



**JEFF'S CELLAR**  
THE BANJARAN HOTSPRINGS RETREAT

## WHIMSICAL

10-COURSE MENU  
MYR 725 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