

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

MARINATED SABAH SPANNER CRAB
Avocado, momotaro tomato, calamansi-basil sorbet

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

YELLOWFIN TUNA & SEA PRAWN CEVICHE
Young papaya, sweet corn, gingerbeer granita

BEEF TENDERLOIN TARTARE
Miso cremeux, parmesan sorbet, baerii caviar

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

FOIE GRAS TERRINE
Rhubarb compote, quince, brioche feuilletée

GRILLED SPANISH OCTOPUS
Spicy tomato compote, lemongrass emulsion

FOREST MUSHROOM & TOPINAMBOUR SOUP
Black summer truffle

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

SEARED HOKKAIDO SCALLOPS (add RM 15)
Homemade tagliatelle, mentaiko butter

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

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

SEAFOOD RISOTTO
Slipper lobster, unagi kabayaki, butternut squash

Mains

ala carte RM 105

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

ITALIAN VEAL TENDERLOIN (add RM 45)
Veal sweetbread, creamy port sauce, fava beans

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 30)
200gm

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

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

MIYAZAKI WAGYU A5 RUMP (add RM 145)
150gm

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

SLOW COOKED PIGEON D'ANJOU (add RM 90)
Butternut, green vegetables, pigeon jus

GRASS FED N-Z MOUNTAIN LAMB RACK (add RM 70)
300gm

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

SANCHOKU WAGYU BURGER (200gm)
Emmental cheese, Portobello mushroom
RM 65 ala carte

Grilled over Binchotan charcoal.
Jerusalem artichoke puree, grilled vegetables,
red wine sauce, kizami wasabi

Add On Side Dishes

BELGIAN FRIES RM 15
Truffle mayonnaise, andalouse

POTATO MASH 'SOLEIL' RM 20
French butter, chives

CAMERON HIGHLANDS MIX SALAD RM 20
Tomato Salsa, citrus dressing

SAUTEED MUSHROOM RM 20
Garlic butter, tarragon

GRILLED GREEN ASPARAGUS RM 30
Shaved parmesan

SEARED FOIE GRAS 70gm RM 65

Desserts

ala carte RM35

PARIS BREST
Hazelnut, Valrhona chocolate, caramel exotique

KAHLUA TIRAMISU
Roasted oats, almond, espresso espuma

HOMEMADE ICE CREAMS & SORBETS
(3 SCOOPS)

Madagascar organic bourbon vanilla
Valrhona Kalinga 65% dark chocolate

Biscoff speculoos

Chestnut-salted caramel

Hazelnut praline

Lychee, raspberry & rose

Intense coconut

Lemongrass, cultured milk & lime

Pineapple, yuzu & cardamon

All about berries