



JEFF'S CELLAR

## PRESTIGE MENU

MYR 645 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

### DIVER SCALLOP

moules au jus | amur caviar | green oil

### SOURDOUGH

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

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*Supplementary course +MYR 165*

### LOBSTER

Wild cress | edible flowers | lobster reduction

### FOIE GRAS

pear caramelised | yuzu ponzu | tuiles

### GRANITA

Persimmon | Sauternes wine

### ATLANTIC COD

Kelp | fish scales | hatcho miso

*or*

### MIYAZAKI A5 WAGYU

Pomme purée | maitake mushroom | jus de viande

### BEANS

Bean shards | peanut | Bentong ginger | bean sprouts |  
tofu gelato | lemongrass bavarois

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*Complete the journey +MYR 99*

### COCOA & WHISKEY

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

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