

# SOLEIL

## DEGUSTATION MENU

7 course tasting menu, minimum 2pax

RM 380 per person

Additional RM 240 per person for wine pairing

1st course

### KINGFISH TARTARE

Smoked mackerel mousse, flying fish dashi

*Kamoshibito Kuheiji Junmai Daiginyo 'Eau de Desire', Achi 2019*

2nd course

### FRENCH WHITE ASPARAGUS

Truffle mousseline, Spanish calamari

*Babich Pinot Gris, Marlborough 2020*

3rd course

### SEARED HOKKAIDO SCALLOP

Homemade tagliatelle, mentaiko butter

*E. Guigal Coindreau 2017*

4th course

### NORWEGIAN SKREI COD

Cloudy bay clams, clam emulsion

*Domaine Potinet Ampuis Bourgogne Aligote 2012*

5th course

### DUCK CONFIT

Foie gras, portobello mushroom, duck consomme

*Frederic Magnien Bourgogne 'Les Gravieres' 2018*

Mains

### GRASS FED N-Z MOUNTAIN LAMB RACK

or

### GRAIN FED ANGUS BEEF TENDERLOIN

*Gemstone Cabernet, Youtville 2009*

Dessert

### KOREAN STRAWBERRIES

Raspberry parfait, strawberry mousse, passionfruit cremeux

*Chateau Raymond-Lafon, Sauternes 2004*

*All prices are subject to 10% service charge & 6% SST*