

SOLEIL

executive set lunch

2 Course RM 60

3 Course RM 75

Choice of Starters

Portugese Salad

Spiced mackerel, olives, cherry tomato, french bean

Turkey Confit Springroll

Celery & chestnut puree, turkey gravy

Jerusalem Artichoke Soup

Truffle emulsion, brioche croutons

Crispy Tindle Bites

Coleslaw, honey-mustard dip

Seared Hokkaido Scallop

Angelhair, mentaiko butter (add RM 25)

Choice of Mains

Seared Turkish Sea Bass

Butternut squash, broad beans, Normandy emulsion

Argentinian Beef Striploin Tagliata

Rocket leaves, tomato butter, parmesan, Belgian fries

Charcoal Grilled Wagyu Beef Burger

Emmental cheese, Belgian fries

Duck Leg Confit

Pearl onion, shimeji mushroom, Lyonnaise potato

Choice of Desserts

Homemade Belgian Waffle de Liege

Organic vanilla ice cream, Callebaut dark chocolate sauce

Fig-Almond Tart

Pistachio cremeux, praline ice cream

Choice of 3 scoops ice cream or sorbets

Artisan Cheese Platter

Quince paste, roasted nuts (add RM20)

express set 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

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

49

Tindle Croffle

French crossant, Tindle waffle, caramelised baby pear, apple sauce, Burgundy blackcurrent gel, coconut nectar

49

Caeser Salad

Grilled chicken, garlic croutons, shaved parmesan

35

Avocado & Prawn Salad

Mixed greens, cherry tomato, citrus dressing

40

Phở

Vietnamese beef noodle soup

35

Signature Black Angus Beef Burger

Emmental cheese, homemade barbecue sauce, Caramelised onion, portobello mushroom, Belgian fries

40

Black Angus Beef Lasagna

Marinara sauce

36

Fish & Chips

Sea bass, Belgian fries

41

Slow Cooked Spring Chicken

Sautéed mixed vegetables, Russet potato mash, chicken jus

40

Vegetarian Pasta

Aglio olio, Neapolitan or carbonara

45

desserts

Artisan Cheese Platter

Quince paste, roasted nuts

50

Fig-Almond Tart

Pistachio cremeux, praline ice cream

20

Homemade Belgian Liege Waffle

Organic vanilla ice cream, Callebaut dark chocolate sauce

20

Homemade Ice Cream (per scoop)

Planifolio vanilla
Biscoff speculoos
Chestnut & salted caramel,
Valrhona Alpaco pure Ecuador 66% dark chocolate
Mango yoghurt

10

Homemade Sorbet (per scoop)

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

10