley all over.



Homemade Chicken Lasagna

(GCC 02 036 B)

A medley of classical Italian thin flat pasta with chicken Bolognese. Topped with tomato coulis and cream sauce, sprinkled with parmesan cheese.



Omelette with Cheddar Cheese

(GCC 14 014 C)

With chicken sausage, baked potatoes, asparagus, sautéed mushrooms and cherry tomatoes.



Waffle with Pineapple Filling and Pastry Cream

(GCC 16 011 C)

With caramelized pineapple, mixed berries compote and maple syrup.



Braised Lamb Shank

(GCC 04 011 A)

Braised lamb shank with lamb gravy, served with potato soufflé and vine tomatoes.



Citrus Brioche French Toast

(GCC 16 006 A)

Brioche toast with poached pear, mixed berries compote and maple syrup.



Cod Papillote

(GCC 07 011 A)

Parchment baked grilled 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.



Duo of Egg Soufflé

(GCC 14 002 A)

Egg soufflé with grilled chicken sausage, potato galette, spinach and tomato.



Grilled Filet Mignon

(GCC 03 003 A)

Grilled tenderloin fillet just to the right turn. Served with potato wedges, mesclun salad and au jus.



Grilled Chicken with Tarragon and Lime Sauce

(GCC 02 003 A)

Grilled chicken with potato mousseline, glazed carrots, Kenya beans and tarragon lime sauce.



Grilled Rib Eye of Beef

(GCC 03 004 A)

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



Lamb Biryani

(GCC 04 012 A)

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



Pan Fried Salmon Fillet with Horseradish Cream

(GCC 07 018 A)

Pan fried fillet of salmon with crumbed potato cake, roasted vine tomatoes, broccoli and grainy mustard horseradish cream sauce.



Nasi Lemak with Prawn Sambal

(GCC 11 004 B)

A traditional Malaysian favourite, rice cooked in coconut milk served with spicy prawn sambal, and traditional accompaniments.



Portobello Mushroom Stroganoff

(GCC 15 006 C)

With pesto fettuccine, parmesan cheese and sour cream.



Pilaf Rice and Vegetables Curry

(GCC 15 007 C)

Aubergine and cauliflower curry, with pilaf rice and moong dhal.



Breakfast Grill

(GCC 06 002 C)

Grilled chicken brochette, beef patty and chargrilled lamb loin, with roasted baby potatoes, sautéed asparagus and green peppercorn sauce.



Ayam Masak Merah

(GCC 02 037 C)

Braised chicken thigh in sweet tomato gravy, served with tomato rice and stir-fried mixed vegetables in turmeric and mustard seed.



Garlic Prawns With Cannelloni

(GCC 09 007 C)

Sautéed prawns with garlic, paired with ricotta and spinach cannelloni, grilled vegetables, cream cheese and tomato basil sauce.



Assam Pedas Fish

(GCC 07 015 A)

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



Beef Korma

(GCC 03 012 A)

Braised beef slices in korma spices, served with steamed rice, broccoli and carrots.



Chicken Curry Kapitan

(GCC 02 008 A)

Braised cubes of chicken thigh in light curry gravy infused with lemongrass, galangal and turmeric. Accompanied with steamed rice and Asian greens.



Grilled Rib Eye of Beef

(GCC 03 013 A)

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



Lamb Rump with Herb Stuffing

(GCC 04 009 A)

Stuffed lamb rump with herbs, accompanied with potato au gratin, grilled vegetables and lamb jus.



Mixed Grill

(GCC 10 003 A)

Combinations of grilled rib eye steak, lamb hash and grilled chicken sausage. Served with sautéed potato and spinach, tomato and beef jus.



Oxtail Ravioli with Garlic Jus

(GCC 12 007 A)

Filled ravioli with oxtail, served with sautéed spinach, roasted rosemary vegetables and garlic jus.



Pan Fried Salmon

(GCC 07 014 A)

Pan fried fillet of salmon steak, served with dill potatoes, asparagus spears, roasted red capsicum, and lemon thyme cream sauce.



Poached Eggs with Potato and Spinach Hash

(GCC 14 005 A)

Duo of poached eggs served with grilled chicken sausage, sautéed potatoes, spinach and tomato.



Roasted Chicken Supreme

(GCC 02 009 A)

Roasted chicken breast served with Parisienne parsley potatoes, French beans and oven-roasted tomato sauce.



Seared Monk Fish

(GCC 07 012 A)

Seared fillet of monk fish accompanied with potato and leek ragout, steamed broccoli and caramelized pearl onion jus.



Spaghetti with Prawns, Tomato and Basil

(GCC 12 008 A)

Spaghetti tossed with tomato concasse, served with prawn brochette, sautéed courgettes, basil pesto and chili flakes.



Stir Fried Chicken

(GCC 02 012 A)

Stir fried chicken with dry chili oyster sauce, served with steamed rice, broccoli and carrots.



Vanilla Hot Cakes

(GCC 16 003 A)

Vanilla hot cakes with pear and raisin compote, maple syrup and mascarpone.



Wok Fried Egg Noodles

(GCC 13 005 A)

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

**Ayam Kecap**

(GCC 02 016 A)

Braised fried chicken with sweet soya sauce, served with turmeric rice and fried vegetables.

**Beef Rendang Lasagna**

(GCC 12 010 A)

Thin flat pasta with medley of minced beef infused with rendang gravy. Served with tomato concasse and creamy béchamel.

**Mixed Grill**

(GCC 10 005 B)

Combination of grilled beef patty, lamb cutlet and chicken sausage. Accompanied with cajun spiced potatoes cubes, tomato and thyme sauce

**Cod Papillotte**

(GCC 07 011 A)

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.

**Crusted Lamb Loin**

(GCC 04 013 A)

Oven-baked lamb loin with herb and mustard crust, served with fried polenta triangles, cherry tomatoes, mixed olives and lamb jus.

**Mutton Curry**

(GCC 04 014 A)

Braised mutton in curry gravy, accompanied by pilaf rice and stir fried mixed vegetables with turmeric and mustard seed.



Oven Baked Lamb Loin with Pumpkin

(GCC 04 005 A)

Mediterranean-style baked lamb loin served with roasted pumpkin wedge, tomato-olive relish and a drizzle of lamb jus.



Pan Fried Seabass and Salmon

(GCC 07 019 A)

Spinach tagliatelle served with pan-fried fillet of seabass and salmon, broccoli and basil tomato sauce.



Pan Fried Stuffed Chicken

(GCC 02 015 A)

Pan fried stuffed breast of chicken with mushroom duxelle. Accompanied with mashed potato, braised spinach, sautéed baby carrots and tarragon reduction.



Pan Seared Fillet of Beef

(GCC 03 016 A)

Seared fillet of beef, served with sautéed potato, carrots, green beans and herb demi glace.



Prawn Brochette with Tomato Linguine

(GCC 12 004 A)

A brochette of grilled pearl prawns, lightly seasoned, on moist tomato linguine tossed with pumpkin, garlic, chili flakes and mint. Asparagus tips are placed to finish a hearty, delicate dish with a twist of fresh milled black pepper.



Sautéed Salmon Fillet with Steamed Potatoes

(GCC 07 021 A)

Sautéed fillet of salmon served with steamed potato with chives and mixed peperonata.



Spinach Fettuccine with marinated Salmon

(GCC 12 009 A)

Spinach fettuccine tossed in pesto oil, served along with grilled marinated fillet of salmon steak, mesclun salad and sun dried tomato.



Stir Fried Sliced Beef with Carrots

(GCC 03 017 A)

Stir-fried sliced beef with ginger oyster sauce, served with steamed fragrant rice, braised kailan and carrots.



Mushroom Omelette

(GCC 14 007B)

Served with grilled chicken sausage, rösti potato, sautéed French beans and grilled tomato.



Braised Beef Ribs with Vegetable Medley

(GCC 03 008 A)

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



Braised Chicken in Curry

(GCC 02 014 A)

Braised chicken in curry gravy, served with steamed rice and sautéed mixed vegetables in turmeric and mustard seed.



Grilled Filet Mignon

(GCC 03 003 A)

Grilled tenderloin fillet just to the right turn. Served with potato wedges, mesclun salad and au jus.



Hot Cakes with Orange Ragout

(GCC 16 005 A)

Pancakes served with lemon curd, orange ragout and vanilla sauce.



Grilled Lamb Cutlet with Sage Sauce

(GCC 04 004 A)

Beautifully broiled premium lamb cutlet. Served with pea puree, vegetables and a rich rosemary and sage sauce.



Omelette Provencale

(GCC 14 006 A)

Filled omelette with onion, tomato and bell pepper. Accompanied with grilled chicken sausage, Cajun spiced potato, sautéed French beans with onions and grilled tomato.



Pine Nut Crusted Snapper Fillet

(GCC 07 017 A)

Coated snapper fillet with pine nut crust, served with saffron potato, green beans and fresh tomato salsa.



Roasted Chicken with Caramelized Shallot Chicken Jus

(GCC 02 004 A)

Roasted breast of chicken, served with fondant potato, roasted vegetables and caramelized shallot chicken jus.



Salmon and Cod Duo

(GCC 07 005 A)

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



Steamed Barramundi with Teriyaki Sauce

(GCC 07 004 A)

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



Stir Fried Egg Noodles with Seared Prawns

(GCC 13 002 A)

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



Sweet and Sour Snapper

(GCC 07 013 A)

An avant-garde presentation but taste is authentic to the last bite. A hollowed yellow pepper is roasted and filled to the brim with sweet and sour fish fillets. This is also served with steamed rice. To finish, pickles of chili-radish-onions are placed on top of filling with a shower of chopped parsley all over.



Trio Grill

(GCC 10 004 A)

Combination of grilled lamb loin, beef fillet and chicken sausage. Accompanied by potato leek galette, tomato and green pepper corn sauce.



Wok Fried Egg Noodles with Beef Strips

(GCC 13 006 A)

Wok fried egg noodles with sliced beef in garlic sesame oyster sauce and vegetables.



Nasi Lemak with Prawn Sambal

(GCC 11 005 B)

A traditional Malaysian favourite, rice cooked in coconut milk served with spicy prawn sambal, and traditional accompaniments.



Braised Lamb Shank

(GCC 04 006 A)

Mediterranean-style braised lamb shank served with a creamy garlic mash, tomato and a drizzle of lamb jus.



Breakfast Grill

(GCC 10 001 A)

Combination of grilled beef kebab, seared lamb cutlet and chicken sausage. Accompanied by potato ratte, sautéed zucchini, tomato and rosemary sauce.



Egg Roll

(GCC 14 003 A)

Rolled egg served with grilled chicken sausage, herbs, potatoes, mixed pepper, tomato and cream cheese sauce.



Chateau Beef Filet

(GCC 03 003 A)

Grilled tenderloin fillet just to the right turn. Served with potato wedges, mesclun salad and au jus.



French Toast

(GCC 16 002 A)

French toast with orange ragout, strawberry and maple syrup.



Grilled Red Mullet

(GCC 07 008 A)

Grilled red mullet served with boiled parsley potatoes, grilled pumpkin, green beans and roasted red pepper coulis.

**Lamb Biryani**

(GCC 04 007 A)

Braised lamb cubes in biryani gravy, served with biryani rice and stir fried mixed vegetables.

**Pan Fried Chicken with Paprika**

(GCC 02 013 A)

Pan fried chicken breast with creamy mushroom polenta, sautéed baby carrots, buttered broccoli and paprika sauce.

**Pan Fried Salmon Fillet**

(GCC 07 007 A)

Pan fried Norwegian salmon, accompanied with roasted garlic mashed potato, vegetable ratatouille and basil prawn sauce.

**Prawn Brochette with Tomato Linguine**

(GCC 12 004 A)

A brochette of grilled pearl prawns, lightly seasoned, on moist tomato linguine tossed with pumpkin, garlic, chili flakes and mint. Asparagus tips are placed to finish a hearty, delicate dish with a twist of fresh milled black pepper.

**Sautéed Tiger Prawn with Garlic**

(GCC 09 001 A)

Sautéed tiger prawns with garlic and herbs, served with bell pepper and carrot rice, cherry trussed tomatoes and senteur de provence sauce.

**Seared Chicken with Mozzarella Filling**

(GCC 02 005 A)

Seared fillet of chicken breast with mozzarella cheese, served with herb potatoes, roasted root vegetables and mushroom sauce.



Spinach and Cheese Cannelloni

(GCC 12 003 A)

Filled cannelloni pasta with spinach and cheese, served with sautéed mushroom and Bolognese sauce.



Stir Fried Sliced Beef with Garlic Oyster Sauce

(GCC 03 007 A)

Stir fried beef slices with garlic and ginger oyster sauce. Accompanied with steamed rice and mixed vegetables.



Grilled Medallion of Beef

(GCC 02 036 B)

Grilled medallion of beef with creamy mushroom polenta, buttered asparagus, sautéed turned carrot and black pepper sauce.



Braised Chicken Thigh In Kerutup Gravy

(GCC 02 007 A)

Braised thigh of chicken in kerutup gravy served with steamed rice and mixed vegetables.



Braised Fried Chicken Thigh In Sambal Gravy

(GCC 02 006 A)

Slow braised thigh of chicken in spicy sambal gravy, complemented with steamed rice and mixed vegetables.



Braised Lamb Shank

(GCC 04 006 A)

Mediterranean-style braised lamb shank served with a creamy garlic mash, tomato and a drizzle of lamb jus.



Cod Papillote

(GCC 07 011 A)

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.



Creamy Scrambled Egg With Chives and Onion with Smoked Salmon Fillet

(GCC 14 004 A)

Creamy chives and onion scrambled eggs on a bed of toasted muffin, accompanied with smoked salmon, asparagus and hollandaise sauce.



Daging Dendeng

(GCC 03 010 A)

Indonesian-style flattened fried beef slices in chili dressing served with steamed rice and fried okra.



Grilled Filet Mignon

(GCC 03 003 A)

Grilled tenderloin fillet just to the right turn. Served with potato wedges, mesclun salad and au jus.



Grilled Lamb Loin With Potato Soufflé

(GCC 04 010 A)

Grilled lamb loin served with potato soufflé, broccoli, tomato and rosemary sauce.



Mediterranean Breakfast Grill

(GCC 10 002 A)

Combination of grilled lamb kofta, grilled beef medallion and chicken breast, accompanied with steamed baby potatoes, cayenne red pepper and tomato coulis.



Oven Baked Lamb Loin with Pumpkin

(GCC 04 005 A)

Mediterranean-style baked lamb loin served with roasted pumpkin wedge, tomato-olive relish and a drizzle of lamb jus.



Prawn Brochette with Tomato Linguine

(GCC 12 004 A)

A brochette of grilled pearl prawns, lightly seasoned, on moist tomato linguine tossed with pumpkin, garlic, chili flakes and mint. Asparagus tips are placed to finish a hearty, delicate dish with a twist of fresh milled black pepper.



Seared Cod Fillet With Braised Creamy Orzo Pasta with Chives

(GCC 07 010 A)

Seared fillet of cod served with braised orzo pasta and cherry truss tomatoes.



Sweet and Sour Snapper

(GCC 07 013 A)

An avant-garde presentation but taste is authentic to the last bite. A hollowed yellow pepper is roasted and filled to the brim with sweet and sour fish fillets. This is also served with steamed rice. To finish, pickles of chili-radish-onions are placed on top of filling with a shower of chopped parsley all over.



Tri Colour Linguine Pasta with Grilled Prawn Skewer

(GCC 12 005 A)

Linguine pasta tossed with tomato concasse, served with grilled prawn skewer and sautéed green zucchini.



Nasi Lemak Prawn Sambal

(GCC 11 006 B)

A traditional Malaysian favourite, rice cooked in coconut milk served with spicy prawn sambal, and traditional accompaniments.



Grilled Beef with Béarnaise Sauce

(GCC 03 031 B)

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



Roast Chicken with Rosemary Balsamic Sauce

(GCC 02 033 B)

Accompanied with creamy polenta and seasonal vegetables.



Deep Fried Chicken with Mandarin Sauce

(GCC 02 034 B)

Served with steamed rice and stir fried cabbage with straw mushroom.



Deep Fried Chicken with Szechuan Sauce

(GCC 02 035 B)

Served with egg fried rice and pak choy in garlic ginger sauce.



Pan Fried Halibut with Mango Salsa

(GCC 07 041 B)

Accompanied with green peas, mashed potatoes and oven roasted vegetables.



Pan Fried Salmon with Tomato Olive Sauce

(GCC 07 042 B)

With peas, mashed potatoes and oven roasted cherry tomatoes.

**Fried Fish in Lemon Sauce**

(GCC 07 043 B)

Served with egg fried rice and stir-fried broccoli in ginger garlic sauce.

**Lamb Rendang**

(GCC 04 021 B)

Slow braised lamb with herbs, spices, galangal, ginger and chilli with steamed rice, broccoli and carrot.

**Braised Leg of Lamb in Black Bean Sauce**

(GCC 04 022 B)

Accompanied with steamed rice and wok fried cabbage.

**Tossed Pasta with Cherry Tomato and Cheese**

(GCC 12 018 B)

With creamed spinach, French beans and pine nut

**Fettuccine Pasta with Cheese Sauce**

(GCC 12 019 B)

Served with tomato kalamata olive sauce.

**Braised Marrow with Mushroom**

(GCC 15 005 B)

Accompanied with wok fried egg noodles and siew pak choy.



Wok Fried Mixed Vegetables with Plum Sauce

(GCC 15 004 B)

With steamed rice and stir-fried garlic kalia.



Chicken Wonton Noodle Soup

(GCC 13 007 B)

Hearty noodles soup of chicken wonton, rice vermicelli and choy sum, accompanied with red chili soya sauce.



Shrimps Wonton Noodle Soup

(GCC 13 008 B)

Shrimps wonton, egg noodles and choy sum, accompanied with red chili soya sauce.

**Beef Tenderloin with Green Peppercorn Sauce**

(GCC 03 026 B)

Accompanied with crunchy potato wedges and seasonal vegetables.

**Ttuk Kalbi Korean Style Braised Beef**

(GCC 03 027 B)

Served with steamed rice, sautéed vegetables and bulgalbi sauce.

**Korean Beef Skewer**

(GCC 03 028 B)

Barbeque beef skewer with steamed rice, garden vegetables and bulgogi sauce.

**Korean Herbal Chicken**

(GCC 02 024 B)

Served with steamed rice, wok fried mixed vegetables and herbal sauce.

**Ginseng Chicken**

(GCC 02 025 B)

Accompanied with steamed rice and seasonal vegetables.

**Stir Fried Chicken Thigh Kungpo Style**

(GCC 02 026 B)

Served with steamed rice, carrots and snow peas.



Oven Roasted Stuffed Chicken Breast with Spinach and Cheese

(GCC 02 027 B)

Served with creamy polenta, vegetables ratatouille and green peppercorn sauce.



Herbs Crusted Seabass Fillet

(GCC 07 032 B)

With buttered gnocchi, stuffed tomato, zucchini and tomato velouté sauce.



Fried Black Cod Fish Fillet

(GCC 07 033 B)

Accompanied with fried rice, seasonal vegetables and hot bean sauce.



Poached Salmon with Pommery Mustard Sauce

(GCC 07 034 B)

Accompanied with buttered parsley potatoes, vichy carrots and spinach.



Korean Jumbo Prawn Piccata

(GCC 09 004 B)

With steamed rice, sautéed vegetables and spicy gochujang sauce.



Stewed Seafood Korean Style

(GCC 10 010 B)

With steamed rice and sautéed vegetables.



Braised Black Mushroom with Fried Bean Curd and Bamboo Shoot

(GCC 15 001 B)

Accompanied with egg noodles and garlic siew pak choy.



Pappardelle Pasta with Sundried Tomato

(GCC 12 015 B)

With baby mushrooms and blue cheese cream sauce.



Linguine Pasta with Tomato Sauce

(GCC 12 016 B)

With fresh mozzarella cheese, green peas and red bell peppers.

**Adana Kebab**

(GCC 19 001 B)

Adana kebab with grilled lamb chop, oriental rice, sautéed vegetables and brown sauce.

**Apple Pancake**

(GCC 16 007 B)

Served with pineapple and cherries compote and vanilla sauce.

**Cod Fish With Dill Cream Sauce**

(GCC 07 022 B)

Served with polenta, seasonal vegetables and dill cream sauce.

**Grilled Chicken With Mushroom Sauce**

(GCC 02 017 B)

Accompanied with anna potato, seasonal vegetables and mushroom sauce.

**Grilled Salmon**

(GCC 07 023 B)

Served with herbs, mashed potatoes, sautéed vegetables and dill cream sauce.

**Lamb Kubasti**

(GCC 04 015 B)

With beğendi, oriental rice, green long pepper and grilled herbs tomato.

**Mixed Grill**

(GCC 10 006 B)

Combination of beef medallion, lamb chop and chicken sausage, served with roasted herbs potato and brown sauce.

**Mixed Grill With Pancake Potato**

(GCC 10 007 B)

Combination of beef skewer, lamb cutlet and grilled chicken sausage. Served with rosemary sauce.

**Nasi Lemak With Prawn Sambal**

(GCC 11 002 B)

A traditional Malaysian favourite, rice cooked in coconut milk served with spicy prawn sambal, and traditional accompaniments

**Omelette With Smoked Chicken Breast**

(GCC 14 009 B)

With roasted parsley potatoes, sautéed peas and grilled tomato.

**Prawn Shish**

(GCC 09 002 B)

Seared prawn skewers served with rigatoni pasta, fried zucchini and fresh tomato sauce.



Princess Omelette

(GCC 14 008 B)

Served with grilled chicken sausage, rissole potatoes, roasted vegetables and tomato.



Pasta With Salmon Skewer

(GCC 12 012 B)

Accompanied by creamy cheese and fresh tomato sauce.



Stir Fried Beef With Oyster Sauce

(GCC 03 018 B)

Stir fried beef slices with ginger oyster sauce, served with steamed rice and mixed vegetables.



Waffle With Caramelized Peach

(GCC 16 008 B)

Waffles with caramelized banana and peach.

**Grilled Fillet of Beef with Balsamic Gravy**

(GCC 03 019 B)

Served with roasted potatoes, sautéed zucchini and carrots.

**Grilled Fillet of Beef with Chasseur Sauce**

(GCC 03 020 B)

With roasted parsley potatoes, broccoli and carrots.

**Grilled Fillet of Beef with Garlic, Chili and Coriander Sauce**

(GCC 03 021 B)

Served with stir-fried rice noodles and seasonal vegetables.

**Braised Lamb Shoulder in Rosemary Jus**

(GCC 04 016 B)

Served with almond potatoes, red radish, broccoli and carrots.

**Roasted Loin of Lamb with Creamy Velouté**

(GCC 04 017 B)

With creamy polenta, Romanesco broccoli, roasted roma tomatoes and sautéed spinach.

**Braised Chicken Thigh with Kung Po Sauce**

(GCC 02 017 B)

Served with jade rice, broccoli, carrots and shiitake mushrooms.

**Sansho
Pepper
Grilled
Chicken**

(GCC 02 018 B)

With steamed rice and Japanese-style vegetables.

**Fried Chicken
with Grated
Radish Sauce**

(GCC 02 019 B)

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

**Grilled
Japanese
Bluefish
"Nanban-
style"**

(GCC 07 024 B)

Served with steamed rice and Japanese-style vegetables.

**Grilled
Alfonsino
with Sea
Urchin**

(GCC 07 025 B)

With steamed rice, vegetables and isobe sauce.

**Pan Fried
Greenland
Halibut with
Black Bean
Sauce**

(GCC 07 026 B)

With stir-fried udon noodles, straw mushrooms and sautéed okras.

**Seafood
Linguine
Pasta**

(GCC 10 009 B)

With tomato basil sauce.



Vegetables Lasagna

(GCC 12 013 B)

With ethnical tomato sauce.



Seafood Coconut Curry

(GCC 10 008 B)

Served with long-grain rice.



Sautéed King Salmon with Tomato Sauce

(GCC 07 027 B)

With citrus mashed potatoes and crumbed Mediterranean vegetables.



Grilled Fillet of Beef with Creamy Green Peppercorn Sauce

(GCC 03 029 B)

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



Braised Chicken with Chestnut

(GCC 02 028 B)

Accompanied with fried rice and selected vegetables.



Wok Fried Chicken with Mushrooms in Soya Sauce

(GCC 02 029 B)

Served with fried rice and seasonal vegetables.



Stewed Duck Thigh

(GCC 06 001 B)

With noodles and mixed vegetables.



Steamed Fish with Black Mushroom and Bamboo Shoot

(GCC 07 035 B)

With ginger sauce, and served with fried rice and seasonal vegetables.



Fillet of Fish with Tomato Tarragon Sauce

(GCC 07 036 B)

With fettuccine pasta and rustic vegetables à la barigoule.



Assorted Dim Sum

(GCC 18 001 B)

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



Braised Lamb Leg Julienned in Black Bean Sauce

(GCC 04 019 B)

With steamed rice and stir fried chinese cabbage with dried bean curd.



Nasi Lemak

(GCC 11 003 B)

All time Malaysian favourite, nasi lemak accompanied by prawn sambal, and other traditional accompaniments.



Pesto Egg Frittata

(GCC 14 010 B)

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



Vegetables Frittata

(GCC 14 011 B)

With grilled chicken sausage, hash brown, sautéed mushrooms and grilled tomato.



Herbs Omelette

(GCC 14 012 B)

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



Chive and Cheese Omelette

(GCC 14 013 B)

With grilled chicken sausage, hash brown, sautéed mushrooms and grilled tomato.



Cream Cheese Stuffed Crepe with Raisins

(GCC 16 009 B)

Paired with orange compote and a dollop of cream.



Stuffed Pancake with Peach

(GCC 16 010 B)

With mixed berries compote and maple syrup.

**Grilled Beef Tenderloin with Mushroom Sauce**

(GCC 03 030 B)

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

**Braised Chicken with Cordyceps Ginseng**

(GCC 02 030 B)

Served with Shanghai noodles and selected vegetables.

**Kungpo Chicken**

(GCC 02 031 B)

With steamed rice, pak choy, carrots and black mushroom.

**Braised Chicken in Black Bean Soya Sauce**

(GCC 02 032 B)

Accompanied with Shanghai noodles and seasonal vegetables.

**Pan Fried Fillet of Fish in Hot Bean Sauce**

(GCC 07 037 B)

Paired with egg fried rice and mixed vegetables.

**Pan Fried Fillet of Sole with Parsley Cream Sauce**

(GCC 07 038 B)

With roasted parsley potatoes and garlic mixed vegetables.

**Pan Fried Fish
with
Romesco
Sauce**

(GCC 07 039 B)

With buttered parsley potatoes, broccoli and pumpkin.

**Fillet of Fish
with Sambal
Sauce**

(GCC 07 040 B)

Served with steamed rice and green beans.

**Stir Fried
Shrimps with
Cashew Nut**

(GCC 09 005 B)

Served with Shanghai noodles, sugar beans, shiitake mushroom and carrots.

**Bean Curd
Rolls with
Shrimps**

(GCC 09 006 B)

Accompanied with steamed rice and seasonal vegetables.

**Braised Lamb
Leg Julienne
in Black Bean
Sauce**

(GCC 04 020 B)

With steamed rice and stir fried chinese cabbage with dried bean curd.

**Assorted Dim
Sum**

(GCC 18 002 B)

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



Wok Fried Assorted Mushrooms with Soya Sauce

(GCC 15 002 B)

Paired with egg fried rice and mixed vegetables.



Braised Baby Cabbage with Vinegar

(GCC 15 003 B)

Served with Shanghai noodles, snow peas and carrots.



Mushroom Cannelloni

(GCC 12 017 B)

With creamy red capsicum sauce



Grilled Fillet of Beef with Mustard Sauce

(GCC 03 022 B)

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



Grilled Fillet of Beef with Balsamic Sauce

(GCC 03 023 B)

Served with polenta, sautéed tomatoes, broccoli and carrots.



Grilled Fillet of Beef with Chasseur Sauce

(GCC 03 024 B)

With almond potato croquettes and stir-fried vegetables.



Beef Sukiyaki

(GCC 03 025 B)

With steamed rice, simmered Japanese vegetables and sukiyaki sauce.



Braised Lamb Shoulder in Rosemary Jus

(GCC 04 018 B)

Served with almond potatoes, turnip, broccoli and carrots.



Grilled Chicken Roll with Vegetables Yahata-style

(GCC 02 020 B)

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



Grilled Chicken Thigh with Rosemary Sauce

(GCC 02 021 B)

With duchess potatoes, broccoli and roasted vegetables.



Grilled Chicken Breast with Mushroom Cream Sauce

(GCC 02 022 B)

With paprika roasted potatoes, vegetable ratatouille, snap peas and cherry tomatoes.



Grilled Chicken with Tomato Basil Sauce

(GCC 02 023 B)

Served with roasted mashed potatoes, grilled capsicum and garden vegetables.



Sautéed Pacific Ocean Perch

(GCC 07 028 B)

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



Chinese Cabbage Roll with Deep Fried Salmon

(GCC 07 029 B)

Served with Ginan sauce, crab meat rice and simmered Japanese-style vegetables.



Sautéed Filefish

(GCC 07 030 B)

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



**Grilled Prawn
with Spicy
Tomato
Sauce**

(GCC 09 003 B)

With linguine and grilled garden vegetables.



**Bolognese
Vegetables
Lasagna**

(GCC 12 014 B)

With selected vegetables.



**Grilled Sea
Bream
Kenchin Style**

(GCC 07 031 B)

With green peas rice and simmered
Japanese-style vegetables.