



JEFF'S CELLAR

FESTIVE MENU

MYR 790 nett per adult

Add-on wine pairing
+MYR 398 nett per guest

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

Salmon roe | Scallions | Cornflower | Wasabi
Squab leg | Orange zest | Spiced crust | Sorrel
Botan ebi | Shrimp roe gel | Shrimp chips | Finger lime | Gold leaf

SQUAB EN CROUSTILLANT

Foie gras | Cabbage | Seasonal vegetables & mushrooms | Warm jus

SOURDOUGH

Barrio salt | Pamplie butter | Extra virgin olive oil |
12-year-aged balsamic vinegar

Additional Course +MYR 190 nett

LOBSTER

Lobster reduction | Curry oil | Chilli oil | Herb oil | Glazed kohlrabi

TURBOT

Watercress & leek sauce | Burnt leek oil | Wild salad

TURKEY

Turkey leg saucisse | Truffle | Celeriac | Nasturtium |
Sous vide white meat | Turkey jus | Blanquette de dinde

GRANITA

Ume plum granita | Yuzu kosho | Matcha & fermented honey foam

LAMB SADDLE

Stuffed with spinach & chestnut |
Black garlic | Seasonal asparagus | Fermented hazelnut
– or –

MIYAZAKI A5 WAGYU

Pomme purée | Seasonal asparagus | Jus de viande

CHESTNUT

Rum & raisin | Cacao shard | Burnt rice gelato | Curd | Basil coulis

Complete the journey +MYR 99 nett

COCOA & WHISKY

Two glasses of rare whisky | Artisanal chocolates of your choice
