

# SOLEIL

## Executive Lunch

2 Course RM 55  
3 Course RM 70

### Choice of Starters

Garden Salad   
Feta cheese, olives, quinoa

Seafood Croquettes  
Citrus gel, crispy parsley

Orzo Chicken Soup  
Zucchini, green pea

Homemade Tagliatelle  
Duck confit, mushroom

### Choice of Mains

Charcoal Grilled Wagyu Beef Burger  
Emmental cheese, Belgian fries

Seared Fjord Trout  
Fava beans, green pea, lemongrass emulsion

Goat Cheese Croffle   
Caramelised pear, gingerbread mustard dressing

### Choice of Desserts

Homemade Belgian Waffle de Liege  
Biscoff cremeux, salted caramel ice cream

Frangipane-pear Tart  
Planifolia vanilla sauce

Choice of 2 Scoops Ice Cream or Sorbet

## Express Lunch

RM 30

Soup or Salad

### Choice of Mains

Slow Cooked Spring Chicken  
Sautéed mixed vegetables, Russet potato mash, chicken jus

Capellini Aglio Olio  
Smoked duck breast

Vegetarian Capellini   
Mixed vegetables

## Lunch Wines by the Glass Promo

RM 25 per glass

The Edge Pinot Gris, Martinborough 2018  
Fattoria Fibbiano I' Aspetto, Tuscany 2012 (red)

## A'La Carte

Caeser Salad 35  
Grilled chicken, garlic croutons, shaved parmesan

Avocado & Prawn Salad 40  
Mixed greens, cherry tomato, citrus dressing

Phở 35  
Vietnamese beef noodle soup

Signature Black Angus Beef Burger 40  
Emmental cheese, homemade barbecue sauce,  
Caramelised onion, portobello mushroom, Belgian fries

Black Angus Beef Lasagna 36  
Marinara sauce

Fish & Chips 41  
Sea bass, Belgian fries

Slow Cooked Spring Chicken 40  
Sautéed mixed vegetables, Russet potato mash, chicken jus

Vegetarian Pasta  45  
Aglio olio, Neapolitan or carbonara

## Desserts

New Zealand Pink Lady Apple Pie 20  
Gingerbread ice cream

Frangipane-pear Tart 20  
Planifolia vanilla sauce

Homemade Belgian Liege Waffle 20  
Biscoff cremeux, salted caramel ice cream

Homemade Ice Cream (per scoop) 9  
Planifolia vanilla  
Biscoff speculoos  
Chestnut & salted caramel  
Valrhona Alpaco pure Ecuador 66% dark chocolate,  
Mango yoghurt

Homemade Sorbet (per scoop) 9  
Lychee, raspberry & rose  
Mandarin, bergamot & lemon verbena  
Pineapple, yuzu & cardamon  
Intense coconut  
All about berries

## Freshly Brewed Coffee

Espresso, Long Black 10  
Flat White, Caffe Latte, Cappuccino 12

## Dammann Freres Tea

English Breakfast, Earl Grey, Darjeeling, Peppermint 9  
Camomile, Green Tea