

A close-up photograph of a chef's hands using a silver knife and fork to carefully place a garnish on a small, round, golden-brown bread roll. The roll is topped with a mixture of diced beets, white cream, and fresh green herbs. The roll sits on a bed of light-colored breadcrumbs in a white ceramic bowl. The background is softly blurred, showing a wooden table and a person in a light blue shirt.

Private Chef

AVIATE



Preparation

To create dishes that are remarkably original, our talented chefs use the finest ingredients from artisanal producers across the world.

The Cooking

As your chef prepares a fine dining meal in your in-house chefs table, you can watch and learn new recipes.

Sit back and enjoy your very own culinary show!





The Plating

We believe that good dishes should be presented beautifully.

As a result, our chef will ensure that each meal becomes a memorable dish created just for you.

Dining Experience

There's no need to leave the house for a delicious meal!

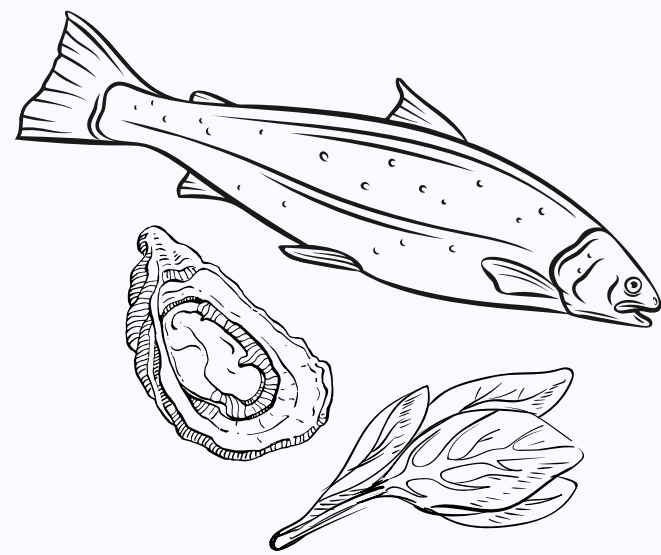
Your chef will look after your party throughout the event, and yes,

They will transform your home into the best restaurant in town.



Everywhere in Johor Bahru,

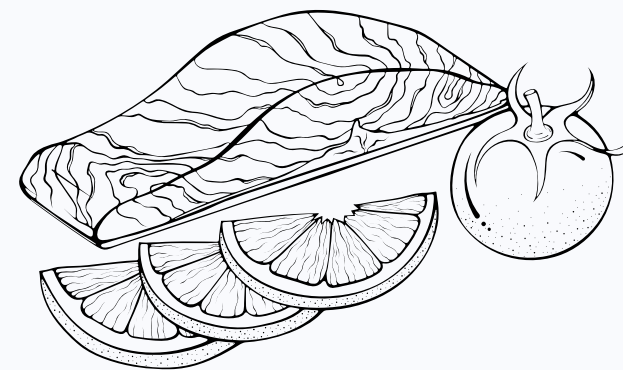
We'll cook for you



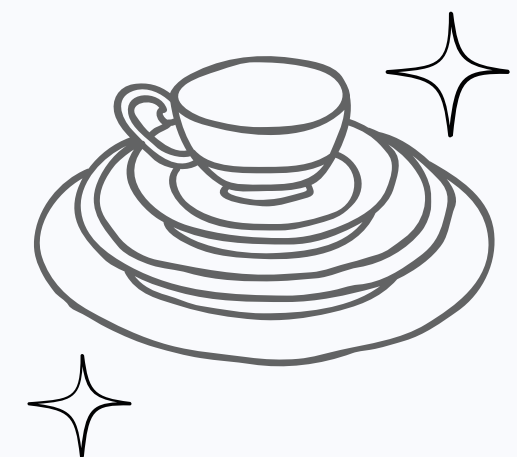
*Freshest ingredients
from us*



*Chef cook
in your kitchen*



*Meal served,
enjoy the dining !*



*Tidy up
before leaving*

We serve



Modern Fusion

Western Fine Dining



Meet Our Chef

Chef Kenny

He has over 15 years of experience in the food industry, used to work in a Hong Kong 3-stars Michelin Restaurant

He was right there in the heart of what would become more than just a hobby, so he called himself as an artist and he believe his innate creativity had led him to where he is now.

He specialised in French & Modern Fusion Cuisine.

[Discover More](#) *Private Chef • Cooking Class • Cooking Show*



Meet Our Chef

Chef Yong

*For over 10 years of experience in the food industry, his cooking philosophy is :
'Just follow your heart, and bring the most unique taste to the customers'*

*When someone asked what is his masterpiece that he is proud the most ?
'Braised Beef Cheek' is something he is immensely proud of.*

He specialised in Modern European cuisine. Especially Grilling BBQ style.

[Discover More](#) *Private Chef • Cooking Class • Cooking Show*



Our Package

Indulge

RM 350 *nett /pax*

Min 4 - 10 pax

Prestige

RM 500 *nett /pax*

Min 2 - 10 pax

Signature

RM 1,000 *nett /pax*

Min 2 - 10 pax

• *The additional service crew will be charged RM 50/hour for 8 pax or more (compulsory)*

Exclusive Services

*Private services from our
sommelier / bartender / barista*

RM 100 / per hour

Minimum 2 hours

Not included :

*Liquor, coffee bean or any milk, fruits
equipments etc*



Danny

Sommelier



Karthik

Bartender



Rizman

Barista

FAQ



How does the private chef service work?

The Chef will come to your home with the ingredients, cook, serve and even do the washing up!

How much does a private chef cost?

Prices for a private chef experience start at RM 350 per person and include all of the ingredients.

Can the sample menus on offer be modified?

Yes. We offer the ability to customise menus based on your preferences and dietary requirements.

What if I have guests with special dietary requirements?

We can cater for all different types of dietary requirements such as vegetarians, vegans, gluten free and various allergies.

Is the menu always the same?

*No. A new menu will be created for you each service.
If you prefer the same meal again, that is not a problem.*

How far in advance should I make a reservation?

Typically a week is preferred. Please contact our team if services are needed any sooner.





GET IN TOUCH

Mr Danny
012-5576900

www.aviate.com.my

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