

Bites & Snacks

Fish Fingers	-----	<i>Genmaicha aioli, lemon</i>	38
Sourdough	-----	<i>Truffle kombu butter</i>	25
House Salad	-----	<i>Japanese influenced, feta, shiso mustard</i>	25
Truffle Fries	-----	<i>Nori, parmesan, truffle mayo</i>	25

Sashimi 50g per serving

Hon Maguro	-----	<i>Blue fin tuna from Northern Pacific</i>	68
Golden Ika	-----	<i>Cured squid, golden capelin roe</i>	48
Kanpachi	-----	<i>Great Amberjack</i>	48
Salmon	-----	<i>Norwegian fjord salmon</i>	28

Vegetarian

Avocado	-----	<i>Rayu dressing, crispy shallots, sesame</i>	26
Cauliflower	-----	<i>Tempura fried, Gesuto's tare sauce</i>	23
Edamame	-----	<i>Truffle marinade, fleur de sel</i>	25

Donburi

Glazed Cod Donburi			88
dollops of tobiko, crispy kale, creme fraiche			
Unagi Donburi			58
tons of scallion, scramble eggs, lotus chips			

Pasta

Truffle Pappardelle			68
Japanese yolk, nori, shaved truffle			
King Prawn Pasta			48
togarashi, garlic and herbs			

Seafood

Sabah Prawn XL 2 jumbo broiled prawns with cajun lime butter	78
Spanish Octopus crispy aubergine, yuzu kosho honey, pickled onion perilla	68
Chef's selection fish of the day clam velouté, hijiki seaweed, crispy tofu, ikura	88

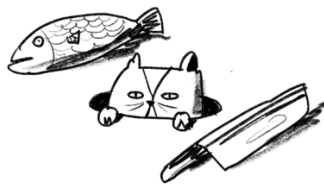
Meat

A5 Japanese Wagyu Zabuton cut, truffle jus, koushin daikon, fleur de sel	258
Australian Grain-Fed Striploin 100g, mashed potato, green asparagus, French mushroom, Jus	128
3 Bones Rack of Lamb gochujang marinated, pumpkin creme, lemony garbanzo, romanesco	118
Sous Vide Duck Leg confit duck, ricotta spinach cannelloni, capsicum coulis	48

Dessert

Chocolate Lava, Vanilla Ice cream	28
Matcha choux au craquelin	28
Yuzu Cheese cake	28
Ice Cream of the Day	9

Chef's tasting course menu available starting from RM298++ only



Thank you for dining with us @gesuto.kl.

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