



JEFF'S CELLAR

SEASONAL MENU (WINTER)

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

Venison tartare | Scallions | Wasabi | Coffee oil
Arctic char confit | Arctic char roe | Crème fraîche
Amaebi | Shrimp chips | Finger lime | Gold leaf

KING CRAB

Blue mussel foam | Tarragon and horseradish emulsion |
Amur Kaluga caviar

SOURDOUGH

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

Supplementary course +MYR 180

LOBSTER TAIL

Lobster reduction | Curry oil | Chilli oil | Herb oil | Tortellini

TURBOT

Hazelnut | Smoked butter | Calamari and scallop mousse | Kombu oil

POUSSIN

Chicken sous vide in hot spring | Seasonal mushroom dobin mushi |
Sauce forestière | Truffle jus

GRANITA

Seasonal fruits | Sauternes wine | Ume plum foam

VENISON

Savoy cabbage | Fermented walnut | Pepper sauce | Seasonal asparagus

or

MIYAZAKI A5 WAGYU

Glazed potato | Seasonal asparagus | Jus de viande

NUT D'HIVER

Black sesame crémeux | Chocolate mousse | Kuromitsu syrup |
Sakekasu gelato | Gold leaf

Complete the journey +MYR 99

COCOA & WHISKEY

Artisanal chocolates pairs with two glasses of rare whiskies of your choice
