

Tapas

Italian Beef Pastrami Sourdough toast, tomato salsa	30
Artisan Cheese Platter Mix nuts, fig jam	45
Balik Style Smoked Salmon Horseradish, capers	60
Foie Gras Pâté Brioche, quince gel, violet fig & raspberry jam	70
Boquerones Marinated Spanish anchovies	29
Mix Olives	18
Tapas Plate (For 2 Person) Beef pastrami, turkey chorizo, turkey salchichon, Boquerones, sweet peppers, mix olives	95

Starters

Marinated Barents Sea King Crab Avocado, Momotaro tomato salsa, calamansi-basil sorbet	80
Canadian Lobster Tail Beetroot, truffle-kombu butter	75
Carabinero Prawn Carpaccio Finger lime, yuzu gel, basil ice cream	85
Seared Hokkaido Scallops Homemade tagliatelle, mentaiko butter	85
Brown Shrimp Croquettes Citrus gel, crispy parsley	50
Pan Fried Foie Gras Caramelised peach, gingerbread crumble	70
Grilled Spanish Octopus Bumbu Bali, peanut cremeux, soya bean vinaigrette	65
Duck Confit Pappardelle Portobello mushroom, salsa tartufata, parmesan	50
Wild Caught Abalone Duck consomme, shiitake mushroom	95
Forest Mushroom Soup Truffle emulsion, sourdough croutons	40
Seafood Risotto Carabinero Prawn, glazed flounder fin, pizutello tomato	95
Escargots Petit Gris Porcini mushroom, tomato, garlic-herbs butter	65

Mains

Slow Cooked North Sea Cod Smoked eel consomme, seasonal vegetables, tempeh crumble	110
Angelhair Aglio Olio Wild sea king prawns Artic Norwegian bottarga	60 45
Dutch Fresh Water Eel Poached with green herbs, ras el hanout aioli	110
Norwegian Rainbow Trout Baby spinach, brown shrimp, porcini mushroom, miso beurre blanc	85
Dover Sole Meuniere (400-600gm) SOLEIL mash, grilled vegetables (Kindly refer to our staff on available size)	55/100gm
Duck Confit + Sausage + Foie Gras Lentil du Puy, baby vegetables, duck jus	75
Vol-Au-Vent Slow cooked chicken, veal sweetbread, mushroom, seared foie gras, puff pastry	85

Binchotan Charcoal Grilled

Jumbo Wild Caught Carabinero Prawn Yuzu Koshu Butter, Japanese rice	150
Stanbroke Wagyu Striploin MS7 (200gm) Baby vegetables, red wine sauce, Kizami wasabi	180
Iberico Lamb Rack (200gm) Celeriac puree, rosemary sauce	160
Goulburn Valley Beef Ribeye (200gm) Sarawak black pepper sauce, Charred vegetables	90
Galician Dry Aged Beef Tenderloin (200gm) Sunchoke puree, red wine sauce	140
Sanchoku Wagyu Burger (200gm) Homemade barbecue sauce, Emmental cheese, Caramelised onions, portobello mushroom	55

Sides

Belgian Fries Truffle mayonnaise, Andalouse	15
Potato Mash 'SOLEIL' French butter, chives	15
Sautéed Mushrooms Garlic butter, tarragon	20
Grilled Green Asparagus Shaved Parmesan	25
Glazed Baby Carrots Endamame	25
Cameron Highland Mixed Salad Homemade pickles, vine ripened tomato, Citrus dressi	20
Seared Foie Gras (70gm)	65

Signature Set Menu

RM 195 Per Person
RM 85 Per Person For Wine Pairing

Carabinero Prawn Carpaccio
Finger Lime, yuzu gel, basil ice cream
E. Guigal Côtes du Rhône 2019

Or

Pan Seared Foie Gras
Crispy duck confit springroll,
caramelised peach, gingerbread crumble
Escarpmet 'The Edge' Pinot Noir, Martinborough 2018

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Norwegian Rainbow Trout
Baby spinach, brown shrimp, porcini mushroom,
miso beurre blanc
Marsannay Frédéric Magnien 2017

Or

Australian Rack of Lamb
Braised lamb shank, topinambour puree,
black garlic, pickled daikon
Les Angelots de Villemaurine, Saint Émilion 2014

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

Degustation Menu

RM 350 Per Person
RM 250 Per Person For Wine Pairing
(Minimum 2 Pax)

SOLEIL Truffle-Kombu Butter
Mini baguette

Carabinero Prawn Carpaccio
Finger lime, yuzu gel, basil ice cream
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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Slow Cooked Lobster Tail
Orzo pasta, bouillabaisse emulsion
Morey-Saint-Denis Les Larrets, Frederic Magnien 2016

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Dutch Fresh Water Eel
Green herbs, ras el hanout
Givry 1ér Cru Les Grands Prétains, Domaine Besson 2018

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Iberico Lamb Rack
Celeriac, milk cabbage, red wine jus

or

Dry Aged Galician Beef Tenderloin
Sunchoke, red wine sauce
Château de Cerons 'Elixir du Grand Enclos' Graves 2010

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Artisan Cheese Platter
Mix nuts, quince gel
Royal Oporto Late Bottle Vintage Port 2008

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Alphonso Mango-Yoghurt Mousse
White chocolate, passionfruit, saffron
Château d'Anna Cuvée Louis d'Or, Sauternes 2010