



JEFF'S CELLAR

DE SAISON MENU

MYR 725 nett per person
Wine pairing +MYR 398 per person
(6 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

SHIRO-IKA

Caviar | Winter melon | Horseradish

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 nett

LOBSTER

Physalis | Carrot | Curry oil

Château Minuty Prestige Rosé +MYR79

ASPARAGUS

Truffle | Bottarga | Kinome

W. Gisselbrecht Riesling, Alsace

SEA BREAM

Potato | Fumet | Celeriac

Barone di Valforte Abruzzo Pecorino D.O.P, Tenuta

GRANITÉ

Kedondong | Sauternes | Ume

VENISON

Coffee | Endive | Beetroot

Château Malmaison, Baronne Nadine de Rothschild

TARTE TATIN

Macadamia nuts | Vanilla | Hōjicha

Michel Lynch Prestige Sauternes

Complete the journey +MYR 99

COCOA & WHISKEY

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