

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

ala carte RM80

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

ESCARGOT PETITE GRIS (1 dozen)
Porcini mushroom, garlic-herb butter

HOMEMADE TAGLIATELLE
Choose your preferred preparation

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

SEAFOOD RISOTTO
Slipper lobster, unagi kabayaki, butternut squash

Seared Hokkaido scallop, mentaiko butter (add RM10)

or

BEEF TENDERLOIN TARTARE
Miso cremeux, parmesan sorbet, baerri caviar

GRILLED SPANISH OCTOPUS
Spicy tomato compote, lemongrass emulsion

Black winter truffles, parmesan cream (add RM10)

or

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

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

Snow crab, lobster bisque, green asparagus

IRANIAN BAERRI CAVIAR 50GM (add RM670)
Classic condiments, homemade blinis

FOREST MUSHROOM & TOPINAMBOUR SOUP
Black winter truffles

mains

ala carte RM100

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

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

ARGENTINIAN ANGUS BEEF RIBEYE
200gm

GRILLED SABAH PRAWNS
Angel hair aglio olio, yuzu-kosho butter

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

GRAIN FED ANGUS BEEF TENDERLOIN (add RM15)
200gm

TURKISH SEA BREAM
Brown shrimp, porcini mushroom, pizutello tomato,
Normandy emulsion

ROAST TURKEY 'SOLEIL STYLE'
Celeriac, cranberry, girolle mushrooms, cornbread muffin,
black winter truffles

STANBROKE WAGYU STRIPLION (add RM100)
200gm

NORTH SEA COD
Brown shrimp, baby spinach, miso beurre blanc

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

GRASS FED N-Z MOUNTAIN LAMB RACK (add RM50)
300gm

SANCHOKU WAGYU BURGER
Emmental cheese, portobello mushroom
RM65

***all meats are served with Jerusalem artichoke puree,
grilled vegetables, red wine sauce & kizami wasabi

add on sides

BELGIAN FRIES 15
Truffle mayonnaise, andalouse

SAUTEED MUSHROOM 20
Garlic butter, tarragon

GRILLED GREEN ASPARAGUS 30
Shaved parmesan

POTATO MASH 'SOLEIL' 20
French butter, chives

SEARED FOIE GRAS 70gm 65

CAMERON HIGHLANDS MIX SALAD 20
Tomato Salsa, citrus dressing

desserts

ala carte RM30

SIGNATURE PANDAN CREPE
Caramelised banana, Gula Melaka, coconut sorbet

KAHLUA TIRAMISU
Mascarpone donut, gingerbread semifreddo

HOMEADE SORBETS (3 SCOOPS)
Lychee, raspberry & rose
Intense coconut

FIG-ALMOND TART
Pistachio cremeux, praline ice cream

HOMEMADE CHRISTMAS PUDDING
Organic bourbon vanilla sauce

Mandarin, bergamot & lemon verbena
Pineapple, yuzu & cardamon
All about berries

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

ARTISAN CHEESE PLATTER (add RM20)
Quince paste, roasted nuts

HOMEMADE ICE CREAMS (3 SCOOPS)
Planifolio vanilla
Valrhona Alpaco 66% Ecuador dark chocolate
Biscoff speculoos
Chestnut-salted caramel
Mango yoghurt