

SOLEIL

RESTAURANT & WINE BAR

desserts

ala carte RM35

SIGNATURE PANDAN CREPE

Caramelised banana, Gula Melaka, coconut sorbet

KAHLUA TIRAMISU

Mascarpone donut, gingerbread semifreddo

FIG-ALMOND TART

Milk chocolate cremeux, hazelnut praline ice cream

VALRHONA DARK CHOCOLATE MOELLEUX

Passionfruit cremeux, pineapple ice cream

KOREAN STRAWBERRIES

Raspberry parfait, strawberry mousse, white chocolate bavarois

ARTISAN CHEESE PLATTER

(additional RM20)
Quince paste, roasted nuts

HOMEMADE ICE CREAM (3 scoops)

Planifolio vanilla
Biscoff speculoos
Chestnut-salted caramel
Mango yoghurt
Valrhone Alpaco Ecuador 66% dark chocolate

HOMEMADE SORBETS (3 scoops)

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

digestives

Laphroaig 10 years 35
Macallan 12 years 36
Bruichladdich octomore 7.3 80
Nikka from the barrel 30

1986 Laberdolive Bas-Armagnac 60
Landreau Tres Vieux Cognac 60
Remy Martin XO 55
Courvoisier XO 55
Remy Martin VSOP 35
Louis XIII 650

freshly brewed coffee

Espresso 10
Double espresso 12
Long black 12
Flat white 15
Caffè Latte 15
Cappuccino 15
Macchiato 13
Piccolo 13

damman freres tea

English Breakfast 10
Early Grey 10
Earl Grey 10
Darjeeling 10
Peppermint 10
Green Tea 10
Camomile 10
Jasmine 10

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