

# Curated Tasting Menu

4 Course Menu

## SNACK

Sweet Corn Taco  
Sweet Prawn | Tuhau Sambal | Terung Dayak Salsa

## STARTER

Hokkaido Scallop  
X.O Sauce | Brown Butter | Corn Dashi

Shio Koji Tenom Chicken  
Smoked Chilli Hollandaise | Caramalized Cauliflower | Pandan

## MAIN

Ikejime East Star Grouper  
Smoked Shimeji Jus | Spring Onion | Cabbage

## DESSERT

Borneo Vanilla Gelato  
Vanilla Sponge Cake | Strawberry Compote | Hazelnut

rm 149 p.p

Please refer to the 2nd page  
For more supplementary dishes



OITOM

The curated menu serves as our restaurant's welcoming introduction, specifically designed to offer first-time guests a captivating taste of the unique culinary journey that awaits them at OITOM. Crafted with care and precision, this menu showcases the essence of OITOM's culinary identity, allowing diners to immerse themselves in our distinctive flavors, innovative techniques, and local sourced ingredients. It's not just a meal; it's an invitation to embark on a delightful exploration of OITOM's culinary world, ensuring that every guest's initial experience is one to remember and cherish.

## SUPPLEMENTARY OPTION

Signature Brioche Roll	
Tepache glaze   Nori Butter	18
Aged Perak Duck	
Sourdough Shitake Jus   Pumpkin Puree	39
Half Slipper Lobster	
Saffron Beurre Blanc   Tuhau Sambal	43
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

