



JEFF'S CELLAR
THE BANJARAN HOTSPRINGS RETREAT

WHIMSICAL

11-COURSE MENU

MYR 725 nett per guest

In-house guest: MYR 645 nett per guest

If you have any allergies or special dietary requests, kindly inform our team member

APÉRO

White asparagus hor fun and lobster confit fowl leg with
ginger fermented of the day

CRAB

Salmon roe, finger lime, sea herbs, horseradish foam, green oil

LEAVEN

Homemade sourdough, extra virgin olive oil, balsamic vinegar,
French Pamplie butter, Bario salt

TERMITE MUSHROOM

Harvested wild mushroom with soy glaze, shredded seasonal truffle

CONSOMMÉ

Fowl consommé, flowers and herbs, creamy fermented garlic

MONKFISH

Morel and Porcini reduction, Kaluga Amur caviar, truffle, herbs oil

GUINEAFOWL

Sauce Périgueux, buah kulim maitake, nasturtium purée

REMISE EN BOUCHE

Hydrated berries and tomato, herbs and passionfruit soda

LAMB

Charcoal-grilled loin of lamb, banana shallot, bitter salad,
lamb jus, fermented coconut kefir

BEANS

Bean curd shards, Ipoh peanuts crumbs, Bentong ginger powder,
soybean mousse, local signature bean sprout, tofu gelato,
lemon grass bavarois mousse

MIGNARDISE

Assorted bite-sized desserts