



Hibiscus Villa Chef

Our house Chef has trained and worked at leading 5* hotels and is available to prepare local and international cuisine for villa guests.

The Hibiscus Villa Chef can cook for you:

American and Malaysian Breakfasts

Traditional Malaysian cuisine

Thai

Indonesian

International

BBQ – local fresh seafood a speciality

Prices start at RM35 per person and are payable direct to the Chef, in Malaysian Ringgit.

In addition we can offer cookery lessons and guided trips to the local market with the Chef.

Cookery lessons are carried out in the kitchen at Hibiscus Villa and cost RM150 + cost of food

A guided **trip to the market** in Kudat costs RM150.

Market trip and cookery lesson

Or why not combine the two – you can visit the market with the Chef to purchase together the food for your evening meal and then have a cookery lesson with the Chef, to learn how to prepare a traditional Malaysian meal. Cost: RM250 + cost of food.

Please contact the Villa Manager with 24 hours notice if you require the services of the Chef

BREAKFAST OPTIONS

American Breakfast

Chilled Fruit Juice
Platter of Fresh Local Fruits
Eggs any style
Pork Bacon or Beef Bacon or Turkey Ham
Beef or Chicken Sausages
Tomatoes
Baked Beans
Hash Browns

Toast and Preserves

Pancakes and Hot Oatmeal or French Toast

Malaysian Breakfast

Choice of Air Banding or Chilled Fruit Juice
Fried or Soup Noodle
Choice of Mee Hoon ,Mee or Flat Noodles
Or
Congee with your choice of Beef, Seafood or Chicken

Malaysian Breakfast Favourites

Rice Porridge with your choice of Beef, Chicken or Fish and Fried or Soup Noodles

Nasi Lemak

Coconut flavoured rice with Chicken Curry or Beef Rendang, Boiled egg, sambal ikan bilis, peanut and cucumber

EXAMPLE MENUS

International

French Onion Soup traditionally prepared with local herbs served with cheese croutons

Sunshine Hibiscus Chef Salad

Hibiscus Villa Prawn Cocktail

Traditional Fish and Chips

Grilled Lamb Chops

Grilled to your liking served with vegetables and potato of the day and mint sauce

Pan fried Chicken Breast on Vegetable Ragout served with Buttered Rice

Australian Sirloin Steak or Tenderloin

Grilled to your liking with creamy mushrooms, vegetables and potato of the day

Buttered Pasta with choice of Napolitana, Bolognese or Carbonara sauce

Hibiscus Villa Hamburger

Grounded prime beef in sesame seed bun with coleslaw and French fried potatoes

Desserts

Banana Fritters with Ice Cream

Pancakes with Ice Cream

Bubur Cha-Cha

Combination of Sweet Potato and Sago cooked in Coconut Milk

Sago Gula Melaka

One for the sweet toothed! Delicious

Rojak Buah

Traditional dessert of local fruits mixed in a tangy prawn paste, sprinkled with ground peanuts.

Malaysian

CRC3 Fried Rice with Chicken, Prawn or dried Salty Fish and Vegetables served topped with Egg

The Hibiscus Home Hinava

Thinly sliced raw fish marinated with local herbs and lime juice

Kari Ayam

A local favourite chicken cooked in a spicy curry sauce

Special Ginger Beef or Pork

Rendang Beef or Chicken

Traditional prepared with selected Malay spices

Prawn Sambal

Baked or Steamed Fish with Fresh Herbs