

# SOLEIL

## EXECUTIVE SET LUNCH

2 Course RM 65 per person  
3 Course RM 85 per person

### CHOICE OF STARTERS

Seafood Salad  
Spanish calamari, fish goujon, mango salsa

Venison Croquettes  
Smoked garlic aioli, coleslaw

Clams Arrabbiata  
Garlic toast

Spinach & Leek Quiche  
Italian turkey ham, peperoni coulis

Brussels Sprout Soup  
Beef bacon

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

### CHOICE OF MAINS

Seared Skate Wing  
Cappers, black olive, cherry tomato, parmesan mash

Lobster Roll  
Brioche feuilletée, Canadian lobster tail (add RM 85)

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

Charcoal Grilled Wagyu Beef Burger  
Emmental cheese, Belgian fries

Lamb Sausage Conchiglie Pasta  
Spicy turnip greens, garlic, white wine

Slow Cooked Chicken Breast  
Mixed mushroom risotto, truffle emulsion

### CHOICE OF DESSERTS

Organic Bourbon Vanilla Panna Cotta  
Summer berries coulis, hazelnut crumble, yoghurt sorbet

Valrhona Dulcey Chocolate Eclair  
Dulcey cremeux, caramel sauce, chestnut ice cream

## WINE PROMOTION

### White Wine

Delas Frères Côtes-du-Rhône 'St. Esprit' 2020  
Glass RM 25      Bottle RM 130

### Red Wine

Delas Frères Côtes-du-Rhône 'St. Esprit' 2020  
Glass RM 25      Bottle RM 130

## EXPRESS SET LUNCH

Available Monday to Friday Only  
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, 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

Organic Bourbon Vanilla Panna Cotta 20  
Summer berries coulis, hazelnut crumble, yoghurt sorbet

Valrhona Dulcey Chocolate Eclair 20  
Dulcey cremeux, caramel sauce, chestnut ice cream

Homemade Ice Cream (per scoop) 12  
Planifolio vanilla  
Biscoff speculoos  
Chestnut & salted caramel,  
Valrhona Alpaco pure Ecuador 66% dark chocolate  
Mango yoghurt

Homemade Sorbet (per scoop) 12  
Lychee, raspberry & rose  
Mandarin, bergamot & lemon verbena  
Pineapple, yuzu & cardamon  
Intense coconut  
All about berries