

Lunch version Episode 1: Rejuvenate

1st Course

Golden Pomfret brioche, kizami wasabi, ikura
or

Truffle Mushroom Soup fresh shaved truffle, cream

2nd Course

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

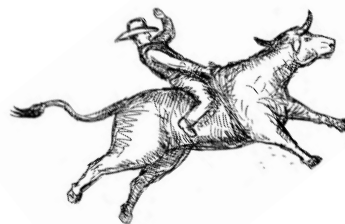
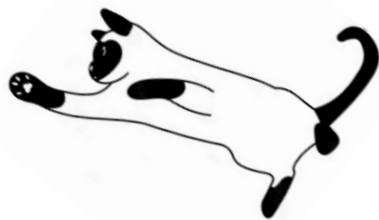
or

Braised Wagyu Shin yamabushitake, au poivre sauce

3rd Course

Kiwi wild berry sorbet, yuzu praline, kataifi
or

Baked Chocolate Lava Hokkaido vanilla ice cream



RM 178 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