



JEFF'S CELLAR  
THE BANJARAN HOTSPRINGS RETREAT

# PRÉLUDE

11-COURSE MENU

MYR 725 nett per guest

In-house guest: MYR 645 nett per guest

If you have any allergies or special dietary requests, kindly inform our team member

## **APÉRO**

Champagne sabayon and truffle confit fowl leg with ginger  
fermented of the day

## **DIVER SCALLOP**

Warm moules au jus, Amur caviar, herbs oil

## **LEAVEN**

Homemade sourdough, extra virgin olive oil, balsamic vinegar,  
French Pamplie butter, Bario salt

## **FOIE GRAS**

Duck liver, caramelized pear, yuzu ponzu foam, bitter leaves with  
white balsamic vinaigrette

## **CELERIAC**

Velouté, seasonal truffle, coconut kefir, compressed coconut oil

## **LOBSTER**

Grilled lobster with concentrated fresh herbs & lobster reduction

## **COD**

Aged black cod with kelp fish scales, miso cream

## **REMISE EN BOUCHE**

Hydrated berries and tomato, herbs and passionfruit soda

## **WAGYU**

Miyazaki A5 Wagyu, pomme purée, maitake mushroom, jus de viande

## **CARAMEL**

Goat milk caramel, roasted yeast mushroom,  
spices mousse and mulberry

## **MIGNARDISE**

Assorted bite-sized desserts