



JEFF'S CELLAR

AJI VEGETARIAN MENU

MYR 645 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.

TONBURI とんぶり

Kochia seeds (Land caviar)
Cashew nut cream
Salted kombu chips

HONŌ 炎

Wild mushrooms | Asparagus |
Shredded seasonal truffle | Matsutake dobin mushi

HAKKŌ 発酵

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

MISO 旨味

Celeriac velouté | Coconut kefir | Seasonal truffle slices

YASAI 野菜

21 varieties of artisanal vegetables, fruits and flowers

KUDAMONO 南の果

Seasonal French fruits | Sauternes wine | Tonka bean

KABOCHA 黒皮栗

Japanese squash | Koji crème | Fermented coconut |
Shoyu & pumpkin sauce, skin & seed crumbs

TOFU 豆腐

Tofu shards | Peanut crumbs | Ginger powder | Soy bean milk

Complete the journey +MYR 99

COCOA & WHISKEY 可可 & ウイスキー

Pairing of two rare whiskeys, complemented by artisanal chocolates
crafted to indulge and elevate your senses
