

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 each

Irish Premium Oyster (4pcs)
Fermented soy-yuzu vinaigrette

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 each

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

Grilled Giant Sabah Prawn
Angelhair aglio olio, yuzu-kosho butter

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

Argentinian Angus Beef Ribeye 200gm

Nishiawa A5 Wagyu Rump 150gm (additional RM100)

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

Argentinian Angus Beef Tenderloin 200gm (additional RM15)

Free Range Australian Lamb Rack 300gm (additional RM50)

*All meats are grilled over binchotan charcoal. Served with Jerusalem artichoke, grilled vegetables, red wine sauce & kizami wasabi

Add On Sides

Belgian Fries
Mayonnaies, andalouse

Potato Mash SOLEIL
French butter

Sauteed Mushroom
Garlic-herb butter

Seared Foie Gras (70gm)

15

15

20

65

Sauteed Mushroom
Garlic-herb butter

Grilled Green Asparagus
Shaved parmesan

Cameron Highlands Mixed Salad
Tomato salsa, citrus dressing

Sanchoku Wagyu Burger (200gm)
Emmental cheese, Portobello mushroom

20

25

20

60

Desserts

A La Carte RM30 each

Signature Pandan Crepe
Caramelised banana, Gula Melaka, coconut sorbet

Kahlua Tiramisu
Gingerbread semifreddo, marscarpone donut

Frangipane Pear Tart
Creme anglaise, planifolio vanilla ice cream

Homemade Ice Creams
(Choice of 3 scoops)
Planifolio vanilla
Biscoff speculoos
Chestnut & salted caramel
Mango yoghurt
Valrhona Alpaco pure Ecuador 66% dark chocolate

Homemade Belgian Liege Waffle
Biscoff cremeux, speculoos ice cream

Callebaut Dark Chocolate Mousse
Dark cherry, pecan nut crumble, Frangelico coffee sauce, chestnut-salted caramel ice cream

Homemade Sorbets
(Choice of 3 scoops)
Lychee, raspberry & rose
Intense Coconut
Mandarin, bergamot & lemon verbena
Pineapple, yuzu & cardamon
All about berries