

SOLEIL

DEGUSTATION MENU

6 course tasting menu, minimum 2pax

RM 420 per person

Additional RM 260 per person for wine pairing

1st course

MARINATED SABAH SPANNER CRAB

Pizzutello tomato, avocado, citrus-mint sorbet

Joseph Cattin Riesling 2020

2nd course

SEARED HOKKAIDO SCALLOP

Jerusalem artichoke, green pea, fava beans

E. Guigal Coindreau 2017

3rd course

CANADIAN LOBSTER TAIL

Bomba rice, lobster emulsion

Domaine Potinet Ampuis Bourgogne 2014

PALATE CLEANSER

Rock melon, cherry

4th course

PIGEON D'ANJOU

Green asparagus, foie gras, black garlic

Frederic Magnien Bourgogne 'Les Gravieres' 2018

Mains

ITALIAN VEAL TENDERLOIN

Baby spinach, porcini mushroom, creamy port sauce

Gemstone Cabernet, Youtville 2009

Dessert

RASPBERRY MILLEFEUILLE

White chocolate & vanilla chibost, lychee sorbet

Chateau D'Ambre, Sauternes 2009

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