



JEFF'S CELLAR

CHRISTMAS DINNER MENU THE NOËL FEAST

MYR 790 nett per person

Wine pairing +MYR 398 per person

(each served in 100ml pour)

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

Scallions | Crab | Cornflower
Squab leg | Orange | Sorrel
Quail egg | Tartelette | Otoro

Nicolas Feuillatte Réserve Exclusive Brut, Chouilly

CROUSTILLANT

Savoy cabbage | Foie gras | Squab jus

Fournier Père et Fils Pouilly-Fumé Les Deux Cailloux, Loire Valley

KNEADING

Bario salt | Extra virgin olive oil and balsamic | Butter

Supplementary course +MYR 195

LOBSTER

Champagne | Beurre blanc | Yuzu

Château Minuty Prestige Rosé +MYR79

TURKEY

Cranberry | Jus de dinde réduit | Celeriac

Roche Mazet Cuvée Spéciale Chardonnay IGP

KINMEDAI

Butternut squash | Salmon roe | Bisque

Barone di Valforte Abruzzo Pecorino D.O.P, Tenuta

GRANITÉ

Mandarin | Ginger | Cinnamon

MIYAZAKI A5 WAGYU BEEF

Jus de viande | Maitake | Garlic

Château Malmaison, Baronne Nadine de Rothschild

MONT BLANC

Chestnut | Meringue | Mousseline

Dow's 10 Year Old Tawny Port

Complete the journey +MYR 99

COCOA & WHISKY

Pair artisanal chocolates with two glasses of rare whisky of your choice



JEFF'S CELLAR

CHRISTMAS DINNER MENU DE SAISON

MYR 725 nett per person
Wine pairing +MYR 398 per person
(each served in 100ml pour)

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

Scallions | Crab | Cornflower
Squab leg | Orange | Sorrel
Quail egg | Tartelette | Otoro

Nicolas Feuillatte Réserve Exclusive Brut, Chouilly

SHIRO-IKA

Mussel | Pea | Pickled chilli

Fournier Père et Fils Pouilly-Fumé Les Deux Cailloux, Loire Valley

KNEADING

Bario salt | Extra virgin olive oil and balsamic | Butter

Supplementary course +MYR 195

LOBSTER

Champagne | Beurre blanc | Yuzu

Château Minuty Prestige Rosé +MYR79

POULET AU SEL D'IPOH

Angelica dobin mushi | Vin jaune | Kencur

Roche Mazet Cuvée Spéciale Chardonnay IGP

KINMEDAI

Butternut squash | Salmon roe | Bisque

Barone di Valforte Abruzzo Pecorino D.O.P, Tenuta

GRANITÉ

Mandarin | Ginger | Cinnamon

DUCK

Green pepper | Berries | Beet

Château Malmaison, Baronne Nadine de Rothschild

CAVIAR

Hazelnut milk | Vanilla gelato | Tuile

Dow's 10 Year Old Tawny Port

Complete the journey +MYR 99

COCOA & WHISKY

Pair artisanal chocolates with two glasses of rare whisky of your choice
