



JEFF'S CELLAR

## CHEF'S TASTING MENU

MYR 990 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

Tuna belly | White kombu | Grated wasabi  
Duck leg | Pepper relish | Duck skin  
Crab | Cumin | Pickled carrot

### DIVER SCALLOP

Moules au jus | Amur caviar | Green oil

### SOURDOUGH

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

### LOBSTER

Wild cress | Edible flowers | Lobster reduction

### SOLE

Salty fingers | Seasonal asparagus | Lime kosho, Béarnaise

### POUSSIN EN VESSIE

Chicken sous vide in hot spring | Matsutake mushroom dobin mushi

### GRANITA

Seasonal fruit | Sauternes wine | Tonka bean

### SQUAB

Savoy cabbage | Fermented walnut | Pigeon jus

### MIYAZAKI A5 WAGYU

Pomme purée | Maitake mushroom | Jus de viande

### BAVAROIS

Almond yoghurt gelato | Preserved seasonal fruits

### COCOA & WHISKEY

Two glass rare whiskeys | Artisanal chocolates  
of your choice