

# SOLEIL

By Chef Evert Onderbeke

## A LA CARTE MENU

### LIGHT BITES

PREMIUM IRISH OYSTERS (3PCS) 55  
Naked, Ponzu or Baked

KOREAN FRIED CHICKEN WINGS 30  
Gochujang Chili Sauce

TAPAS PLATE (For 2 Person) 95  
Beef Bresaola, Turkey Chorizo, Marinated Olives,  
Smoked Scottish Salmon, Boquerones, Sweet Pepper

### SMALL PLATES

GRILLED SWORDFISH 50  
Nicoise Salad, Boquerones, Olive Oil Ice-Cream

MARINATED KING CRAB 75  
Vine Ripened Tomato Salsa, Guacomole, Calamansi-mint Sorbet

SEARED HOKKAIDO SCALLOPS 85  
Homemade Tagliatelle, Cod Roe Butter

ESCARGOTS PETIT GRIS & FROG LEGS 60  
Porcini Mushroom, Tomato, Garlic-Herbs Butter

BELGIAN MUSSEL POT 50  
White Wine, Herbs Butter

PORTOBELLO MUSHROOM SOUP 35  
Tempeh-Onion Crumble, Basil Oil

### FISH & SEAFOOD

SEARED ALASKAN HALIBUT 85  
Brandada de Bacalao, Sauteed Baby Spinach,  
Wholegrain Mustard Mouseline

GRILLED DUTCH SKATE WING 85  
Brown Butter, Capers, Olive Oil Mash

WILD DOVER SOLE À LA MEUNIÈRE 190  
Spring Onion, Mushroom-Brown Shrimp Duxelle,  
Crushed Desiree Potato

### MEAT & POULTRY

DUCK CONFIT + SAUSAGE + FOIE GRAS 75  
Baby Vegetables, Duck Consommé

WAGYU BEEF PLATTER 195  
Roasted Marrow Bone, Grilled Striploin, Braised Cheek,  
Red Wine Sauce, Kizami Wasabi

HOMEMADE KALGUKSU NOODLES 85  
Grilled Wagyu Chuck Flap, Gorgonzola, Baby Spinach

PREMIUM GRASS FED BEEF TENDERLOIN 110  
Roasted Sunchoke Puree, grilled vegetables, Long Pepper Sauce

ABERDEEN ANGUS ON THE BONE 60/100gr

### SIDES

BELGIAN FRIES 15  
Mayonnaise, Andalouse Sauce

RUSSET POTATO MASH 15  
Salted Raw Butter, Chives

CAMERON HIGHLAND MIXED SALAD 20  
Homemade Pickles, Vine Ripened Tomato,  
Citrus Dressing

HOMEMADE TRADITIONAL KIMCHI 15

BELGIAN BROWN SHRIMP CROQUETTE 35  
Crispy Parsley, Citrus Gel

CRISPY SOFT SHELL TIGER PRAWNS 35  
Sweet and Sour Pencicah Sauce

GRILLED SPANISH OCTOPUS 55  
Beetroot Tzatziki, Herbs Salad, Bottarga

HOT SMOKED SCOTTISH SALMON 50  
Miso Cremeux, Pickled Vegetables,  
Green Pea-Chorizo Sorbet

PAN FRIED FOIE GRAS 65  
Fermented Berries Gel, Pickled Pear, Gingerbread

BEEF TENDERLOIN TARTARE 55  
Fermented Black Beans, Keropok Kulit,  
Piquillo Pepper Sorbet

MARINATED GOATCHEESE 45  
Herbs Salad, Caramelised Fig, Savoury Macaron,  
Basil Ice-Cream

SLOW COOKED NORWEGIAN COD 90  
Mussels, Cockles, Brown Shrimp, Leeks Fondue,  
Crab Emulsion

SALT BAKED MEDITERRANEAN SEA BREAM 135  
Aubergine, Fennel, Tomato, Olives, Anchovy

WILD CAUGHT SEA KING PRAWNS 65  
Angelhair Aglio Olio, Basil Oil

ROASTED SPRING CHICKEN 55  
Rendang Spices, Grilled Green Asparagus, Chicken Jus

LAMB 3 WAYS 110  
Apple-Honey Glazed Ribs, Grilled Tenderloin,  
Braised Shank, Black Garlic & Onion Puree,  
Balinese Corn Salsa, Kale Cannelloni

PASTURE FED AUSSIE LAMB RACK 120  
Charcoal Grilled Vegetables, Cevenne Onion, Green Pea

F1 WAGYU TOMAHAWK 70/100gr

ROASTED BRUSSELS SPROUTS 25  
Beef Bacon, Walnut

SAUTEED MUSHROOMS 20  
Garlic Butter, Tarragon

HONEY GLAZED BABY CARROTS 25

SAUTEED BABY VEGETABLES 25

GRILLED GREEN ASPARAGUS 30

### SIGNATURE SET

CHEF'S AMUSE BOUCHE

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GRILLED SWORDFISH  
Nicoise Salad, Boquerones, Olive Oil Ice-Cream

OR

BELGIAN MUSSEL POT  
White Wine, Herbs Butter

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SLOW COOKED NORWEGIAN COD  
Mussels, Cockles, Brown Shrimp, Leeks Fondue,  
Crab Emulsion

OR

GRILLED BLACK ANGUS BEEF RIBEYE  
Glazed Baby Vegetables, Bordelaise Sauce,  
Desiree Potato Confit

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CHOICE OF DESSERT

PETIT FOURS

RM 175

### DEGUSTATION MENU

CHEF'S AMUSE BOUCHE

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GRILLED SWORDFISH  
Nicoise Salad, Boquerones, Olive Oil Ice-Cream

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SEARED HOKKAIDO SCALLOP  
Homemade Tagliatelle, Cod Roe Butter

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ESCARGOTS PETIT GRIS & FROG LEGS  
Porcini Mushroom, Tomato, Garlic-Herbs Butter

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SLOW COOKED NORWEGIAN COD  
Mussels, Cockles, Brown Shrimp, Leeks Fondue,  
Crab Emulsion

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GRILLED WAGYU STRIPLOIN  
Roasted Sunchoke Puree, grilled vegetables,  
Long Pepper Sauce

OR

GRILLED AUSTRALIAN LAMB RACK  
Charcoal Grilled Vegetables, Cevenne Onion,  
Green Pea

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CHEESE

OR

PRE DESSERT

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ALL ABOUT CHOCOLATE

PETIT FOURS

RM 295

### CHEF'S TABLE

RM 350

*A 10 Course Tasting Menu Specially Customized  
For You By Our Chef Using The Finest And Freshest  
Ingredients Possible For A  
Truly Gastronomy Adventure*