



JEFF'S CELLAR

PRESTIGE MENU

MYR 645 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

Venison tartare | Scallions | Wasabi | Coffee oil
Arctic char confit | Arctic char roe | Crème fraîche
Amaebi | Shrimp chips | Finger lime | Gold leaf

DIVER SCALLOP

Moules au jus | Amur Kalaga caviar | Green oil

SOURDOUGH

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

Supplementary course +MYR 180

LOBSTER TAIL

Lobster reduction | Curry oil | Chilli oil | Herb oil | Tortellini

FOIE GRAS

Caramélisé pear | Yuzu ponzu

GRANITA

Seasonal fruits | Sauternes wine | Ume plum foam

AMADAI

Saffron butter potato | Tilefish and clam juice reduction

or

MIYAZAKI A5 WAGYU

Glazed potato | Seasonal asparagus | Jus de viande

BEANS

Soy bean mousse | Peanut crumbs | Bentong ginger | Bean sprout veil |
Tofu gelato | Silver leaf

Complete the journey +MYR 99

COCOA & WHISKEY

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