

SOLEIL

RESTAURANT & WINE BAR

desserts

ala carte RM30

SIGNATURE PANDAN CREPE

Caramelised Banana, Gula Melaka, Coconut Sorbet

KAHLUA TIRAMISU

Mascarpone donut, Gingerbread Semifreddo

FIG-ALMOND TART

Pistachio cremeux, praline ice cream

HOMEMADE CHRISTMAS PUDDING

Organic bourbon vanilla sauce

VALRHONA MILK CHOCOLATE

Chocolate-blackberry mousse, dark cherries, pecan nut crumble, frangelico coffee sauce, chestnut-salted caramel ice cream

ARTISAN CHEESE PLATTER

(additional RM20)
Quince paste, roasted nuts

HOMEMADE ICE CREAM (3 scoops)

Planifolio vanilla
Biscoff speculoos
Chestnut-salted caramel
Mango yoghurt
Valrhone Alpaco Ecuador 66% dark chocolate

HOMEMADE SORBETS (3 scoops)

Lychee, raspberry & rose
Intense coconut
Mandarin, bergamot & lemon verbena
Pineapple, yuzu & cardamon
All about berries

digestives

Laphroaig 10 years	35	1986 Laberdolive Bas-Armagnac	60
Macallan 12 years	36	Landreau Tres Vieux Cognac	60
Bruichladdich octomore 7.1	55	Remy Martin XO	55
Bruichladdich octomore 7.3	80	Courvoisier XO	55
Nikka from the barrel	30	Remy Martin VSOP	35
		Louis XIII	650

freshly brewed coffee

Espresso	10
Double espresso	12
Long black	12
Flat white	15
Caffè Latte	15
Cappuccino	15
Macchiato	13
Piccolo	13

damman freres tea

English Breakfast	10
Early Grey	10
Earl Grey	10
Darjeeling	10
Peppermint	10
Green Tea	10
Camomile	10
Jasmine	10

**All prices are subject to 10% service charge & 6% ST