



JEFF'S CELLAR

## CHEF'S 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

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

### 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

### MIYAZAKI A5 WAGYU

Pomme purée | maitake mushroom | jus de viande

### BAVAROIS

Almond yoghurt gelato | preserved seasonal fruits

### COCOA & WHISKEY

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