

OITOM

Heritage Course

COCONUT CANDLENUT

Tiger Prawn & Hokkaido Scallop
Losun Verde, Bunga Kantan

Gerard Bertrand Heritage Picpoul De Pinet + rm 22
Serai Tuak, Sarawak + rm 32

SIGNATURE BRIOCHE ROLL

Tepache Reduction, Nori Butter

SALAI

Kulim Emulsion, Koji Tenom Chicken
Wild Honey & Kale

Mud House Single Vineyard Pinot Noir + rm 26
Lada Hitam Tuak, Sarawak + rm 30

TUHAU LAKSA

Aged Coral Grouper, Pucuk Ubi,
Ulam Raja, Bario Rice

Southern Ocean Sauvignon Blanc + rm 59
Pandan Tuak, Sarawak + rm 36

STANBROKE WAGYU

Paku Pakis, Nasturtium Pomme,
Carrot X.O, Roselle Bone Jus

+ rm 99

Cesari Amorone Della Valpolicella Classic + rm 41
Dabai Tuak, Sarawak + rm 39

A5 WAGYU

Paku Pakis, Nasturtium Pomme,
Carrot X.O, Roselle Bone Jus

+ rm 155

POPOZO

Roselle Sorbet, Lemongrass Granita,
Coconut Santan Foam

TOMPEH

Vanilla Crepe, Miso Caramel, Manggo Sorbet,
Chilli Glaze, Oxalis

Fonseca Tawny Port + rm 28
Pandan Tuak, Sarawak + rm 36

PANGGI

Pasir Puteh Gelato, Borneo Vanilla,
Linabok (Steamed Banana cake)
Keluak Mousse

Tasting Menu

rm 316

***Beverage Pairing*

Price are subject to service tax & charges

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Introduction Course

BLACK GARLIC

kodop & Ricotta Tortellini, X.O Oil,
Black Garlic Beurre Black, Balsamic Reduction

Gerard Bertrand Heritage Picpoul De Pinet + rm 22
Serai Tuak, Sarawak + rm 32

SIGNATURE BRIOCHE ROLL

Tepache Reduction, Nori Butter

TUHAU LAKSA

Aged Coral Grouper, Pucuk Ubi,
Ulam Raja Bario Rice

Southern Ocean Sauvignon Blanc + rm59
Pandan Tuak, Sarawak + rm36

STANBROKE WAGYU

Paku Pakis, Nasturtium Pomme,
Carrot X.O, Roselle Bone Jus

+ rm 99

A5 WAGYU

Paku Pakis, Nasturtium Pomme,
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Cesari Amorone Della Valpolicella Classic + rm 41
Dabai Tuak, Sarawak + rm 39

PANGGI

Pasir Puteh Gelato, Borneo Vanilla,
Linabok (Steamed Banana cake)
Keluak Mousse

Fonseca Tawny Port + rm 28
Pandan Tuak, Sarawak + rm 36

Tasting Menu

rm 88

***Beverage Pairing*

Price are subject to service tax & charges