

# SOLEIL

By Chef Evert Onderbeke

## A LA CARTE MENU

### APPETIZERS

SEAFOOD MEDLEY <b>Irish Oyster</b> Oscietra Cavier, Ponzu Dressing <b>Soft Shell Crab Tempura</b> Kombu Noodles, Miso Cremeux, Curry Crumble <b>Traditional Scottish Oak Smoked Salmon</b> Yuzu Cream, Wild Salmon Roe	70
MARINATED KING CRAB Vine Ripened Tomato Salsa, Guacamole, Calamansi-Mint Sorbet	75
MACKEREL DE BOULOGNE - SUR - MER Marinated, Tartare, Smoked. Cucumber, Yoghurt - lemon Granita, Seaweed	55
GRILLED SPANISH OCTOPUS Beetroot Tzatziki, Herbs Salad, Botarga	55
BEEF TENDERLOIN TARTARE Pickled Vegetables, Duck Liver Snow, Parmesan Sorbet	55

### MEAT & POULTRY

DUCK CONFIT + SAUSAGE + FOIE GRAS Baby Vegetables , Duck Consomme	75
BRAISED BEEF CHEEK Miso, Porcini Mushroom, Pickled Vegetables, Kipfler Potato Confit	85
PAN FRIED BEEF TENDERLOIN Grilled Vegetables, Roasted Sunchoke Puree, Kampot black Pepper Sauce	110

### FISH & SEAFOOD

SLOW COOKED ORGANIC RAINBOW TROUT Savoy Cabbage, Salsify, Lemon-Thyme Beurre Blanc Green Pea Coulis	85
SEARED PLAICE FILLET Carabinero Prawn, Momotaro Tomato, Brown Shrimps Crab Bisque Emulsion	90
GRILLED TURBOT ON THE BONE (LABEL ROUGE) Lobster Bearnaise, Sauteed Baby Spinach, Seaweed Butter Mash.	170

### SIDES

BELGIAN FRIES Mayonnaise, Andalouse Sauce	15
RUSSET POTATO MASH Salted Raw Butter, Chives	15
SAUTEED MUSHROOMS Garlic Butter, Tarragon	20

HOMEMADE TAGLIATELLE Seared Hokkaido Scallops, Cod Roe Butter or Black Winter Truffle, Slow Cooked Egg, Parmesan	85
PAN FRIED FOIE GRAS Apple Tatin Brioche, Coconut Nectar, Green Apple Gel	65
PORTOBELLO MUSHROOM SOUP Tempeh-Onion Crumble, Basil Oil	35
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
TAPAS PLATE ( For 2 Person ) Beef Bresaola, Turkey Chorizo, Smoked Scottish Salmon, Marinated Olives, Boquerones, Sweet Pepper	95

ROASTED SPRING CHICKEN Rendang Spices, Braised Kohlrabi, Mulligatawny Emulsion	55
ROASTED RACK OF LAMB Eggplant Puree, Sauteed Baby Vegetables, Capers Pesto, Lamb Neck Confit Ravioli	110
GRILLED JAPANESE BLACKHAired WAGYU A5 Mushroom Tapenade, Artichoke, Black Garlic Aioli, Red Wine Sauce	350

GRILLED GREENLAND HALIBUT Green Asparagus, Kipfler Potato Confit, Truffle Mousseline, Black Winter Truffle	95
PAELLA ( For 2 Person ) Turkey Chorizo, Grilled Spanish Octopus, King Prawns	160
WILD CAUGHT SEA KING PRAWNS Angelhair Aglio Olio, Basil Oil	65

ROASTED BRUSSELS SPROUTS Beef Bacon, Walnut	25
HOMEMADE TRADITIONAL KIMCHI	15
CAMERON HIGHLAND MIXED SALAD Homemade Pickles, Vine Ripened Tomato, Citrus Dressing	20

## SIGNATURE SET

### CHEF'S AMUSE BOUCHE

~~~~

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

~~~~

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

OR

DORPER LAMB TENDERLOIN  
Celeriac Puree, Vegetable Pearls,  
Truffle Croquettes, Wild Blackberry Jus

~~~~

### CHOICE OF DESSERT

PETIT FOURS

RM 170 ++

## DEGUSTATION MENU

### CHEF'S AMUSE BOUCHE

~~~~

GRILLED SPANISH OCTOPUS  
Beetroot Tazatziki, Herbs Salad, Botarga

~~~~

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

~~~~

SEARED HOKKAIDO SCALLOP  
Homemade Tagliatelle, Cod Roe Butter

~~~~

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

~~~~

DORPER LAMB TENDERLOIN  
Celeriac Puree, Vegetable Pearls,  
Truffle Croquettes, Wild Blackberry Jus

OR

GRILLED JAPANESE WAGYU A5  
Mushroom Tapenade, Artichoke,  
Black Garlic Aioli, Red Wine Sauce  
(ADD RM 130)

~~~~

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

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

RM 290++