



JEFF'S CELLAR

TERROIR MENU

MYR 645 nett per person
Wine pairing +MYR 348 per person
(5 wines, each served in 100ml pour)

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

Duck | Bentong ginger | Siu bao
Onion cookies | Duck liver | Jackfruit
Finger lime | Conger eel | Capelin roe

Nicolas Feuillatte Réserve Exclusive Brut, Chouilly

KAI SI HOR FUN

Botan ebi | Scallop | Local Kaluga Amur caviar

Fournier Père & Fils Pouilly-Fumé Les Deux Cailloux, Loire Valley

KNEADING

Bario salt | Extra virgin olive oil and balsamic vinegar | Butter

Supplementary course +MYR 180

LOBSTER

Physalis | Carrot | Curry oil

Château Minuty Prestige Rosé +MYR79

POULET AU SEL D'İPOH

Angelica dobin mushi | Vin jaune | Kencur

Roche Mazet Cuvee Speciale Chardonnay IGP

GRANITÉ

Kedondong | Sauternes | Ume

MIYAZAKI A5 WAGYU BEEF

Fondant potato | Fermented garlic | Heirloom carrot

Château Malmaison, Baronne Nadine de Rothschild

BEAN SPROUT

Amazake | Peanut | Kinako

W. Gisselbrecht Riesling, Alsace

Complete the journey +MYR 99

COCOA & WHISKEY

Artisanal chocolates pairs with two glasses of rare whiskies of your choice
