



JEFF'S CELLAR

THE CHAIRMAN'S FAVOURITE

AMUSE BOUCHE

"Almost Raw"

Ossetra Caviar, Pan Seared Scallop, Carrot, Cumin Sand, Crispy Duck Chips, Cress

FOIE GRAS

*French Brioche, Caramelized Onions Puree, Grape's Juice Reduction
Home Made Apricot Jam Roll*

BANFI EXPERIENCE

*Olio Extra Vergine d'Oliva :Poggio Alle Mura, Fruttato Intenso, Italiano
Balsamic Vinegar:Condimento Balsamico Etrusco Aged 12 Years Old
Turkish Flat Bread,German Sour Dough
Orange Brioche,Charcoal Oven Focaccia*

LOBSTER BISQUE

Poached Lobster, Pistachio's Spheres, Corn Kernels, Lobster Dust

PASSION FRUITS

Sorbet with Signature Pop

COD FISH

*Stewed in Tomato Consommé served with Saffron Risotto
Scallops, Mussels and Prawns*

OR

JAPANESE A5 WAGYU BEEF

Truffle's Mash, Burnt Onion, Porcini Mushrooms, Charred Spring Onion, Beef Jus

VALRHONA CHOCOLATE SPHERE

Pistachios Gelato, Berry Crumbles, Caramel Sauce

OR

IPOH WHITE COFFEE CHEESE CAKE

*Famous Local Coffee Powder Infused, Caramel Egg Jam Dip and Toast Chips
Vanilla Dust, Berries*

MIGNARDISES

Assorted Valrhona Chocolate Praline

RM 650.00 per person

Special Price for In House Guest only RM 575.00 per person

If you have any allergy or special dietary request, please do inform our ladies & gentlemen
All prices quoted in Ringgit Malaysia (RM) Inclusive of Sales & Services Tax (SST)



JEFF'S CELLAR

TASTE OF MALAYSIA

AMUSE BOUCHE

*Two Warm Scoops of Chicken Satay on Wafer Cones
With Peanut's Cream and Sliced Cucumber*

POACHED ASPARAGUS

*Crusted Mallard Duck with Five Spices Powder, Duck Egg Sous Vide
Pink Pepper Corn, Hoisin Sauce*

BANFI EXPERIENCE

*Olio Extra Vergine d'Oliva :Poggio Alle Mura, Fruttato Intenso, Italiano
Balsamic Vinegar:Condimento Balsamico Etrusco Aged 12 Years Old
Turkish Flat Bread,German Sour Dough
Orange Brioche,Charcoal Oven Focaccia*

DOUBLE BOILED HERBAL QUAIL SOUP

Foie Gras Wonton, Sliced Green onions

PASSION FRUITS

Sorbet with Signature Pop

CURRY CHICKEN BALLOTINE

Rice Pops, Kailan Chips, Whipped Potatoes

OR

TANDOORI MULWARRA LAMB RACK

Mint Yogurt, Lime & Coriander Dust, Sliced Onions

VALRHONA CHOCOLATE SPHERE

Pistachios Gelato, Berry Crumbles, Caramel Sauce

OR

IPOH WHITE COFFEE CHEESE CAKE

*Famous Local Coffee Powder Infused, Caramel Egg Jam Dip and Toast Chips
Vanilla Dust, Berries*

MIGNARDISES

Assorted Valrhona Chocolate Praline

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JEFF'S CELLAR

CAVIAR DELIGHT

“RAW”

*Fresh Shucked Fine De Claire Oyster Top with
Ossetra Caviar, Sea Grapes, Micro Flower*

WARM HAMACHI

*Sashimi Grade of Raw Yellowtail Kingfish, Warm Maine Mussel Broth
With Krystal Caviar*

THE ART OF YEAST

*Turkish Flat Bread
German Sour Dough
Orange Brioche
Charcoal Oven Focaccia*

CAULIFLOWER

*Roasted Cauliflower Soup with Hokkaido Scallop
Sevruga Caviar and 23k Edible Gold Leaf*

SORBET

Lemon Sorbet with Grey Goose Vodka

SEA URCHIN

*Homemade Uni Pasta with Sea Urchin Butter, Fresh Sea Urchin
Beluga Caviar & Italian Imported Shaved Bottarga*

GELÉE DE CHAMPAGNE ET CAVIAR

Jelly of Brut Champagne with Ossetra Caviar

MIGNARDISES

*White Chocolate Millefeuille
Dark Chocolate Ganache with Almond
Salted Caramel Ganache
Ganache Chinese Green Tea*

RM 1099.00 per person

Special Price for In House Guest only RM 1000.00 per person

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