

SOLEIL

RESTAURANT & WINE BAR

desserts

ala carte RM35

SIGNATURE PANDAN CREPE

Caramelised banana, Gula Melaka, coconut sorbet

RASPBERRY MILLEFEUILLE

White chocolate & vanilla chiboust. lychee sorbet

PARIS BREST

Hazelnut, Valrhona chocolate, caramel exotique

HOMEMADE ICE CREAM (3 scoops)

Madagascar organic bourbon vanilla

Biscoff speculoos

Chestnut-salted caramel

Hazelnut praline

Valrhone Kalingo 65% dark chocolate

KAHLUA TIRAMISU

Roasted oats, almond, espresso espuma

VALRHONA DARK CHOCOLATE MOELLEUX

Passionfruit cremeux, pineapple ice cream

ARTISAN CHEESE PLATTER (add RM 20)

Quince paste, roasted nuts

HOMEMADE SORBETS (3 scoops)

Lychee, raspberry & rose

Intense coconut

Lemongrass, cultured milk & lime

Pineapple, yuzu & cardamon

All about berries

digestives

Laphroaig 10 years
Macallan 12 years
Bruichladdich octomore 7.3
Nikka from the barrel

35
36
80
30

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

60
60
55
55
35
650

freshly brewed coffee

Espresso
Double espresso
Long black
Flat white
Caffè Latte
Cappuccino
Macchiato
Piccolo

10
12
12
15
15
15
13
13

damman freres tea

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

10
10
10
10
10
10
10
10

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