

SOLEIL

Executive Lunch

2 Course RM 60

3 Course RM 75

Choice of Starters

Garden Salad

Spanish red wine soaked goat cheese, roasted nuts, quince paste

Seafood Croquettes

Yuzu gel, crispy parsley

Jerusalem Artichoke Soup

Truffle emulsion

Soft Shell Crab Tempura

Ginger-ponzu dip

Seared Hokkaido Scallop

Angelhair, mentaiko butter (add RM 25)

Choice of Mains

Seared Turkish Sea Bass

Butternut squash, broad beans, mussel emulsion

Seafood Tagliatelle

Sea prawn, squid, mussels, lobster bisque

Charcoal Grilled Wagyu Beef Burger

Emmental cheese, Belgian fries

Duck Leg Confit

Pearl onion, shimeji mushroom, Lyonnaise potato

Tindle Croffle

Caramelised pear, apple sauce, Burgundy blackcurrent gel

Choice of Desserts

Homemade Belgian Waffle de Liege

Organic vanilla ice cream, Callebaut dark chocolate sauce

Speculoos Parfait

Milk chocolate-banana mousse, pecan nut crumble

Fig-Almond Tart

Pistachio cremeux, praline ice cream

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

A'La Carte

Beirut Tindle Burger

49

Charcoal brioche bun, crispy Tindle patty, baharat, tomato butter, garlic aioli, baby spinach, semi dried tomato, homemade barbecue sauce, pomegranate, potato fries

Tindle 'Vol-Au-Vent'

49

Puff pastry, Tindle balls, button & portobello mushroom, porcini veloute, Hollandaise sauce

Tindle Croffle

49

French croissant, Tindle waffle, caramelised baby pear, apple sauce, Burgundy blackcurrant gel, coconut nectar

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

Speculoos Parfait

20

Milk chocolate-banana mousse, pecan nut crumble

Fig-Almond Tart

20

Pistachio cremeaux, praline ice cream

Homemade Belgian Liege Waffle

20

Organic vanilla ice cream, Callebaut dark chocolate sauce

Homemade Ice Cream (per scoop)

10

Planifolio vanilla

Biscoff speculoos

Chestnut & salted caramel,

Valrhona Alpaco pure Ecuador 66% dark chocolate

Mango yoghurt

Homemade Sorbet (per scoop)

10

Lychee, raspbry & rose

Mandarin, bergamot & lemon verbena

Pineapple, yuzu & cardamon

Intense coconut

All about berries