



JEFF'S CELLAR

## TASTING MENU

MYR 990 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

### LOBSTER TAIL

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

### FOIE GRAS

Caramélisé pear | Yuzu ponzu

### 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

### MIYAZAKI A5 WAGYU

Glazed potato | Seasonal asparagus | Jus de viande

### NUT D'HIVER

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

### COCOA & WHISKEY

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