



JEFF'S CELLAR
THE BANJARAN HOTSPRINGS RETREAT

MARQUÉS DE MURRIETA WINE DINNER

8-course | 5 wine pairings
MYR 890 nett per guest



AMUSE-BOUCHE

Bluefin tuna | Tosazu | White kelp
Kamasu | Wakame | Caviar
Ankimo | Porcini | Apple

2021 Pazo Barrantes Albariño, Rías Baixas, Spain

EGG'SSSSS

Crab chawanmushi | Cured duck egg | Smoked caviar
Celeriac | Brined trout roe | Yuzu zest | Sea urchin

2019 Capellanía, Rioja, Spain

SOURDOUGH

Homemade sourdough | Extra virgin olive oil | Balsamic vinegar,
French Pamplie butter | Barrio salt

KINKI

Chives | Moqueca | Golden beetroot | Kombu oil

2019 Capellanía, Rioja, Spain

PARTRIDGE

Masala wine | Confit legs | Girolle | Seasonal truffle

2012 Castillo de Ygay, Rioja, Spain

GRANITA

Seasonal fruits | Sauternes

MALLARD

Honey-glazed | Passionfruit squash purée | Foie gras foam |
Vin jaune | Wild gooseberry

or

PICANHA

Potato fondant | Chives | Seasonal asparagus | Jus bordelaise

2019 Dalmau, Rioja, Spain

ALFORFÓN

Buckwheat gelato | Poached fig in wine | Sea salt |
Extra virgin olive oil

If you have any allergies or special dietary requests, please inform our team.