

SOLEIL

RESTAURANT & WINE BAR

DESSERTS

SIGNATURE PANDAN CREPE Caramelised Banana, Gula Melaka, Coconut Sorbet	30	KAHLUA TIRAMISU Speculoos Parfait, Espresso Cremeux	30
CHERRIES Valrhona Jivara, Raspberry, Pumpernickle	30	ORGANIC VANILLA CRÈME BRÛLÉE Soursop Sorbet	30
ALL ABOUT BERRIES Cassis & Raspberry Mousse, Strawberry Cremeux, Mix Berry Sorbet, Yoghurt & White Chocolate Rocks	30	DARK CHOCOLATE & FOIE GRAS 67% Single Origin Madagascar Dark Chocolate Mousse, Foie Gras, Chestnut Ice Cream, Pear Compote, Mascarpone Donut, Frangelico Coffee Sauce	48
ARTISAN CHEESE Fruit Chutney, Mixed Nuts	55	PLANET SOLEIL (3 to 5 Person) Sharing Dessert Platter Prepared Table Side	150

HOMEMADE ICE CREAM

(RM 9 Per Scoop)

Durian Smoked Banana Speculoos	Gingerbread Coffee Praline	Organic Vanilla Salted Caramel Lemon	Callebaut Chocolate Strawberry & Cream
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HOMEMADE SORBET

(RM 9 Per Scoop)

Passionfruit Soursop	Mix Berry Beetroot	Coconut Cherry	Calamansi & Mint
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ILLY COFFEE

SINGLE ESPRESSO	10
DOUBLE ESPRESSO	10
LONG BLACK	10
FLAT WHITE	13
CAFÉ LATTE	13
CAPPUCCINO	13
MACCHIATO	11
PICCOLO	12

DAMMANN FRERES TEA

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

DIGESTIVES

LABERDOLIVE, BAS ARMAGNAC 1986	45	MACALLAN 12 YRS	35
COURVOISIER VSOP	38	BRUICHLADDICH OCTOMORE 7.3	80
LANDREAU TRES VIEUX COGNAC		BRUICHLADDICH OCTOMORE 7.1	55
REMY MARTIN XO	55	NIKKA FROM THE BARREL	25
REMY MARTIN VSOP	35	LAPHROAIG 10 YRS	28

**All prices are subject to 10% service charge & 6% GST