SOLEIL
RESTAURANT & WINE BAR

Tapas

Italian Beef Pastrami Sourdough toast, tomato salsa	30
Turkey Chorizo	29
Turkey Salchichon	29
Boquerones Marinated Spanish anchovies	29
Mix Olives	18
Sweet Peppers	26
Tapas Plate (For 2 Person) Beef pastrami, turkey chorizo, turkey salchichon, Boquerones, sweet peppers, mix olives	95

Starters

Seafood Croquettes Citrus gel	35
Marinated Barents Sea King Crab Avocado, Momotaro tomato salsa, Calamansi-basil sorbet	80
Foie Gras Pâté Brioche, quince gel, violet fig & raspberry jam	70
Hokkaido Scallops Homemade tagliatelle, mentaiko butter	85
Duck Confit Pappardelle Portobello mushroom, salsa tartufata, parmesan	50
Spanish Octopus Bumbu Bali, potato mousseline, Olive & almond vinaigrette	65
Forest Mushroom Soup Truffle emulsion, sourdough croutons	40
Escargots Petit Gris Porcini mushroom, tomato, garlic-herbs butter	65

Mains

Pan Seared Norwegian Rainbow Trout Sautéed baby spinach, brown shrimp, Porcini mushroom, miso beurre blanc	85
Whole Dover Sole Meuniere SOLEIL mash, grilled vegetables	190
Capellini Aglio Olio or Marinara Wild sea king prawns	70
Duck Confit + Sausage + Foie Gras Baby vegetables, duck consommé	75
Australian Lamb Loin Braised lamb shank cannelloni, topinambour puree, Grilled vegetables	90
Slow Cooked Spring Chicken Miso vegetables, chicken jus	45

Binchotan Charcoal Grilled

Spanish Carabinero Prawn Yuzu Koshu Butter Add on homemade tagliatelle RM 8	110
Stanbroke Wagyu Striploin (200gm) Baby vegetables, red wine sauce	180
Iberico Lamb Rack (200gm) Celeriac puree, rosemarry sauce	140
Goulburn Valley Beef Ribeye (200gm) Charred vegetables, red wine sauce	80
Galician Dry Aged Beef Tenderloin (200gm) Sunchoke puree, green asparagus, red wine sauce	150
Sanchoku Wagyu Burger (175gm) Homemade barbecue sauce, Emmental cheese, Caramelised onions, portobello mushroom	55

Sides

Belgian Fries Truffle mayonnaise, Andalouse	15
Potato Mash 'SOLEIL' French butter, chives	20
Cameron Highland Mixed Salad Homemade pickles, vine ripened tomato, Citrus dressing	20
Sautéed Mushrooms Garlic butter, tarragon	20
Seared Foie Gras (70 gm)	65
Mix Grilled Vegetables	25

Signature Set Menu

RM 165 Per Person
RM 80 Per Person For Wine Pairing

Hot Smoked Salmon
Ice plant, semi dried tomato, basil ice cream, Finger lime
E. Guigal Côtes du Rhône 2018

Or

Duck Confit Tagliatelle
Portobello mushroom, salsa tartufata, parmesan
Antica Vigna Valpolicella DOC 2015

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Norwegian Rainbow Trout
Sautéed baby spinach, brown shrimp, Porcini mushroom, miso beurre blanc
Château de Dracy Bourgogne 2017

Or

Australian Lamb Loin
Braised lamb shank cannelloni, topinambour puree, Grilled vegetables
Les Angelots de Villemaurine, Saint Émilion 2014

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Choose Your Prefered Dessert From Our Dessert Selection
Château d'Anna Cuvée Louis d'Or, Sauternes 2010

Degustation Menu

RM 395 Per Person
RM 220 Per Person For Wine Pairing
(Minimum 2 Pax)

SOLEIL Truffle-Kombu Butter

Barents Sea King Crab
Avocado, tomato salsa, calamansi-mint sorbet
Vicente Gandia El Miracle Cava Brut

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Hokkaido Scallop
Homemade tagliatelle, cod roe butter
E. Guigal Côtes du Rhône 2018

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Norwegian Rainbow Trout
Sautéed baby spinach, brown shrimp, Porcini mushroom, miso beurre blanc
Meursault Vierilles Vignes, Domaine Morey-Coffinet 2017

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Spanish Scarlet Shrimp
Yuzu kosho, quinoa, citrus Gel
Givry 1ér Cru Les Grands Prétains, Domaine Besson 2018

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Iberico Lamb Rack
Celeriac, milk cabbage, red wine jus

or

Wagyu Striploin
Sunchoke, baby vegetables, kizami wasabi
Château de Cerons 'Elixir du Grand Enclos' Graves 2010

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Baby Waffle de Liege
Valpolicella wine ice cream, berries
Château d'Anna Cuvée Louis d'Or, Sauternes 2010

All prices are subject to 10% service harge & 6% SST applies to the total bill amount