

# SOLEIL

## EXECUTIVE SET LUNCH

2 Course RM 65 per person  
3 Course RM 80 per person

### CHOICE OF STARTERS

Sea Bass Taco  
Pineapple salsa, Mexican dip

Beef Shortrib Croquettes  
Coleslaw, salted egg gribiche

Fish Soup  
Irish mussels, sea prawn

Duck Vol-Au-Vent  
Button mushrooms

Succotash Salad  
Crab cake, avocado aioli

Seared Hokkaido Scallop  
Homemade tagliatelle, mentaiko butter (add RM 25)

### CHOICE OF MAINS

Seared Norwegian Salmon  
Sweet potato, green pea, saffron emulsion

Lobster Roll  
Brioche feuilletée, Canadian lobster tail (add RM 75)

Grilled Whole Turbot (500gm)  
Black truffle mousseline, grilled vegetables, Soleil mash (add RM 95)

Charcoal Grilled Wagyu Beef Burger  
Emmental cheese, Belgian fries

Homemade Pappardelle  
Lamb ragout, aged parmigiano

Slow Cooked Chicken Breast  
Chantrelle mushroom, wholegrain mustard sauce, sweet corn croquettes

### CHOICE OF DESSERTS

French Crêpe  
Crème Pâtissière, dark chocolate sauce, strawberry ice cream

Marinated Melon  
Grapefruit caviar, melon sorbet

## WINE PROMOTION

White Wine  
Delas Frères Côtes-du-Rhône 'St. Esprit' 2019, Rhône Valley  
RM 25/glass  
RM 130/btl

Red Wine  
Delas Frères Côtes-du-Rhône 'St. Esprit' 2019, Rhône Valley  
RM 25/glass  
RM 130/btl

## EXPRESS SET LUNCH

RM 30 per person

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  49  
Charcoal brioche bun, crispy Tindle patty, baharat, tomato butter, garlic aioli, baby spinach, semi dried tomato, homemade barbecue sauce, pomegranate, potato fries

Caesar Salad 35  
Grilled chicken, garlic croutons, shaved parmigiano

Avocado & Prawn Salad 40  
Mixed greens, cherry tomato, citrus dressing

Phở 35  
Vietnamese beef noodle soup

Signature Black Angus Beef Burger 40  
Emmental cheese, homemade barbecue sauce, Caramelised onion, portobello mushroom, Belgian fries

Black Angus Beef Lasagna 36  
Marinara sauce

Fish & Chips 41  
Sea bass, Belgian fries

Slow Cooked Spring Chicken 40  
Sautéed mixed vegetables, Russet potato mash, chicken jus

Vegetarian Pasta  45  
Aglio olio, Neapolitan or carbonara

French Crêpe 20  
Crème Pâtissière, dark chocolate sauce, strawberry ice cream

Marinated Melon 20  
Grapefruit caviar, melon sorbet

Homemade Ice Cream (per scoop) 10  
Planifolio vanilla  
Biscoff speculoos  
Chestnut & salted caramel,  
Valrhona Alpaco pure Ecuador 66% dark chocolate  
Mango yoghurt

Homemade Sorbet (per scoop) 10  
Lychee, raspbeberry & rose  
Mandarin, bergamot & lemon verbena  
Pineapple, yuzu & cardamon  
Intense coconut  
All about berries