



JEFF'S CELLAR

## NEW YEAR'S EVE MASQUERADE MENU

MYR 990 nett per adult

Add-on wine pairing  
+MYR 498 nett per guest

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

Spot shrimp | Shrimp roe | Kinome leaves | Pickled cucumber  
Arctic char confit | Arctic char roe | Crème fraîche | Duck chips  
Mackerel | Caviar | Crème | Caramelised onion gel

### SEA URCHIN & CAVIAR

Lobster consommé gel | Gold leaf | Celeriac mousse

### FOIE GRAS

Berries | Mousse | Duck leg | Almond chips

### SOURDOUGH

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

### LOBSTER

Grilled lobster tails | Lobster claw & pistachio tortellini |  
Lobster bisque | Farm flowers | Sea herbs

### TURBOT

Black truffle | Hazelnut | Smoked butter | Calamari & scallop mousse

### MALLARD

7-day dry-aged French duck | Fig farcie | Balsamic | Girolle | Vin jaune jus

### GRANITA

Ume plum granita | Yuzu kosho | Matcha & fermented honey foam

### MIYAZAKI A5 WAGYU

Poached asparagus | Seasonal truffle | Glazed potato with Bordelaise sauce

– or –

### VENISON

Savoy cabbage | Fermented hazelnut | Venison jus | Seasonal truffle

### TAINORI CHOCOLATE

Mousse | Ipoh white coffee sabayon & gelato | Caramelised salted buckwheat

### PETIT FOUR

Citrus macaron | Cacao ganache truffle | Pâte de fruit | JC stamp