

SOLEIL

By Chef Evert Onderbeke

A LA CARTE MENU

APPETIZERS

SEAFOOD MEDLEY Irish Oyster Oscietra Cavier, Ponzu Dressing Soft Shell Crab Tempura Kombu Noodles, Miso Cremeux, Curry Crumble Traditional Scottish Oak Smoked Salmon Yuzu Cream, Wild Salmon Roe	70	TAPAS PLATE (For 2 Person) Beef Bresaola, Turkey Chorizo, Smoked Scottish Salmon, Marinated Olives, Boquerones, Sweet Pepper	95
MARINATED KING CRAB Vine Ripened Tomato Salsa, Guacamole, Calamansi-Mint Sorbet	75	HOMEMADE TAGLIATELLE Seared Hokkaido Scallops, Cod Roe Butter	85
MACKEREL DE BOULOGNE - SUR - MER Marinated, Tartare, Smoked. Cucumber, Yoghurt - lemon Granita, Seaweed	55	PAN FRIED FOIE GRAS Apple Tatin Brioche, Coconut Nectar, Green Apple Gel	65
GRILLED SPANISH OCTOPUS Beetroot Tzatziki, Herbs Salad, Botarga	55	PORTOBELLO MUSHROOM SOUP Tempeh-Onion Crumble, Basil Oil	35
BEEF TENDERLOIN TARTARE Pickled Vegetables, Duck Liver Snow, Parmesan Sorbet	55	FULL BLOOD WAGYU SHANK RISOTTO Duck Egg Yolk Confit, Fern Tips, Chive Flower	55
		MARINATED GOATCHEESE Highland Mixed Salad, Cherry Tomato Confit, Avocado, Roasted Nuts	45

MEAT & POULTRY

DUCK CONFIT + SAUSAGE + FOIE GRAS Baby Vegetables , Duck Consomme	75	ROASTED SPRING CHICKEN Rendang Spices, Braised Kohlrabi, Mulligatawny Emulsion	55
BRAISED BEEF CHEEK Miso, Porcini Mushroom, Pickled Vegetables, Kipfler Potato Confit	85	ROASTED RACK OF LAMB Eggplant Puree, Sauteed Baby Vegetables, Capers Pesto, Lamb Neck Confit Ravioli	110
PAN FRIED BEEF TENDERLOIN Grilled Vegetables, Roasted Sunchoke Puree, Kampot black Pepper Sauce	110	GRILLED F1 WAGYU STRIPLOIN MS 6/7 Mushroom Tapenade, Artichoke, Black Garlic Aioli, Red Wine Sauce	195

FISH & SEAFOOD

SLOW COOKED ORGANIC RAINBOW TROUT Savoy Cabbage, Salsify, Lemon-Thyme Beurre Blanc Green Pea Coulis	85	GRILLED GREENLAND HALIBUT Green Asparagus, Kipfler Potato Confit, Truffle MousseLine	75
SEARED PLAICE FILLET Carabinero Prawn, Momotaro Tomato, Brown Shrimps Crab Bisque Emulsion	90	PAELLA (For 2 Person) Turkey Chorizo, Grilled Spanish Octopus, King Prawns	160
PAN FRIED WILD DOVERSOLE Sauteed Vegetables, Crushed Potato, Brown Shrimp	190	WILD CAUGHT SEA KING PRAWNS Angelhair Aglio Olio, Basil Oil	65

SIDES

BELGIAN FRIES Mayonnaise, Andalouse Sauce	15	ROASTED BRUSSELS SPROUTS Beef Bacon, Walnut	25
RUSSET POTATO MASH Salted Raw Butter, Chives	15	HOMEMADE TRADITIONAL KIMCHI	15
SAUTEED MUSHROOMS Garlic Butter, Tarragon	20	CAMERON HIGHLAND MIXED SALAD Homemade Pickles, Vine Ripened Tomato, Citrus Dressing	20

SIGNATURE SET

CHEF'S AMUSE BOUCHE

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MACKEREL DE BOULOGNE - SUR - MER  
Marinated, Tartare, Smoked.  
Cucumber, Yoghurt - lemon Granita, Seaweed

OR

FULL BLOOD WAGYU SHANK RISOTTO  
Duck Egg Yolk Confit, Fern Tips,  
Chive Flower

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SEARED PLAICE FILLET
Carabinero Prawn, Momotaro Tomato,
Brown Shrimps, Crab Bisque Emulsion

OR

GRILLED LAMB STRIPLOIN
Celeriac Puree, Vegetable Pearls,
Truffle Croquettes, Wild Blackberry Jus

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### CHOICE OF DESSERT

#### PETIT FOURS

RM 170 ++

## DEGUSTATION MENU

### CHEF'S AMUSE BOUCHE

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GRILLED SPANISH OCTOPUS
Beetroot Tzatziki, Herbs Salad, Botarga

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MACKEREL DE BOULOGNE - SUR - MER  
Marinated, Tartare, Smoked  
Cucumber, Yoghurt - lemon Granita, Seaweed

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SEARED HOKKAIDO SCALLOP
Homemade Tagliatelle, Cod Roe Butter

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SEARED PLAICE FILLET  
Carabinero Prawn, Momotaro Tomato,  
Brown Shrimps, Crab Bisque Emulsion

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GRILLED LAMB STRIPLOIN
Celeriac Puree, Vegetable Pearls,
Truffle Croquettes, Wild Blackberry Jus

OR

GRILLED F1 WAGYU STRIPLOIN MS 6/7
Mushroom Tapenade, Artichoke,
Black Garlic Aioli, Red Wine Sauce

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HAZELNUT PANNA COTTA  
Chocolate Brownie, Feuilletine Crunch,  
Caramelised Popcorn,  
Salted Caramel Ice - Cream

#### PETIT FOURS

RM 270 ++

### CHEF TABLE

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

RM 290++

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

# SOLEIL

## LUNCH SPECIALS

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|------------------------------------------------|----|
| <b>DUCK LEG CONFIT</b>                         | 35 |
| Lentils, Vegetable Ratatouille, Kipfler Potato |    |
| <b>PAN SEARED SABA MACKEREL</b>                | 40 |
| Mackerel - Umami Consomme, Cockles, Seaweed    |    |
| <b>OXTAIL STEW</b>                             | 45 |
| Garlic Bread                                   |    |

## SET LUNCH

**2 COURSES RM 48++**

**3 COURSES RM 65++**

### STARTER

#### OXTAIL SOUP

Italian Sausage, Navy Beans, Roasted Green Chili

#### CHICKEN - MUSHROOM CROQUETTE

Garlic Confit Aioli, Parsley Dust

#### CLASSIC CRAB CAKE

Mango and Butterhead Lettuce, Kimchi Mayonaise

### MAIN COURSE

#### PAN SEARED SABA MACKEREL

Mackerel - Umami Consomme, Cockles, Seaweed

#### BLACK ANGUS BEEF BURGER

Emmental Cheese, Homemade Barbecue Sauce, Belgian Frites

#### EGGPLANT AND LENTIL MOUSSAKA

Tomato Salsa

### DESSERT

#### BELGIAN WAFFLE

Speculoos Ice - Cream, Salted Caramel

#### BANANA SPLIT 2.0

Vanilla Ice - Cream, Smoked Banana, Dark Chocolate

# SOLEIL

## DESSERTS

SIGNATURE PANDAN CREPE 30  
Caramelised Banana, Gula Melaka, Coconut Sorbet.

TOFU CHEESE CAKE 30  
Lime Jelly, Chantilly Cream, Ginger - Sesame Tuile, Red Bean Ice - Cream.

HAZELNUT PANNA COTTA 30  
Chocolate Brownie, Feuilletine Crunch, Caramelised Popcorn,  
Salted Caramel Ice - Cream.

CALLEBAUT DARK CHOCOLATE FONDANT 30  
All about Berries, Chocolate Soil.

CITRUS PARFAIT 30  
Pistachio Sponge, Lemongrass - Pineapple Chutney, Mango Cream

CLASSIC TIRAMISU 30  
Coffee Textures, Bailey's Ice - Cream.

BORDIER ARTISAN CHEESE 50  
Fruit Chutney, Mixed Nuts

FOR SHARING  
(Please allow 25 Minutes Preparation Time)

BOMBE ALASKA (For 4 Person) 120  
Flambé with Cointreau, Fresh Berries

PLANET SOLEIL 150  
Sharing Dessert Plated on Your Table by Pastry Chef

ICE CREAM (RM 9 Per Scoop)

Red Bean, Olive Oil, Gingerbread, Cinnamon, Callebaut Chocolate, Salted Caramel,  
Vanilla, Straciatella, Speculoos, Baileys, Cookies & Cream, Coffee, Berry & Mascarpone,  
Praline

SORBET (RM 9 Per Scoop)

Passionfruit, Basil, Blackcurrant, Mango, White Peach, Mix Berry, Coconut, Tropical Fruit,  
Dragonfruit & Tamarind, Beetroot, Yoghurt, Sunchoke, Calamansi & Mint.

ILLY COFFEE

SINGLE ESPRESSO 9  
DOUBLE ESPRESSO 10  
LONG BLACK 13  
FLAT WHITE 15  
CAFÉ LATTE 15  
CAPPUCCINO 15  
MACCHIATO 10

DAMMANN FRÈRES TEA

ENGLISH BREAKFAST 9  
EARL GREY 9  
DARJEELING 9  
PEPPERMINT 9  
GREEN TEA 9  
CAMOMILLE 9

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