



JEFF'S CELLAR

PERNOD RICARD RIO DE JANEIRO MENU

MYR 990 nett per adult

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

Tuna belly | White kombu | Grated wasabi
Duck leg | Pepper relish | Duck skin
Crab | Cumin | Pickled carrot

Royal Salute 21-Year-Old Rio de Janeiro

DIVER SCALLOP

Moules au jus | Amur caviar | Green oil

Royal Salute 21-Year-Old Rio de Janeiro

SOURDOUGH

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

Supplementary course +MYR 165

LOBSTER

Wild cress | Edible flowers | Lobster reduction

FOIE GRAS

Caramélisé pear | Yuzu ponzu | Tuiles

Royal Salute 21-Year-Old Signature Blend

GRANITA

Seasonal fruit | Sauternes wine | Tonka bean

ATLANTIC COD

Kelp | Fish scales | Hatcho miso

Royal Salute 24-Year-Old Cognac Cask

or

MIYAZAKI A5 WAGYU

Pomme purée | Maitake mushroom | Jus de viande

Royal Salute 24-Year-Old Cognac Cask

BEANS

Bean shards | Peanut | Bentong ginger | Bean sprouts | Tofu
gelato | Lemongrass crème

Complete the journey +MYR 99

COCOA & WHISKEY

Two glass rare whiskeys | Artisanal chocolates
of your choice
