

SOLEIL

By Chef Evert Onderbeke

A LA CARTE MENU

SMALL PLATES

BARAMUNDI CEVICHE Pequillo Pepper, Tomato Salsa, Coconut, Pineapple Crystals	35	PAN FRIED FOIE GRAS Vadouvan Granola, Rhubarb Gel, Crispy Mango	65
MARINATED KING CRAB Guacamole, Momotaro Tomato, Basil-wasabi Sorbet	75	CHARCOAL GRILLED JAPANESE WAGYU A4 Kombu, Truffle, Kizami Wasabi	95
GRILLED FREMANTLE OCTOPUS Beetroot Tzatziki, Herbs salad, Botarga	55	PORTOBELLO MUSHROOM SOUP Veal Sweetbread Crumble, Freeze Dried Corn	35
SEARED HOKKAIDO SCALLOPS Homemade tagliatelle, Cod Roe butter	80	CHARRED ARTICHOKE FRITTATA Cucumber Tomato Salsa, Watercress Pesto	30
IRISH OYSTERS + DUCKLIVER SNOW Brined Tomato Jelly, Avocado Foam, Cucumber broth	70	OSCIETRE CAVIAR (15 GR) Blinis, Sour Cream	150
VITELLO MACCARELLO Veal Tenderloin, Smoked Mackerel, Lettuce Granita, Crispy Capers	55	TAPAS PLATE (FOR 2 PERSONS) Beef Bresaola, Turkey Chorizo, Smoked Ocean Trout, Feta Stuffed Pepperdew, Marinated Olives	95

MEAT & POULTRY

DUCK CONFIT+SAUSAGE+FOIE GRAS Seasonal Baby Vegetables, Duck Consomme	70	ROASTED SPRING CHICKEN Chermoula Marinated, Couscous, Preserved Lemon	55
BRAISED BEEF CHEEK Miso Butter Sauce, Kimchi Pancake, Beetroot Ketchup	65	PAN FRIED BEEF TENDERLOIN Grilled Vegetables, Roasted Sunchoke Puree, Balinese Pepper Sauce	105
GRILLED LAMB LOIN + LAMB LEG SATAY Mushroom Barley, Sambal Goreng Vegetables, Port Reduction	85	OVEN ROASTED WEST AUSTRALIAN LAMB RACK Smoked Eggplant Puree, Basil-mint Chimichurri	175

FISH & SEAFOOD

SLOW COOKED SCOTTISH SALMON Sauerkraut Emulsion, Soft Shell Crab, Salted Egg Crumble	85	WILD CAUGHT SEA KING PRAWN Angelhair Aglio Olio, Basil Oil	60
PAN FRIED WHOLE DOVERSOLE Brown Butter, Heirloom Tomato, Avocado	155	PAELLA (FOR 2 PERSONS) Tiger Prawn, Calamari, Turkey Chorizo	160
GRILLED NORTHSEA COD Bouillabaisse, Clams, Squid, Roasted fennel	95	GRILLED WHOLE SABAH LOBSTER Herb Butter, Pappardelle, Lobster Emulsion	225

SIDES

HAND CUT BELGIAN FRIES Roasted Garlic Aioli, Chilli Jam	15	SAUTEED MUSHROOMS Garlic Butter, Tarragon	20
RUSSET POTATO MASH Salted Raw Butter, Chives	15	ROASTED BRUSSELS SPROUTS Beef Bacon & Roasted Walnut	25
CAMERON HIGHLAND MIXED GREENS Mesclun Salad, Homemade Pickles, Vine ripened Tomatoes, Citrus Vinaigrette	25		

All prices are subject to 10% service charge & 6% GST applies to the total bill amount

CHEF TABLE

Share the secret of Chef Evert's cuisine and watch as he creates some of his finest recipes

280 per guest

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SIGNATURE SET

AMUSE BOUCHE

STARTERS

IRISH OYSTERS + DUCKLIVER SNOW

Brined Tomato Jelly, Roasted Leeks, Avocado Foam, Cucumber broth

OR

VITELLO MACCARELLO

Veal Tenderloin, Smoked Mackerel, Mayonnaise, Lettuce Granita, Crispy Capers

MAIN COURSE

GRILLED LAMB LOIN

Mushroom Barley, Lamb Leg Satay, Sambal Goreng Vegetables

OR

GRILLED NORTHSEA COD

Bouillabaisse, Roasted Fennel, Clams, Kipfler Potato Confit

DESSERT

PROFITEROLES

Saltegg custard, caramel sauce

OR

CHOCOHOLIC

White Chocolate Creme Brûlée, Speculoos,
Milk Chocolate-Banana Mousse, Tonka Bean Ice-Cream
Warm Dark Chocolate Espuma

PETIT FOURS

RM170

DEGUSTATION MENU

CHEF CANAPES

STARTERS

BARAMUNDI CEVICHE

Pequillo Pepper, Tomato Salsa, Coconut, Pineapple Crystals

SEARED HOKKAIDO SCALLOPS

Homemade tagliatelle, Cod roe butter

PAN FRIED FOIE GRAS

Duck consommé, baby vegetables

MAIN COURSE

GRILLED NORTHSEA COD

Bouillabaisse, Roasted Fennel, Clams, Kipfler Potato Confit

WEST AUSTRALIAN LAMB RACK

Smoked eggplant puree, charred asparagus, Bali long pepper sauce

DESSERT

PRE- DESSERT + CHOICE FROM A LA CARTE MENU

PETIT FOURS

RM260