



JEFF'S CELLAR

VEGAN 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

Tonburi
Cashew crème
White kelp
Dried persimmons
Seasonal asparagus

YASAI

Artisanal flowers | Vegetables and fruits

SOURDOUGH

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

Supplementary course +MYR 180

MUSHROOM & TRUFFLE

Tortellini | Seasonal truffle | Vegan butter

VEGETARIAN EN CROUSTILLANT

Vanilla confit carrot | Yuba | Dulce | Cauliflower emulsion | Kombu oil

GRANITA

Seasonal fruits | Sauternes wine | Ume plum foam

SQUASH

Potato glazed in sage butter | Koji crème | Coconut kefir

BEANS

Amazake mousse | Peanuts | Bentong ginger |
Bean sprout veil | Tofu gelato | Silver leaf

Complete the journey +MYR 99

COCOA & WHISKEY

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