

# SOLEIL

## 3 Course Set Menu RM 205 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 90 per person (3 glasses)

### Starters

A La Carte RM80

IRISH PREMIUM OYSTERS (4pcs)  
Fermented soy-yuzu vinaigrette, trout roe

COLD ANGEL HAIR PASTA (additional RM30)  
Gambero rosso, Hokkaido scallop, salmon roe

DUTCH NORTH SEA SHRIMPS  
Avocado, momotaro tomato, calamansi-basil sorbet

GAMBERO ROSSO & GOBETTO SHRIMP CARPACCIO (additional RM25)  
Red prawn oil, yuzu, creme fraiche

TAPAS PLATE  
Beef pastrami, turkey chorizo, beef salchichon, cured beef tongue, boquerones, marinated olives

FOREST MUSHROOM & TOPINAMBOUR SOUP  
Black autumn truffles

PAN FRIED FOIE GRAS  
Caramelised baby pear, gingerbread crumble, black autumn truffles

ESCARGOT PETIT GRIS & JAPANESE WHELKS  
Porcini mushroom, garlic-herb butter

SEAFOOD RISOTTO  
Slipper lobster, unagi kabayaki, butternut squash

GRILLED SPANISH OCTOPUS  
Spicy tomato compote, lemongrass emulsion

HOMEMADE TAGLIATELLE (choose your preferred preparation)  
Seared Hokkaido scallops, mentaiko butter (additional Rm10)

Snow crab, lobster bisque, green asparagus

Black autumn truffles, parmesan cream

### Mains

A La Carte RM100

FISH & SEAFOOD BOUILLABAISSSE  
Spanish mussels, sea prawn, market fish

GRILLED GIANT SABAH PRAWN  
Angel hair aglio olio, yuzu-kosho butter

DUCK CONFIT + SAUSAGE + FOIE GRAS  
Lentil du Puy, baby vegetables, duck jus

ITALIAN VEAL RACK 450GM (additional RM145)  
Fava beans, porcini mushroom, Lyonnaise potato

ARGENTINIAN ANGUS BEEF RIBEYE 200GM

TOKUSHIMA A5 WAGYU RUMP 150GM (additional RM100)

DOVER SOLE MEUNIERE (additional RM90)  
Soleil mash, grilled vegetables

NORWEGIAN FJORD TROUT (additional RM20)  
Canadian lobster tail, baby spinach, miso beurre blanc

SLOW COOKED SPRING CHICKEN  
Baby potato confit, French beans, black autumn truffles

SANCHOKU WAGYU BURGER 200GM 65  
Emmental cheese, portobello mushroom

GRAIN FED ANGUS BEEF TENDERLOIN 200GM (additional RM15)

GRASS FED N-Z MOUNTAIN 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 15  
Truffle mayonnaies, andalouse

POTATO MASH 'SOLEIL' 20  
French butter, chives

SEARED FOIE GRAS 70GM 65

SAUTEED MUSHROOM 20  
Garlic butter, tarragon

GRILLED GREEN ASPARAGUS 30  
Shaved parmesan

CAMERON HIGHLANDS MIX SALAD 20  
Tomato salsa, citrus dressing

### Desserts

A La Carte RM30

SIGNATURE PANDAN CREPE  
Caramelised banana, Gula Melaka, coconut sorbet

HOMEMADE BELGIAN LIEGE WAFFLE  
Organic bourbon vanilla ice cream, Callebaut dark chocolate sauce

FIG-ALMOND TART  
Pistachio cremeux, praline ice cream

KAHLUA TIRAMISU  
Gingerbread semifreddo, mascarpone donut

Valrhona Milk Chocolate-Blackberry Mousse  
Dark cherries, pecan nut crumble, Frangelico coffee sauce, chestnut-salted caramel ice cream

HOMEMADE ICE CREAM & SORBETS (3scoops)

All prices are subject to 10% service charge & 6% SST