

Starters

Japanese Abalone	Somen, Sturgeon Caviar, Tobiko, Consommé Jelly
Chutoro Sashimi	Bluefin Tuna, Kombu Soy, Wakame, Tonburi
Salmon Trout	Smoked Petuna Trout, Fennel, Wasabi Crème', Ikura
Pané of Foie de Canard	Unagi, Zemei Sauce, Arima Sansho Pepper, Gold Leaf
Kochi Fruit Tomato	Buffalo Mozzarella, Beurre Blanc, White Wine Jelly
Seared Muki Hotate	Foie Gras, Avocado, Goma, Mirin Soy Sauce

Mains

Glazed Cod Fish	Baby Watercress, Oyster Mushroom, Wasabi Aioli
Confit of Makokarei	Turbot, Sea Scallop, Shio Kombu Butter Sauce
Cherry Valley Duck	Smoked in Cherry Woods, Foie Gras, Port Wine Sauce
Rack of Lamb	Slow Cooked Rack of Lamb, Almond, Gorgonzola Sauce
Medallion of Beef	Black Angus Beef, Green Asparagus, Foie Gras, Red Wine Sauce
Wagyu Striploin MB 6-7	Pommes Puree, Yuzu Kosho, Noisette Soy Sauce

Dessert

Baked Chocolate Lava	Belgium Chocolate, V.S.O.P. Anglaise, Vanilla Ice Cream
Classic Crêpe Suzette	Crème' Patisserie, Blood Orange Sauce
Mascarpone Bavaois	Kahlua Anglaise, Berry Frosting, Coffee Ice Cream

Étuvée of Maine lobster, Sea Scallop, Tarako Sauce	Market Price
Japanese A5 Miyazaki Sirloin, Yuzu Kosho, Noisette Soy Sauce	100 gm for RM 288 150 gm for RM 418

[4-Course] RM 338

[5-Course] RM 398

[Perfectly Matched Beverages Pairing] + RM 138

[Starter] RM 80 [Main] RM 210 [Dessert] RM 40

**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