



JEFF'S CELLAR

TASTING MENU

MYR 990 nett per person
Wine pairing +MYR 498 per person
(8 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 HO 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

LOBSTER

Physalis | Carrot | Curry oil

Château Minuty Prestige Rosé

POULET AU SEL D'IPOH

Angelica dobin mushi | Vin jaune | Kencur

Roche Mazet Cuvee Speciale Chardonnay IGP

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

MIYAZAKI A5 WAGYU BEEF

Fondant potato | Fermented garlic | Heirloom carrot

Château Malmaison, Baronne Nadine de Rothschild

TARTE TATIN

Macadamia nuts | Vanilla | Hōjicha

Michel Lynch Prestige Sauternes

COCOA & WHISKEY

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