OITOM

Heritage Menu

WELCOME DRINK

STARTER

SIGNATURE BRIOCHE ROLL

Tepache Reduction, Nori Butter

WARM

PESISIR*

Grilled Tiger Prawn, Torched Scallop Sashimi,
Clam Confit, Prawn Bisque, Kantan Oil, Petai

Japan Uni + 48

MAIN COURSE

SALAI*

Kulim Emulsion, Koji Tenom Chicken
Wild Honey & Asparagus

MAIN COURSE

TUHAU LAKSA*

Aged Coral Grouper, Chitose Corn,
Bario Rice, Pucuk Ubi

SUPPLEMENTARY COURSE

STANBROKE WAGYU

Mushrooms Medley, Truffle Pomme,
Roselle Bone Jus, Carrot X.O

+ 110

A5 JAPANESE WAGYU

Mushrooms Medley, Truffle Pomme,
Roselle Bone Jus, Carrot X.O

+ 155

DESSERT

WARISAN*

Pandan Ice Cream, Crispy Foam Cake,
Peanut Crumble, Chiffon Mousse,
Coconut Milk Compote

DESSERT

PANGGI

Pasir Puteh Gelato, Borneo Vanilla, Linabok,
Keluak Mousse, Bee Pollen, Strawberry Compote

Heritage Menu	222
Wine Pairing	116
Tuak Pairing	74

* *Courses served with Wine & Tuak Pairing*

Exclusive of service charges and tax

All prices are in Ringgit Malaysia

Tatler Dining GUIDE

SECRET RETREATS