



JEFF'S CELLAR

AJI VEGETARIAN 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.

TONBURI とんぶり

Kochia seeds (Land caviar)
Cashew nut cream
Salted kombu chips

HONŌ 炎

Wild mushrooms | Seasonal truffle | Matsutake dobin mushi

HAKKŌ 発酵

Barrio salt | Pamplie butter | Extra virgin olive oil |
12-year-aged balsamic vinegar
&
Celeriac velouté | Savoy cabbage | Fermented walnut

YASAI 野菜

21 varieties of raw, fermented, pickled & refined
artisanal flowers | Vegetables | Fruits | Cress

KUDAMONO 南の果

Seasonal fruits | Sauternes wine | Tonka bean

KABOCHA 黒皮栗

Japanese Squash | Toasted koji crème | Coconut kefir |
Squash purée | Crumbs

TOFU 豆腐

Bean shards | Peanuts | Bentong ginger
Bean sprouts | Tofu gelato | Lemongrass crème

Complete the journey +MYR 99

COCOA & WHISKEY 可可 & ウイスキー

Two glass rare whiskeys | Artisanal chocolates
of your choice
