

PRESS RELEASE

CHEF LEE CHOON BOON UNVEILS NEW MULTI-SENSORY DEGUSTATION MENUS AT JEFF'S CELLAR, THE BANJARAN HOTSPRINGS RETREAT



Chef Lee Choon Boon, The Banjaran Hot Springs Retreat's Executive Chef

Ipoh, Malaysia, 1 June 2024: [Jeff's Cellar](#), one of the world's most evocative and enchanting culinary destinations, is inviting discerning diners to embark on a transformative, multi-sensory dining experience with its two new degustation menus – Prélude and Whimsical – which have been crafted by Chef Lee Choon Boon and his talented team.

With over 25 years of culinary experience at various prestigious international chain hotels, Chef Boon has cultivated a deep appreciation of diverse ingredients and a talent for uncovering their potential. At The Banjaran Hot Springs Retreat, which is celebrating its recent victory in the International Sustainable Awards 2024, Chef Boon embodies this spirit by showcasing the finest local, seasonal and sustainable produce. The newly revamped 10-course menus celebrate authentic ingredients from across Malaysia, while also integrating the most luxurious international flavours.

THE BANJARAN HOTSPRINGS RETREAT

Managed by Sunway International Hotels & Resorts
A member of Sunway Group

KINTA SUNWAY RESORT SDN BHD (199501030734), 1, Persiaran Lagun Sunway 3, Sunway City Ipoh, 31150 Ipoh, Perak Darul Ridzuan, Malaysia
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Diver Scallop from the 10-course Prélude menu

The **Prélude** menu signifies a fresh beginning, inspired by Sunway Group's Founder & Chairman, Tan Sri Sir Dr. Jeffrey Cheah AO's favourite menu: Chairman's favourite. After years of delighting our guests, Chef Boon and his team are infusing new life into this culinary journey by incorporating an exciting array of international ingredients that elevate the dining experience to new heights.

The menu commences with **Apéro**, featuring sweet fermented of the day, Champagne sabayon and guinea fowl tart, followed by **Diver Scallop** which showcases a perfectly cooked scallop topped with local Amur caviar and drizzled with fragrant herb oil, offering a sublime combination of oceanic and herbal notes. Some of Chef Boon's highlighted dishes from the menu includes the grilled Canadian **Lobster** which is accompanied by fresh cress, edible flowers and a rich lobster reduction and the melt-in-the-mouth Miyazaki A5 **Wagyu** Beef enhanced with maitake mushrooms, pomme purée and jus de viande.



The 10-course Prélude Menu features (from left): Lobster, Wagyu, Cod

Whimsical offers a contrasting experience to Prélude. Ideal for adventurous gourmands who continuously seek new inspirations, this gastronomic odyssey features diverse Asian ingredients, organic local delicacies and a creative approach to Western cooking techniques that reimagines familiar flavours.



Crab from the 10-course Whimsical menu

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Beans encapsulates the essence of this menu, with a mix of locally-sourced ingredients such as smooth texture tofu gelato accompanied by bean curd shards, Ipoh peanut crumbs, beansprout, soybean mousse, lemongrass bavarois and a dust of ginger powder, offering a taste reminiscent of taufufa, Ipoh's famous tofu pudding dessert.

Other courses to look out for include **Termite Mushroom, Lamb** and **Consommé**. The garden-harvested termite mushroom is presented with generous shavings of seasonal truffle, grilled with soy glaze until its wonderfully tender, while the lamb is grilled using premium Japanese Binchotan charcoal, which is odourless and maintains a consistent temperature. This method ensures the meat cooks evenly, locking in moisture and delivering a nice texture. The consommé slowly simmered with guineafowl and is garnished with edible flowers to transport guests' senses back to childhood memories of home-cooked soup that warms the heart.



*Favourite courses from our diners, as recommended by Ms. Grace Chan Pui Fun, F&B Manager (from left):
Leaven, Lamb, Beans*

Both of these mouth-watering menus also highlight Jeff's Cellar's home-baked sourdough bread – **Leaven** – which features a crispy crust and a spongy interior, which is perfect for dipping in Castello Banfi extra virgin olive oil and 12-year-aged balsamic vinegar – exclusively available at Jeff's Cellar!

The Prélude and Whimsical menus are both priced at MYR 725 nett per person for visiting diners. Jeff's Cellar is open daily from 18:00 to 23:00 hrs and 48-hour advanced reservations are required. For more information and to embark on a culinary journey like no other, please call **+60 5 210 7745** or email tbhr.pomelo@sunwayhotels.com.

To book your unforgettable stay at The Banjaran Hot Springs Retreat, visit www.thebanjaran.com.

Images of Chef Boon's new degustation menu can be found [here](#).

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ABOUT SUNWAY HOTELS & RESORTS

Sunway Hotels & Resorts, the hospitality division of leading Malaysian conglomerate, Sunway Group, operates and manages 11 hotels and resorts in Malaysia, Cambodia and Vietnam, representing a collection of over 3,300 guestrooms, suites and villas. The hotel group's diverse portfolio of hospitality assets and services includes ownership and management of cluster of hotels with large scale convention, meeting and exhibition facilities in an integrated resort city, to private villa destination, a wellness retreat and a portfolio of 5, 4 and 3-star hotels in mixed- use developments. For more information, please visit www.sunwayhotels.com.

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