

SOLEIL

By Chef Evert Onderbeke

LIGHT BITES

PREMIUM IRISH OYSTER (3 PCS) Naked, Ponzu or Baked	55	KOREAN FRIED CHICKEN WINGS Gochujang Chili Sauce	30	TAPAS PLATE (For 2 person) Beef Bresaola, Turkey Chorizo, Marinated Olives, Scottish Salmon, Boquerones, Sweet Pepper	95
BELGIAN BROWN SHRIMP CROQUETTE Crispy Parsley, Citrus Gel	35	CRISPY SOFT SHELL CRAB Roasted Garlic Aioli	35		

APPETIZERS

AIR DRIED VENISON & BURRATA Rocket, Tomato Jam, Caper Pesto, Basil Ice-Cream	70	MARINATED GOAT CHEESE Highland Mixed Salad, Cherry Tomato Confit, Avocado, Roasted Nuts	45	LAMB SWEETBREAD Sweet Onion Compote, Desiree Potato Confit, Red Wine Reduction	55
MARINATED KING CRAB Vine Ripened Tomato Salsa, Guacamole, Calamansi-Mint Sorbet	75	HOT SMOKED SCOTTISH SALMON Miso Crèmeux, Pickled Vegetables, Green Pea-Chorizo Sorbet	50	SEAFOOD RISOTTO Nyonya Laksa, Poached Crab Claws, Charcoal Grilled Vegetables, Curry Leaf Tempura	50
GRILLED SPANISH OCTOPUS Beetroot Tzatziki, Herb Salad, Botarga	55	SEARED HOKKAIDO SCALLOPS Homemade Tagliatelle, Cod Roe Butter	85	PORTOBELLO MUSHROOM SOUP Tempeh-Onion Crumble, Basil Oil	35
BEEF TENDERLOIN TARTARE Fermented Black Beans, Keropok Kulit, Piquillo Pepper Sorbet	55	PAN FRIED FOIE GRAS Fermented Berry Gel, Pickled Pear, Gingerbread	65		

MAINS

SLOW COOKED PATAGONIAN TOOTHFISH Razor Clams, Cockles, Leek Fondue, Crab Emulsion	120	GRILLED GREENLAND HALIBUT Brandada de Bacalao, Broccoli, Whole Grain Mustard Mousseline	90	PAELLA (For 2 person) Turkey Chorizo, Grilled Spanish Octopus, King Prawns	160
MISO GLAZED ORGANIC RAINBOW TROUT Baby Spinach, Smoked Edamame Puree, Marinated Organic Egg, Ponzu Beurre Blanc	85	WILD CAUGHT SEA KING PRAWNS Angel Hair Aglio Olio, Basil Oil	65	ROASTED SPRING CHICKEN Rendang Spices, Grilled Green Asparagus, Chicken Jus	55
SALT BAKED MEDITERRANEAN SEA BREAM Aubergine, Fennel, Tomato, Olives, Anchovy	135	DUCK CONFIT + SAUSAGE + FOIE GRAS Baby Vegetables, Duck Consommé	75	LAMB 3 WAYS Apple Honey Glazed Ribs, Grilled Short Loin, Braised Shank, Black Garlic & Onion Puree, Balinese Corn Salsa, Kale Cannelloni	110
WILD DOVER SOLE À LA MEUNIÈRE Spring Onion, Mushroom-Brown Shrimp Duxelle, Crushed Potato	190	BRAISED BEEF CHEEK Porcini Mushroom, Pickled Vegetables, Kipfler Potato Confit	85		

THE GRILL

PREMIUM GRASS FED BEEF TENDERLOIN	110/200GM
F1 WAGYU STRIPLOIN MS 6/7	195/200GM
F1 WAGYU TOMAHAWK MS 6/7	70/100GM
ABERDEEN ANGUS ON THE BONE	60/100GM
PASTURE FED AUSSIE LAMB RACK	40/100GM
MILK FED DUTCH VEAL RACK	65/100GM

SIDES

BELGIAN FRIES Homemade Mayonnaise, Andalouse Sause	15
RUSSET POTATO MASH Salted Raw Butter, Chives	15
CAMERON HIGHLAND MIXED SALAD Homemade Pickles, Vine Ripened Tomato, Citrus Dressing	20
ROASTED BRUSSEL SPROUTS Beef Bacon, Walnut	25
SAUTEED MUSHROOM Garlic Butter, Tarragon	20
HONEY GLAZED BABY CARROTS Garlic Chips	25
GRILLED GREEN ASPARAGUS	30
HOMEMADE TRADITIONAL KIMCHI	15

SOLEIL SIGNATURE SET

CHEF'S AMUSE BOUCHE

HOT SMOKED SCOTTISH SALMON
Miso Crèmeux, Pickled Vegetables, Green Pea-Chorizo Sorbet

OR

SEAFOOD RISOTTO
Nyonya Laksa, Poached Crab Claws,
Charcoal Grilled Vegetables, Curry Leaf Tempura

GRILLED GREENLAND HALIBUT
Brandada de Bacalao, Broccoli,
Whole Grain Mustard Mousseline

OR

LAMB 3 WAYS
Apple Honey Glazed Ribs, Grilled Short loin,
Braised Shank, Black garlic & Onion Puree,
Balinese Corn Salsa, Kale Cannelloni

CHOICE OF DESSERT

PETITE FOURS

RM170

CHEF'S TABLE RM350

A 10 course tasting menu specially customized for you by our chef using the finest and freshest ingredients possible for a truly gastronomy adventure.

DEGUSTATION MENU

CHEF'S AMUSE BOUCHE

AIR DRIED VENISON & BURRATA
Rocket, Tomato Jam, Caper Pesto, Basil Ice-Cream

HOT SMOKED SCOTTISH SALMON
Miso Crèmeux, Pickled Vegetables, Green Pea-Chorizo Sorbet

SEAFOOD RISOTTO
Nyonya Laksa, Poached Crab Claws,
Charcoal Grilled Vegetables, Curry Leaf Tempura

SLOW COOKED PATAGONIAN TOOTHFISH
Razor Clams, Cockles, Leek Fondue, Crab Emulsion

F1 WAGYU STRIPLOIN MS 6/7

OR

PASTURE FED AUSSIE LAMB RACK

YOGHURT MOUSSE

Compressed Melon, Mint Sponge, Yoghurt Crumble, Lime Granita

PETITE FOURS

RM290

All prices are subject to 10% Service Charge & 6% GST applies to the total bill amount

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