



OITOM

OUR GOAL HERE IS TO FAIL EVERY TIME SO WE CAN LEARN FROM OUR MISTAKES IN TRIAL.  
SUCCESS DOESN'T COME CHEAP EITHER . THEREFORE WE WILLING TO  
SACRIFICE FOR GREATNESS OF FOOD .

## SEAFOOD TASTING MENU OCTOBER MENU 2021

**Live Tiger Prawn** “ Bayu Aqua Culture ”  
with Smoked Lemon Basil Salt & Ginger Oil

Latok “ Macaron ” with  
Semporna **Yellow Fin Tuna**

**Rock Lobster** “ Krustade “  
with Bali Lime Emulsion & Ikura

French Toast with **7 Days Duck Prosciutto**  
& Beetroot Glaze

Broccoli Tart with  
**Borneo Oyster** & 7 Days Cured Duck Yolk

Whipped Doughnut “ Aebleskivers ” with  
**Crab Veloute** & Starfruit Gel

Potato Tart , Sarawak Black Pepper  
& **Tartufi Morra Truffle**

**Grilled Borneo Oyster** with  
Mussels Emulsion & Coriander Oil

Nori “ **Chawanmushi** ” with  
Grilled Mussels & Ikura

Charcoal **Scallop** On Nori Pie Crust

“ **Wild Caught** ” Seasonal Fish Grilled  
over Charcoal & Lavendar Chicken Jus

Petite Four

RM 229 per pax