

SOLEIL

EXECUTIVE SET LUNCH

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

CHOICE OF STARTERS

Mediterranean Salad
Spiced marckerel, feta cheese, marinated olives

Venison Croquettes
Crispy parsley, gribiche sauce

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

Lemon Sole 'Meuniere'
Marinated fennel, 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

Pandan Burnt Cheesecake
Caramel exotique, chantily

Cinnamon Rice Pudding
Spiced apricot, coconut tuile

WINE PROMOTION

White Wine
Paul Mas Estate Marsanne, Languedoc-Roussillon 2017
Glass RM 25 Bottle RM 130

Red Wine
Arrogant Frog GSM, Languedoc-Roussillon 2019
Glass RM 25 Bottle RM 130

EXPRESS SET LUNCH

Available Monday to Friday Only
RM 35 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

Pandan Burnt Cheesecake 20
Caramel exotique, chantily

Cinnamon Rice Pudding 20
Spiced apricot, coconut tuile

Homemade Ice Cream & Sorbets (per scoop) 12
Planifolio vanilla
Biscoff speculoos
Chestnut & salted caramel,
Valrhona Alpaco pure Ecuador 66% dark chocolate
Hazelnut praline
Lychee, raspberry & rose
Mandarin, bergamot & lemon verbena
Pineapple, yuzu & cardamon
Intense coconut
All about berries
Lemongrass, cultured milk & lime