

S A P O R E

PRIVATE CHEF AT YOUR HOME

One Occasion (Lunch/ Dinner) RM400/day

Two Occasions (Lunch and Dinner in a day) RM500/day

LUNCH MENU, 3 COURSES RM80 PER PAX

STARTER

- Caesar salad with condiments and chicken
- Mushrooms soup with fresh cream
- Grill asparagus and ham with mozzarella
- Assorted Cold cut and cheese
- Tomato soup with prawns
- Eggplant and tomatoes cake with mozzarella
- Prawns cocktails with lettuce
- Spinach with beetroot and salad with feta cheese
- Potato and bacon soup with leeks
- Vegetarian crostini with Asian flavor
- Tomatoes and mozzarella caprese salad
- Ham prosciutto with rock melon

MAIN COURSE

- Sweet and sour fish with white rice
- Grilled chicken with Mediterranean salad
- Pasta with mushrooms and smoked duck
- Duck confit with lentil and balsamic
- Red curry chicken with prawns Thai style
- Grilled beef with mashed potato and beef juice

- Panfried lamb with carrot mashed
- Panfried seabass with lemon butter sauce
- Big Break fast with sausage ham and backed beans
- Spaghetti with prawns, baby tomatoes and chilly
- Seafood soup in Thai style or French style
- Nasi Boyari with fried chicken and sambal
- Optional: pork, pork ribs, pork chop, burger are available

DESSERT

- Panna cotta with berry
- Apple tart
- Tiramisu
- Fresh fruits platter
- Gelato vanilla with berries
- Marinated fresh berries with cream angles
- Fresh mango with gelato vanilla
- Apple pie crumble
- Banana strudel
- Opera coffee cake

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DINNER MENU, 4 COURSES RM220 per pax

1. SOUPS

- Cream of Cauliflower (V)
- Clam Chowder
- French Onion soup
- Gazpacho
- Minestrone
- Thai Pumpkin (V)
- Wild Mushroom (V)

2. SALAD

- Caesar Salad with Turkey Bacon & Egg
- Cherry Tomato Balsamico (V)
- Chicken & Pomelo Salad
- Corn Kernels with Coconut Salad (V)
- Gado Gado (V)
- Garden Greens with House Dressing (V)
- Grilled Oyster Mushroom (V)
- Roasted Potato Salad (V)
- Roasted Vegetable Salad (V)
- Vietnamese Chicken Salad
- Crab & Mango Salad
- Duck & Pomelo Salad
- Nicoise Salad
- Tuna Barley Salad
- Thai Beef Salad

DRESSING

- Blue cheese dressing
- Ceasare dressing
- Aioli dip
- Italian herb dressing
- French dressing
- Spicy dressing
- 1000 island

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- Tartare sauce
- Cocktail dressing
- Ranch dressing
- Kikkoman soy sauce
- Mignonette

CONDIMENTS

- Salsa verde
- Pesto sauce
- Sundried tomato pesto dip
- Sour cream
- Melba toast
- Crostini bread stick
- Garlic crouton
- Chopped spring onion
- Chopped beef bacon
- Chopped smoked salmon
- Turkey ham toast/ cracker
- Mustard, Dijon
- Mustard, English
- Wasabi
- Horseradish
- Pickled gherkin
- Sweet relish
- Lemon wedges
- Chopped boiled egg
- Parmesan shaves
- Parmesan grates

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3. MAIN COURSE

3a) Western style

- Beef Wellington
- Braised Oxtail Provencal
- Chargrilled Rack of Lamb
- Crispy Skin Salmon with Coriander Relish
- Duck Confit Cassoulet
- Herbed Crusted of Lamb
- Lemon Herbed Butterfish
- Lemon Roast Spring Chicken
- Mascarpone Pesto Chicken
- Miso Butterfish with Cold Soba
- Pie - Chicken & Leek
- Pie - Beef
- Roast Beef & Yorkshire Pudding
- Rosemary & Garlic Roast Chicken
- Rosemary & Garlic Roastf Lamb
- Seafood Au Gratin
- Sirloin Steak with Bearnaise Sauce
- Vegetarian Moussakka

WESTERN Sides

- Brussels Sprouts with Roasted Chestnuts
- Buttered Broccoli with Almond Flakes
- Buttered Mixed Vegetables
- Buttered Zucchini with Herbs
- Garlic & Rosemary Fried Potatoes
- Garlic Mashed Potatoes with Gravy
- Grilled Asparagus with Hollandaise Sauce
- Potato Au Gratin
- Ratatouille
- Rosemary & Garlic Roast Potatoes

- Shoestring Fries with Aioli
- Wedges with Sour Cream
- Wild Mushroom Balsamico

3b) ASIAN Mains

- Assam Seabass with Okra & Steamed Basmati Rice
- Ayam Percik served with Nasi Kerabu, Ulam, Salted Egg & Keropok
- Ayam Rendang with Nasi Lemak
- Green Curry Chicken with Kaffir Rice & Pomelo Salad
- Marsala Lambshank-Pilaff Rice, Cucumber Raita & Papadum
- Red Duck Red Curry with Kaffir Rice & Pomelo Salad
- Braised Beef Rendang Short Ribs with Nasi Campur
- Noodle Soup with Cod, Vermicelli, Salted Vegetables
- Sambal Udang Tumis with Rice, Achar Jelata
- Spicy Steamed Chicken with white rice & soup
- Thai Styled Steamed Sea Bass
- Kung Po Chicken
- Deep Fried Sea Bass in Thaiicious Sauce
- Stuffed Silken Tofu
- Braised Chicken & beancurd Sticks in Bean Paste
- Stir Fried Egg Plant with Thai Basil (Vegetarian)
- Braised Mushrooms with Bok Choy (Vegetarian)
- Garoupa Fillet with Broccoli

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3c) GRILL STATION (if you have a grill) to chose one or a combo of 2:

- Beef Skewers
- Butterfish in Banana leaf
- Calamari
- Handmade Chicken or Beef burgers
- Lamb Kebabs
- Lamb Shoulder
- Leg of Lamb
- Marinated Prawn Skewers
- Mixed Vegetables Skewers
- Rack of Lamb
- Salmon Steak
- Seafood Skewers
- Sirloin Steak
- Sweet Corn
- Teriyaki Chicken
- Thai Fish Cakes
- Chicken Bratwurst

3d) PASTA

- Aglio Olio Spaghettni
- Bolognese – Chicken or Beef
- Lasagna - Beef
- Macaroni Cheese
- Mushroom Lasagna
- Traditional Tomato Spaghettni
- Tunisian Eggplant Spaghettni
- Carbonara – Chicken or Beef
- Duck Confit Spaghettni
- Mascarpone Mushroom Spaghettni
- Pesto Spaghettni

- Spicy Crabmeat Spaghettni
- Spicy Seafood Spaghettni
- Spicy Zucchini Spaghettni
- Traditional Beef Meatballs Spaghettni
- Napolicious Spaghettni, tomato based with beef bacon
- Seafood Linguine tossed in sun dried tomato pesto
- Braised Oxtail with chunky vegetables in tomato sauce

4) DESSERTS

- Apple Cinnamon Tart
- Baby Banana Pudding
- Baby Banoffee Pie
- Baby Raspberry Brownies
- Baby Strawberry Cheesecake
- Berrilicious Pavlova with blueberry
- Brandy Snaps
- Chocolate Banana Tartlets
- Chocolate Dipped Strawberries
- Fresh Fruits Platter
- Fresh Fruits Skewers
- Lemon Meringue Pie
- Macaroons, blueberry lavender
- Macaroons, green tea
- Macaroons, Rose & Lychee
- Mixed Fruit Tartlet
- Freshly Brewed Gourmet Coffee and Tea