

# SOLEIL

## Degustation Menu

RM 335 per person

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

### *Fjord Trout Confit*

*Avocado, yuzu, basil Ice-cream*

*El Miracle Cava Brut, Valencia (organic)*

### *Seared Hokkaido Scallop*

*Homemade tagliatelle, Mentaiko butter*

*Bourgogne, Chateau de Dracy 2018*

### *Grilled Giant Sabah Prawn*

*Seafood risotto, lemongrass emulsion*

*Coindreau, E. Guigal 2017*

### *Turkish Sea Bass*

*Baby spinach, Canadian lobster tail, miso beurre blanc*

*Fixin, Frederic Magnien 2017*

### *Slow Cooked Pigeon d'Anjou*

*Parusso Amando Barolo Bussia, Piedmonte 2011*

or

### *Grain Fed Angus Beef Tenderloin*

*Chateau Louis, Saint Emilion Grand Cru 2010*

### *Frangipane-Pear Tart*

*Burgundy blackcurrant, organic bourbon vanilla, praline ice-cream*

*Chateau d'Anna Cuvee Louis d'Or 2010*