

SOLEIL

3 Course Set Menu RM 195 per person

Create your own set menu, just choose a starter, a main & a dessert.
Surcharge applies for premium dishes.
Add on wine pairing for RM 85 per person (3 glasses)

Starters

A La Carte RM75

Pan Fried Foie Gras
Caramelised baby pear, gingerbread crumble, black summer truffle

Grilled Spanish Octopus
Escabeche, Spanish cockles, salmon roe

Escargot Petit Gris (1 dozen)
Porcini mushroom, garlic-herb butter

Forest Mushroom & Topinambour Soup
Black summer truffle

Marinated King Crab
Avocado, Momotaro tomato salsa, calamansi-basil sorbet

Seafood Risotto (additional RM10)
Carabinero Prawn, unagi kabayaki

Seared Hokkaido Scallop (additional RM10)
Homemade tagliatelle, mentaiko butter

Canadian Lobster Tail
Burrata cheese, heirloom tomato, black olive tapenade

Tapas Plate
Beef pastrami, turkey chorizo, beef salchichon, cured beef tongue, boquerones, marinated olives

Mains

A La Carte RM95

Fish & Seafood Bouillabaisse
Spanish mussels, sea prawn, market fish

Wild Sea King Prawns
Angel hair aglio olio

Duck Confit + Sausage + Foie Gras
Lentil du Puy, baby vegetables, duck jus

Dover Sole Meuniere (additional Rm100)
Soleil mash, grilled vegetables

Norwegian Rainbow Trout (additional RM20)
Canadian lobster tail, baby spinach, miso beurre blanc

Slow Cooked Spring Chicken
saby potato confit, French beans, black truffle sauce

Binchotan Charcoal Grilled Mains

A La Carte RM 95

Argentinian Angus Beef Ribeye

Stanbroke Wagyu Beef Striploin (additional RM95)

*Served with Jerusalem artichoke, grilled vegetables, red wine sauce & kizami wasabi

Argentinian Angus Beef Tenderloin (additional RM15)

Iberico Boneless Lamb Saddle (additional RM55)

Sides

Belgian Fries 15
Mayonnaies, andalouse

Potato Mash SOLEIL 15
French butter

Sauteed Mushroom 20
Garlic-herb butter

Truffle Kombu Butter (80gm) 28

Sauteed Mushroom 20
Garlic-herb butter

Grilled Green Asparagus 25
Shaved parmesan

Cameron Highlands Mixed Salad 20
Tomato salsa, citrus dressing

Desserts

A La Carte RM30

Signature Pandan Crepe
Caramelised banan, Gula Melaka, coconut sorbet

Kahlua Tiramisu
Gingerbread semifreddo, chocolate crumble

Frangipane Pear Tart
Creme anglaise, speculoos ice cream

Dame Blanche 2.0 (additional RM5)
Planifolia vanilla ice cream, Malaysian single origin dark chocolate

Homemade Belgian Liege Waffle
Biscoff cremeux, salted caramel ice cream

Homemade Ice Cream & Sorbets
(Choice of 3 scoops)
Planifolia vanilla, Callebaut dark chocolate, Biscoff speculoos, Salted caramel, Strawberry, Pineapple
Coconut, Mix berries, Soursop, Passionfruit