



JEFF'S CELLAR
THE BANJARAN HOTSPRINGS RETREAT

PRÉLUDE

10-COURSE MENU
MYR 725 nett per guest

If you have any allergies or special dietary requests, kindly inform our team member

APÉRO

Champagne sabayon and truffle confit fowl leg with ginger fermented of the day

DIVER SCALLOP

Warm moules au jus, Amur caviar, herbs oil

LEAVEN

Homemade sourdough, extra virgin olive oil, balsamic vinegar, French Pamplie butter, Bario salt

FOIE GRAS

Duck liver, caramelized pear, yuzu ponzu foam, bitter leaves with white balsamic vinaigrette

CELERIAC

Velouté, seasonal truffle, coconut kefir, compressed coconut oil

LOBSTER

Grilled lobster with concentrated fresh herbs & lobster reduction

COD

Aged black cod with kelp fish scales, miso cream

REMISE EN BOUCHE

Hydrated berries and tomato, herbs and passionfruit soda

WAGYU

Miyazaki A5 Wagyu, pomme purée, maitake mushroom, jus de viande

CARAMEL

Goat milk caramel, roasted yeast mushroom, spices mousse and mulberry

MIGNARDISE

Assorted bite-sized desserts