



JEFF'S CELLAR

SEASONAL MENU

MYR 725 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
Duck leg | pepper relish | nasturtium
Crab | cumin | fermented carrot

MACKEREL

Lantana oil | fermented marigold leaves | buttermilk | amur caviar

SOURDOUGH

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

Supplementary course +MYR 165

LOBSTER

Wild cress | edible flowers | lobster reduction

SOLE

Salty fingers | white asparagus | lime kosho béarnaise

POUSSIN EN VESSIE

Chicken sous vide in hot spring | Matsutake mushroom dobin mushi

GRANITA

Persimmon | Sauternes wine

LAMB SADDLE

Savoy cabbage | fermented walnut | Bordelaise sauce

or

MIYAZAKI A5 WAGYU

Pomme purée | maitake mushroom | jus de viande

BAVAROIS

Almond yoghurt gelato | preserved seasonal fruits

Complete the journey +MYR 99

COCOA & WHISKEY

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