OITOM

Introduction Menu

LUNCH

WELCOME DRINK

STARTER

SIGNATURE BRIOCHE ROLL

Tepache Reduction, Nori Butter

MAIN COURSE

SALAI*

Kulim Emulsion, Koji Tenom Chicken
Wild Honey & Asparagus

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

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* *Courses served with Wine & Tuak Pairing*

Exclusive of service charges and tax
All prices are in Ringgit Malaysia

Tatler Dining GUIDE

SECRET RETREATS