



GUSTO

TASTE ITALIAN

“Since we must eat to live, we might as well do it with both grace and gusto.”

FRESH OYSTERS & SEAFOOD

Gusto Seafood Platter (S)

\$488

Baby lobster, Mussel, Clam, Shrimp, Scallop and Oyster

Freshly-Shucked Seasonal Oysters (6-pcs)

\$188

with spicy mignonette sauce

LIGHT BITES

Parmesan Chunky Chips (V)

\$88

with black truffle mayo

Fried Mozzarella Cheese Sticks (V)

\$88

with marinara sauce

New York Buffalo Chicken Tulip (S)

\$118

Buffalo sauce covered chicken wings with spicy bbq sauce

Grilled Vegetarian Skewers (V)

\$138

portobello, mini onion, baby bell pepper, zucchini

Calamari Fritti

\$148

beer-battered squid rings with garlic tartar sauce

Old School Fish & Chips

\$158

beer-battered cod and chunky chips

Grilled Pancetta Prawn Skewers

\$158

zucchini, baby bell peppers

Grilled Bacon Wrapped Scallop Skewers

\$168

leeks, asparagus, baby onion

Grilled New Zealand Lamb Meatball Skewers

\$178

mini onion, baby bell pepper, zucchini

ANTIPASTO

Bruschetta (6 pcs) (V) \$98
with shallot, tomato, basil, parsley

Assorted Bruschetta (6 pcs) (S) \$148
with avocado, smoked salmon, crab meat mango salsa

TAPAS

Patatas Bravas \$88
fried potatoes, spicy mayo, herbs

Sauteed Mushrooms (V) \$88
wild mushrooms medley with red onion, garlic and smoked paprika

Padron Peppers (V) (S) \$98
deep-fried Spanish pepper and Maldon sea salt

Chorizo al Vino Tinto \$98
Spanish sausage with red wine and garlic

Banderillas Skewer (V) \$128
grilled artichoke, stuffed cheese chili peppers, balsamic boretto onion, sun dried tomato, olive

Gambas al Ajillo (S) \$138
garlic shrimp with smoked paprika and parsley

Polpo alla Griglia \$148
grilled octopus with King Edward potato and smoked paprika

SOUP

Soup of the Day *(please ask your server)* \$88

Parsnip Soup (V) (S) \$98
with black truffle paste & truffle oil

STARTERS

CHARCUTERIE PLATTER

\$178

prosciutto, salami, Coppa stagionata DOP, parmesan, brie

Bruschetta (V) \$98
with shallot, tomato, basil, parsley

Cajun Shrimp Salad \$128
with fresh avocado, cucumber, mesclun

Norwegian Smoked Salmon Salad \$138
with sour cream, capers, dill

Burata Cheese (V) (S) \$158
with vine tomato & tomato consommé

Steamed New Zealand Mussels \$168
with garlic, parsley, onion, and white wine

prices are subject to 10% service charge

PIZZA

Margherita (V)	\$168
<i>with mozzarella di bufala, fresh basil, Pomodori tomato, extra virgin olive oil</i>	
Four Cheese (V)	\$178
<i>with mozzarella, gorgonzola, parmigiano reggiano, and goat cheese</i>	
Jalapeño (V)	\$188
<i>with artichoke, cherry tomato, capsicum, onions, black olives</i>	
Wild Mushroom & Truffle (V) (S)	\$198
<i>with mushroom, truffle oil, truffle paste</i>	
Calabrese (S)	\$208
<i>with spicy salami, sun-dried tomato, black olive, arugula, mozzarella</i>	
Prosciutto	\$218
<i>with aged parma ham, arugula, sun-dried tomato, and shaved Parmesan</i>	
Pesce	\$228
<i>with scallop, squid, clam, mussel, crab and thousand island sauce</i>	

PASTA & RISSOTO

Penne Arrabbiata (V)	\$188
<i>with Italian pomodori tomato, bell pepper and chili</i>	
Four-Cheese Fusilli (V)	\$198
<i>with fontina, gorgonzola, parmigiano reggiano, and pecorino</i>	
Beef Ragu Fettucine	\$208
<i>with homemade beef ragu with Napoli sauce and thyme</i>	
Black Truffle Risotto (V)	\$218
<i>with Italian arborio rice, porcini mushroom, mascarpone, parmigiano reggiano, and truffle paste</i>	
Black Truffle Carbonara (S)	\$228
<i>with guanciaie, pancetta, parmigiano reggiano, Japanese egg yolk and truffle paste</i>	
Vongole Linguine	\$238
<i>with fresh US Manila clam, garlic, cherry tomato, parsley white wine and chili</i>	
Tiger prawn Linguine	\$248
<i>with lobster paste, cherry tomato, lemon zest, parsley</i>	

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MAIN COURSE

Vegetable Ragu Zucchini Lasagna (V) <i>with mozzarella, bell pepper, parsley</i>	\$198
Baked Aubergine (V) <i>with mozzarella, smoked paprika tomato sauce, fresh herbs</i>	\$188
Grilled Suckling Pig Roll <i>with roasted potato and cinnamon-spiced apple puree</i>	\$218
Pan-Fried Seabass <i>with grilled artichoke, couscous, fresh herbs</i>	\$228
Pan-Fried Norwegian Salmon <i>with grilled fennel, zucchini, creamy dill sauce</i>	\$238
Australian Lamb Rack (S) <i>with roasted baby potatoes, green peas mint puree and gravy</i>	\$258
Pan-Fried Cod Fish <i>with fennel, cherry tomato, creamy lemon sauce</i>	\$298
Grilled Angus Striploin <i>with french bean, baby corn, Thai asparagus, red wine reduction</i>	\$308
Grilled Angus Rib-Eye (S) <i>with roasted potato, arugula, and mushroom gravy</i>	\$338

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SIDES (V)

Truffle Mash Potato	\$78
Roasted Baby Potatoes	\$78
Sauteed Vegetables	\$78
Fried Artichoke	\$78
Grilled Baby Asparagus	\$78

DESSERT

Gusto's Signature Sharing Platter

\$228

chocolate fondant, tiramisu, panna cotta, pistachio ice cream and assorted macarons

Cannoli	\$88
<i>with hazelnut, mascarpone</i>	
Panna Cotta	\$88
<i>with creamy vanilla panna cotta with mango sorbet</i>	
Tiramisu	\$98
<i>with savoiardi biscuits dipped in coffee and mascarpone</i>	
Chocolate Fondant	\$128
<i>with rich chocolate fondant with pistachio ice cream</i>	
Gelato - Single Scoop / Double Scoop	\$58 / \$98
<i>choose from pistachio, chocolate, vanilla, strawberry and mango</i>	

CHEESE

Gusto's Signature Cheese Platter (S)

\$198

gorgonzola, parmigiano reggiano, pecorino, brie, grapes, apricot, cracker

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(V) Suitable for vegetarians | (S) Signature dishes | (N) Contains tree nuts or peanuts
Please advise your server should you have any food related allergies or sensitivities