

# IDEAS

*Full Experience Menu*



*Kudat sweet **corn** & yuzu truffle tartlet*



*Aebleskiver of confit yellow **prawn***



*Cold hinava of smoked aged **crudo***



*Seasoned heirloom rice cook in brown butter **crab***



***Brioche** roll glaze in tepache & nori butter*



*Last season granita with harum manis **mango***



***Lobster** paired with saffron tuhau*



*Shio koji **grouper** paired with smoked mushroom jus*



*Aged perak **duck** & sourdough shitake jus*



*Siphon doughnut filled with **bambangan** goodness*



*Jaws & claws chocolate & **keluak** mousse*

## 4 YEARS OF IDEAS

OITOM has been operating since 2019 right before covid season, we took it positively by thinking “ it’s going to be a slow year, and it’s super important to take this opportunity to create and improve”

For this seasonal tasting menu, we decided to bring back dishes which are crowd pleaser and improv to higher level. In this sense, we are taking this opportunity to celebrate our 4th year anniversary and give tribute to everyone that has supported us thus far !

### **Add - on**

3 Courses of Caviar (White Sturgeon Caviar)	52
Wagyu Tartare Toast Ensui Uni   White Sturgeon Caviar	89
Wagyu M/B 5 Striploin 80g Bone Marrow Jus   Black Garlic	139
A4 Japanese Wagyu Striploin 60g Bone Marrow Jus   Black Garlic	171
Wine Pairing, 6gls (From Old World to New World Wine)	155
Mix Pairing, 6 gls (Cocktail, Juices, Sake)	107



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