

WEEKEND LUNCH JOURNEY AT JEFF'S CELLAR PRIVATE DINING SPACE

Saturday and Sunday | 12:00pm – 3:00pm
4-course lunch @ MYR 250 nett per person

Some settings reveal a different character by day. Each weekend, Jeff's Cellar welcomes guests into its private dining space for a four-course lunch within its 260-million-year-old limestone cavern. This relaxed introduction to the extraordinary restaurant gives you time to savour each course and the remarkable setting, with the rest of the afternoon still ahead.

For reservations, please WhatsApp **+60 5 210 7777**
or email **tbhr.pomelo@sunwayhotels.com**

WEEKEND LUNCH JOURNEY

WELCOME

Warm Homemade Sourdough
Barrio salt | Pamplie butter | Extra virgin oil & Balsamic vinegar

COURSE 1

Amuse-bouche
A trio of seasonal bites from our chefs

COURSE 2

Amaebi
Horseradish cream | Caviar | Dill oil

or

Celeriac
Truffle | Savoy cabbage | Fermented walnut

COURSE 3

Kagoshima A3 Wagyu Zabuton
Whipped potato | Asparagus | Miso vinegar

or

Pan-Seared Cod
Beurre blanc | Salmon roe | Chives | Potato

FINAL COURSE

Crêpe Suzette
Beurre Suzette | Vanilla ice cream | Orange

MYR 250 nett per person

A LA CARTE

Caviar

Kaviari Oscietra caviar (30 g) from russian sturgeon,
with delicate marine notes and a lingering hazelnut finish.
Blinis | Crème fraîche | Chives | Lemon
RM 475

Kai Si Hor Fun

Sashimi grade botan ebi and hokkaido scallop
Local kaluga amur caviar | Chicken and shrimp reduction
RM 98

Signature Sourdough

Artisanal homemade sourdough
Barrio salt | Pamplie butter | Extra virgin olive oil | 12-year aged balsamic vinegar
RM 60

Poulet Au Sel D'ipoh

Ipoh salted chicken, cooked sous vide in the hot spring
Angelica dobin mushi | Sauce au vin jaune | Sand ginger oil
RM 120

Bean Sprout

Amazake mousse | Ipoh peanuts | Soy foam
RM 68

Lobster

Char-broiled and served with
Lobster reduction | Prawn oil | Curry oil | Herb oil | Garden cress
RM 195