

GESUTO ゲスト

Episode 1: Rejuvenate

1st Course

Golden Pomfret brioche, kizami wasabi, ikura

2nd Course

Halloumi Cheese meji maguro tuna, tempura perilla

3rd Course

Japanese Oyster sea grapes, dill cracker, homemade sriracha

4th Course, choice of:

A5 Miyazaki Wagyu zabuton cut, truffle jus, koushin daikon
+ additional RM148++

or

Black Spotted Grouper sea cucumber, fish skin cracker

or

Lamb Loin parmesan crust, spiced tare, courgette

or

Braised Wagyu Shin yamabushitake, au poivre sauce

5th Course

Kiwi wild berry sorbet, yuzu praline, kataifi



RM 298 per Pax

**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

Episode 1: Rejuvenate Level Up Version

1st Course

Freshwater Prawn shell extraction, cream cheese

2nd Course

Shimachibiki bergamot yogurt, yushimo, gari

3rd Course

Sea urchin age-dashi, razor clam, butterbur

4th Course, choice of:

A5 Miyazaki Wagyu zabuton cut, truffle jus, koushin daikon
+ additional RM148++

or

Black Spotted Grouper sea cucumber, fish skin cracker

or

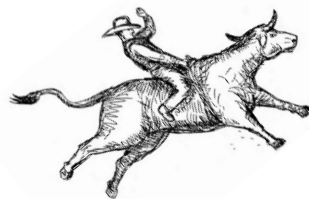
Lamb Loin parmesan crust, spiced tare, courgette

or

Braised Wagyu Shin yamabushitake, au poivre sauce

5th Course

Banoffee financier, gold macadamia, grapefruit mousse



RM 398 per Pax

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