

Festive Menu

1st Amuse

Sea urchin

uni, tapioca, crispy quinoa dadinho, shiso leaf

2nd Starter

Kitsunemebaru

fox jacopever, yaki-shimo, avocado crème, ponzu

3rd Entrée

Hotate

sauce vierge, fennel oil, brandade, bonito flakes

4th Mains

Grain-fed striploin

mashed potato, green asparagus, French mushroom

or

Truffle chicken

winter plum, sage, shio kombu brown butter sauce

or

Mérou fraud

golden pan fry, clam velouté, hijiki, crispy tofu

or

A5 Miyazaki

jus, corn salsa, koushin daikon, pumpkin mousseline

+ additional RM148++

5th Dessert

Snow and Gold

panna cotta, earl grey, honeycomb, coconut snow

[4-Course Starter, Entrée, Main, & Dessert] RM 258 per Person

[5-Course Amuse, Starter, Entrée, Main, & Dessert] RM 288 per Person

**All prices are subject to 10% service charge & prevailing government tax*

Thank you for dining with us, and kindly tag us, @gesuto.kl to share your dining experience