

SOLEIL

Degustation Menu RM 335 per person

6 course tasting menu. Minimum 2pax
Additional RM200 per person for wine pairing

Carabinero Carpaccio

Basil, uzu, ikura

El Miracle Cava Brut, Valencia (organic)

Canadian Lobster Tail

Buratta, heirloom tomato, black olives

Escarpment 'The Edge' Pinot Gris, Martinborough 2018

Escabeche

Spanish octopus, cockles, avocado

Coindreau, E. Guigal 2017

Fillet of Dover Sole

Bouillabaisse emulsion, black mussels

Morey-Saint-Denis 'Les Larrets', Frederic Magnien 2016

Slow Cooked Pigeon d'Anjou

Parusso Amando Barolo Bussia, Piedmonte 2011

or

Binchotan Grilled Wagyu Sirloin

Chateau Louis, Saint Emilion Grand Cru 2010

Dark Chocolate

Poached pear, chestnut ice cream

Evert Ouderbeke