

# SOLEIL

## Degustation Menu

RM 350 per person

6 course tasting menu. Minimum 2pax  
Additional RM 220 per person for wine pairing

### 1st course

GAMBERO ROSSO & GOBETTO CARPACCIO  
Fingerlime, trout roe, creme fraiche  
*Jane & Santacana Brut Reserve Cava, Barcelona*

### 2nd course

DUTCH CRAYFISH TAIL  
Avocado, pizutello tomato, calamansi-basil sorbet  
*Bodega Castor Martin Albarinho, Riix Biax 2019*

### 3rd course

SEARED HOKKAIDO SCALLOP  
Homemade tagliatelle, mentaiko butter  
*Coindreau, E. Guigal 2017*

### 4th course

SEAFOOD RISOTTO  
Grilled Spanish octopus & Dutch eel, butternut squash  
*Bourgogne Aligote, Domaine Potinet Ampeau 2012*

### 5th course

NORTH SEA COD  
Brown shrimp, mussels, Normandy sauce  
*Meursault, Frederic Magnien 2017*

### Mains

GRASS FED N-Z MOUNTAIN LAMB RACK  
*Parusso Amando Barolo Bussia, Piedmonte 2011*

or

GRAIN FED ANGUS BEEF TENDERLOIN  
*Chateau de Ceron 'Elixir du Grand Enclose', Graves 2010*

### Dessert

VALRHONA MILK CHOCOLATE-BLACKBERRY MOUSSE  
Pecan nut crumble, dark cherries, Frangelico-coffee sauce, praline ice cream