

SOLEIL

3 Course Set Menu RM 215 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 95 per person (3 glasses)

starters

ala carte RM 80

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

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

CARABINERO PRAWN (add RM 100)
Angel hair, lobster bisque, green asparagus

KING FISH TARTARE
Smoked mackerel mousse, flying fish dashi

SEAFOOD RISOTTO
Slipper lobster, unagi kabayaki, butternut squash

SEARED HOKKAIDO SCALLOPS (add RM 10)
Homemade tagliatelle, mentaiko butter

FOIE GRAS TERRINE
Rhubarb compote, quince, brioche feuilletée

GRILLED SPANISH OCTOPUS
Spicy tomato compote, lemongrass emulsion

COLD ANGEL HAIR PASTA (add RM 30)
Gambero rosso, Hokkaido scallop, salmon roe

DUTCH CRAYFISH TAIL
Avocado, momotaro tomato salsa,
calamansi-basil sorbet

PAN FRIED FOIE GRAS
Caramelised baby pear, gingerbread crumble,
black summer truffle

BEEF TENDERLOIN TARTARE
Miso cremeux, parmesan sorbet, baerii caviar

IRANIAN BAERII CAVIAR 50GM (add RM 670)
Classic condiments, homemade blinis

FOREST MUSHROOM & TOPINAMBOUR SOUP
Black summer truffles

mains

ala carte RM 105

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

DOVER SOLE MEUNIERE (add RM 90)
Soleil mash, grilled vegetables

ARGENTINIAN ANGUS BEEF RIBEYE
200gm

GRILLED SABAH PRAWN
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 RM 25)
200gm

NORWEGIAN SKREI COD (add RM 10)
Brown shrimp, baby spinach, miso beurre blanc

SLOW COOKED SPRING CHICKEN
Baby potato confit, French beans, black summer truffle

STANBROKE WAGYU STRIPLION (add RM 100)
200gm

GRILLED WHOLE TURBOT (add RM 65)
Truffle mousseline, root vegetable mash
500gm

SANCHOKU WAGYU BURGER
Emmental cheese, portobello mushroom
ala carte RM 65

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

Served with Jerusalem artichoke puree,
grilled vegetables, red wine sauce & kizami wasabi

add on sides

BELGIAN FRIES 15
Truffle mayonnaise, andalouse

SAUTEED MUSHROOM 15
Garlic butter, tarragon

20 GRILLED GREEN ASPARAGUS 25
Shaved parmesan

POTATO MASH 'SOLEIL' 15
French butter, chives

SEARED FOIE GRAS 70gm

65 CAMERON HIGHLANDS MIX SALAD 20
Tomato Salsa, citrus dressing

desserts

ala carte RM35

SIGNATURE PANDAN CREPE
Caramelised banana, Gula Melaka, coconut sorbet

KAHLUA TIRAMISU
Gingerbread semifreddo, mascarpone donut

HOMEADE SORBETS (3 SCOOPS)
Lychee, raspberry & rose

FIG-ALMOND TART
Milk chocolate cremeux, praline ice cream

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

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

KOREAN STRAWBERRIES
Raspberry parfait, strawberry mousse,
white chocolate bavarois

VALRHONA DARK CHOCOLATE MOELLEUX
Passionfruit cremeux, pineapple ice cream

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