JEFF'S CELLAR

NEW YEAR'S EVE MASQUERADE MENU

MYR 990 nett per person

Wine pairing +MYR 495 per person
(each served in 100ml pour and
followed by a selection of coffee or tea)

Please inform our team of any allergies or special dietary requests.
Our dishes are crafted using the freshest seasonal ingredients, which may vary.

AMUSE-BOUCHE
Amaebi tartare | Kinome | wasabi
Duck | Ginger | Chilli
Mackerel | Caviar | Cucumber
Nicolas Feuillatte Réserve Exclusive Brut, Chouilly

SCALLOP
Sea urchin | Caviar | Spruce
Palmer & Co. Blanc de Blancs Champagne

KNEADING
Bario salt | Extra virgin olive oil and balsamic | Butter

AMADAI
Bisque | Lobster | Potato
Domaine Albert Bichot Chablis

GRANITA
Champagne | Seasonal fruits | Raw honey

MIYAZAKI A5 WAGYU BEEF
Asparagus | Girolle | Bordelaise
OR
VENISON
Coffee | Endive | Beet
Château Malmaison, Baronne Nadine de Rothschild

TAINORI CHOCOLATE
Mousse | Ipoh white coffee sabayon & gelato | Caramelized salted buckwheat
Dow's 10 Year Old Tawny Port

PETIT FOUR
Citrus macaron | Cacao ganache truffle | Pâte de fruit | JC stamp
A selection of Segafredo Zanetti coffee or Ronnefeldt tea