

Chef-on-call

your preferred meal, pre-selected



Braised Lamb Shank

(CCM 04 006 A)

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.



Daging Masak Gulai Kampung

(CCM 03 006 B)

A traditional beef curry, served with steamed rice and pickled vegetables



Cod Papiotte

(CCM 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.



Fresh Egg Dishes-Scramble

(CCM 14 004 A)

With plain toast, chicken sausage, grilled tomato and sautéed mushrooms.



Grilled Beef Tenderloin

(CCM 03 008 A)

A generous serving of beef with gratin potatoes, and roasted vegetables dipped in morel mushroom sauce.



Grilled Salmon With Dill Cream Sauce

(CCM 07 008 A)

With parsley potatoes and grilled vegetables.



Jumbo Prawn Curry Kandar

(CCM 09 001 A)

Jumbo tiger prawn curry served with steamed rice and sautéed spicy okra.



Lobster Thermidor

(CCM 08 001 A)

A most popular crustacean, half shell lobster, filled with creamy parmesan cheese and mushrooms. Served with asparagus, carrots and baby tomatoes.



Mixed Grill

(CCM 06 001 A)

A perfect combination of beef fillet, lamb cutlet and chicken. Served with herb potatoes, grilled tomato and a rosemary garlic sauce.



Nasi Lemak With Prawn Sambal And Ikan Bilis Sambal

(CCM 11 001 A)

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



Omelette With Cheddar Cheese

(CCM 14 002 A)

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



Onion Naan With Chicken Makhani

(CCM 02 009 A)

Onion naan is served with chicken makhani complemented with mint-coriander raita.



Beef Fillet Steak With Ecrasse Potato

(CCM 03 010 B)

Beef tenderloin with mashed potatoes with beetroot and horseradish, served with Brussels sprout and shallot sauce.



Pan Fried Silver Cod

(CCM 07 005 A)

Silver cod served with boiled potatoes, buttered asparagus and zucchini. Layered with red capsicum sauce.



Pan Fried Silver Cod with Soya Glaze

(CCM 07 001 A)

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



Jumbo Prawn Tandoori With Pulao Rice

(CCM 09 003 B)

Jumbo prawn tandoori with pulao rice, pineapple and mint yoghurt chutney



Roti Canai with Sardine Sambal

(CCM 07 010 A)

Enjoying one of Malaysia's specialty is without a doubt a unique experience so this roti canai with sambal tossed sardines and a vegetable dalca is a combination fully satisfied. Savour the flavors with more roti-nice and warmed



Tenderloin Beef Minute Steak

(CCM 03 004 A)

With creamy potatoes, grilled tomato, mushrooms and herb butter.



**Grilled
Lamb Loin**

(CCM 04 004 B)

Grilled lamb loin with crushed potatoes, mushroom ragout and lamb jus



**Waffle With
Pineapple
Filling And
Pastry Cream**

(CCM 16 001 A)

With caramelized banana, mixed berries compote and maple syrup.



Seared Fillet of Beef

(CCM 03 011 B)

Seared beef fillet served with fondant potatoes, medley of roasted peppers, onion marmalade and beef jus.



Braised Lamb Shank

(CCM 04 006 A)

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



Onion & Mushroom Omelette

(CCM 14 003 B)

Onion and mushroom omelette with garlic baked potatoes, chicken sausage, sautéed zucchini and tomato.



Cod Papillote

(CCM 07 011 A)

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



Fresh Egg Dishes--- Scrambled And Sunny Side Up

(CCM 14 004 A)

Freshly prepared onboard, scrambled egg or sunny side---up served with plain toast, chicken sausage, grilled tomatoes and sautéed mushroom.



Grilled Filet Mignon

(CCM 03 003 A)

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



Lamb Shank Korma

(CCM 04 003 A)

Braised lamb shank in korma gravy, accompanied with bukharri rice and vegetable pickles.



Nasi Lemak With Prawn Sambal

(CCM 11 002 A)

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



Peach Pancakes

(CCM 16 003 A)

With redcurrant and blackberry.



Poached Cod

(CCM 07 002 A)

Poached cod fish in bouillabaisse. Served with scallops, pesto in galette potatoes, sautéed leek and cep velouté.



Glazed Chicken

(CCM 02 007 B)

Seared honey glazed chicken with almond mashed potatoes, pineapple, zucchini and chasseur sauce.



Portobello Mushroom Stroganoff

(CCM 15 003 C)

With pesto fettuccine, parmesan cheese and sour cream.



Pilaf Rice and Vegetables Curry

(CCM 15 004 C)

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



Breakfast Grill

(CCM 06 004 C)

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



Ayam Masak Merah

(CCM 02 018 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

(CCM 09 005 C)

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



Grilled Chicken with Tarragon and Lime Sauce

(CCM 02 013 B)

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



Pan Fried Salmon Fillet with Horseradish Cream

(CCM 07 015 B)

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



Lamb Biryani

(CCM 04 012 B)

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



Grilled Lobster Tails

(CCM 08 002 B)

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.



Belgian Waffles

(CCM 16 005 B)

Thick Belgian waffles served with red fruits compote, caramelized cinnamon flavoured bananas and vanilla sauce.



Braised Lamb Shank

(CCM 04 006 B)

Mediterranean-style 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 a creamy garlic mash, tomato and a drizzle of lamb jus.



Breakfast Grill

(CCM 06 002 B)

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



Cod Papillote

(CCM 07 011 B)

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.



Egg Roll

(CCM 14 005 B)

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



Chateau Beef Fillet

(CCM 03 003 B)

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



French Toast

(CCM 16 004 B)

French toast with orange ragout, strawberry and maple syrup.



Fresh Egg Dishes – Scrambled & Sunny Side Up

(CCM 14 004 B)

With plain toast, chicken sausage, grilled tomato and sautéed mushrooms.



Grilled Beef Patties & Lamb Kebab

(CCM 06 003 B)

Combination of pan fried beef patty, grilled lamb kebab and chicken sausage. Served with hash brown, tomato, sautéed beans and au jus.



Grilled Lobster Tails

(CCM 08 002 B)

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 Red Mullet

(CCM 07 014 B)

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



Lamb Biryani

(CCM 04 010 B)

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



Lamb Knuckle

(CCM 04 011 B)

Complemented with mashed sweet potatoes, marinated asparagus, carrots with coriander and served with rosemary garlic lamb jus.



Oven Baked Lamb Loin With Pumpkin

(CCM 04 005 B)

Mediterranean-style baked lamb loin. The lamb has been seasoned with just salt and black pepper, rubbed with pesto, seared to seal and then baked. It is served with a roasted pumpkin wedge, tomato-olive relish and a drizzle of lamb jus.



Pan Fried Chicken With Paprika

(CCM 02 012 B)

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



Pan Fried Salmon Fillet

(CCM 07 012 B)

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



Prawn Brochette With Tomato Linguine

(CCM 12 004 B)

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 Prawns With Garlic

(CCM 09 004 B)

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**

(CCM 02 011 B)

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



**Vanilla
Skewer of
Flatfish and
Scallop**

(CCM 10 001 B)

Seared vanilla skewer of flatfish and scallop served with squid ink risotto, creamy sugar beans fondue and vanilla sauce.



Grilled Beef with Béarnaise Sauce

(CCM 03 015 B)

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



Roast Chicken with Rosemary Balsamic Sauce

(CCM 02 013 B)

Accompanied with creamy polenta and seasonal vegetables.



Deep Fried Chicken with Mandarin Sauce

(CCM 02 014 B)

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



Deep Fried Chicken with Szechuan Sauce

(CCM 02 015 B)

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



Braised Chicken with Mushroom and Black Fungus

(CCM 02 016 B)

Served with steamed rice and wok fried pak choy.



Pan Fried Halibut with Mango Salsa

(CCM 07 016 B)

Accompanied with green peas mashed potatoes and oven roasted vegetables.



Pan Fried Salmon with Tomato Olive Sauce

(CCM 07 017 B)

With peas mashed potatoes and oven roasted cherry tomatoes.



Pan Fried Halibut and Prawn

(CCM 07 015 B)

With tossed vegetables pasta and tomato basil sauce.



Fried Fish in Lemon Sauce

(CCM 07 018 B)

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



Lamb Rendang

(CCM 04 012 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

(CCM 04 015 B)

Accompanied with steamed rice and wok fried cabbage.



Tossed Pasta with Cherry Tomato and Cheese

(CCM 12 009 B)

With creamed spinach, French beans and pine nut



**Fettuccine
Pasta with
Cheese Sauce**

(CCM 12 010 B)

Served with tomato kalamata olive sauce.



**Braised
Marrow with
Mushroom**

(CCM 15 002 B)

Accompanied with wok fried egg noodles and siew pak choy.



**Wok Fried
Mixed
Vegetables
with Plum
Sauce**

(CCM 15 001 B)

With steamed rice and stir-fried garlic kalia.



**Chicken
Wonton
Noodle Soup**

(CCM 13 001 B)

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



**Shrimps
Wonton
Noodle Soup**

(CCM 13 002 B)

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



**Grilled
Lobster Tails
in Shell**

(CCM 08 003 B)

Simple and regal. Just lobster and a squeeze from a baked lemon half. Divulge this platter with creamy mash potato, cherry truss tomatoes and lightly buttered asparagus tips.



Braised Leg of Lamb in with Preserved Vegetables

(CCM 04 014 B)

Accompanied with steamed rice and wok fried garlic pak choy.



Lamb Curry

(CCM 04 013 B)

Traditional lamb curry with briyani rice and palak paneer, served with papadum rolls.