



# Chefs

## On Demand

Your Private Chef, At Your Home



Elevate your gathering with a private chef who brings **restaurant-quality cuisine straight to your home**. Whether it is a family celebration, a special dinner with friends, or an intimate soirée, enjoy a curated Western or Chinese set menu prepared **live and exclusively for you**.

**From RM288++ per person** (*minimum 6 persons*)  
Choice of **Western or Chinese Set Menu**

For enquiries, kindly email to [sales.gmkl@millenniumhotels.com](mailto:sales.gmkl@millenniumhotels.com) or contact **+603 2117 4306**

**WESTERN SET MENU A**  
**RM 388++ per person**

**BREADS**

Oven Fresh Bake of the Day  
*Choice of Condiments: Salted Butter, Unsalted Butter*

**DIPS**

Hummus, Baba Ganoush Dip, Provincial Herb-Crème Cheese Dip

**STARTER**

Salmon Tartare with Avocado, Toasted Sesame, Black Caviar, Vinaigrette Mesclun Leaves

Cream of Wild Mushroom Soup  
Garlic Herbs Butter Breads

A5 Wagyu Beef Striploin with Truffle Mashed Potatoes  
*Mushroom, Asparagus, Red Wine Reduction Sauce*

OR

Roasted Atlantic Cod Fish Provencal Herb Crust  
*Parsley, Capers, Lemon Beurre Blanc, Asparagus, Creamy Dills Mashed Potatoes, Rocket Vinaigrette Leaves*

Red Ruby Georgia Velvet, Ivory Chocolate, Forest Berry Compote

Coffee & Tea

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**WESTERN SET MENU B**  
**RM 288++ per person**

**BREADS**

Oven Fresh Bake of the Day  
*Choice of Condiments: Salted Butter, Unsalted Butter*

**DIPS**

Hummus, Baba Ganoush Dip, Provincial Herb-Crème Cheese Dip

**STARTER**

Chicken Galantine Pistachio Crust, Organic Leaf, Pepper Coulis & Aged Balsamic Dressing

Traditional Minestrone Soup with Olive Tapenade Garlic Breads

Pan-Seared Norwegian Salmon  
*Capers Saffron Sauce, Asparagus, Carrots & Fruit Tomato Grilled*

OR

Australian Angus Beef Tenderloin  
*Truffle Black Pepper Gravy, Ratatouille Timbale, Asparagus and Fruits Tomato*

Chocolate Millefeuille, Flourless Chiffon Cake Passion Cream, Chocolate Chard, Raspberry Gel

Coffee & Tea

**CHINESE SET MENU A**  
**RM 388++ per person**

北京鸭配鱼子酱  
微辣混合配以李子醋汁  
Peking Duck with Caviar  
*Micro Mild Mix Garnishing with Plum Vinaigrette*

松茸干贝海参炖鸡汤  
Double-Boiled Chicken Soup with Sea Cucumber  
*Matsutake Mushroom and Dried Scallop*

红烧花胶鹅掌  
Braised Fish Maw with Goose Webs in Supreme Oyster Sauce

淮山芦笋炒酿羊肚菌  
Stir-Fried Chinese Yam & Asparagus with Stuffed Morels Mushroom

广式龙虾伊面  
Cantonese Braised Lobster with Yee Mee Noodle

杨枝甘露  
Chilled Mango Puree with Pomelo, Sago & Vanilla Ice Cream

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**CHINESE SET MENU B**  
**RM 288++ per person**

荔晶园特色双拼  
百花酿带子, 鲜虾腐皮卷  
Lai Ching Yuen Special Duo Platter  
*Stuffed Scallops with Minced Seafood & Vegetables, Deep-Fried Prawn Bean Curd Roll*

虫草花干贝花胶乌鸡汤  
Double-Boiled Black Chicken Soup  
*Cordyceps Flower, Fish Maw & Dried Scallop*

香焗西班牙排骨  
Baked Iberico Pork Ribs

红烧西兰花花菇鲍鱼酿海参  
Braised Abalone, Stuffed Sea Cucumber  
*Mushroom & Broccoli in Supreme Oyster Sauce*

黑松露海鲜炒饭  
Fried Rice with Assorted Seafood & Black Truffle


杏仁雪蛤  
Double-Boiled Hasma with Almond Cream

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