

SOLEIL

Degustation Menu

RM 350 per person

Add on RM 250 per person for wine pairing

GAMBERO ROSSO & GOBETTO CARPACCIO

Finger lime, trout roe, creme fraiche

Jane & Santacana Reserve Cava, Barcelona

SHIRAKO TEMPURA

Yuzu ponzu

Kuheiji Sake 'Eau de Desir' 2019

SEARED HOKKAIDO SCALLOP

Homemade tagliatelle, mentaiko butter

Coindreau, E. Guigal 2017

SEAFOOD RISOTTO

Grilled Spanish octopus & Dutch eel, butternut squash

Bourgogne Aligote, Domainme Potinet Ampeau 2012

NORTH SEA COD

Brown shrimp, mussels, Normandy sauce

Fixin, Frederic Magnien 2017

GRASS FED N-Z MOUNTAIN LAMB RACK

Parusso Amando Barolo Bussia, Piedmonte 2011

or

GRAIN FED ANGUS BEEF TENDERLOIN

Chateau Louis, St Emilion 2010

VALRHONA MILK CHOCOLATE-BLACKBERRY MOUSSE

Pecan nut crumble, dark cherries, Frangelico-coffee sauce, praline ice cream

Chateau Fayat, Pomerol 2010

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