



JEFF'S CELLAR

## SEASONAL MENU

MYR 725 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

### MACKEREL

Lantana flower oil | Fermented marigold leaves | Buttermilk | Amur caviar

### SOURDOUGH

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

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*Supplementary course +MYR 165*

### 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 | Bordelaise sauce

*or*

### MIYAZAKI A5 WAGYU

Pomme purée | Maitake mushroom | Jus de viande

### BAVAROIS

Almond yoghurt gelato | Preserved seasonal fruits

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*Complete the journey +MYR 99*

### COCOA & WHISKEY

Two glass rare whiskeys | Artisanal chocolates  
of your choice

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