

SOLEIL

EXECUTIVE SET LUNCH

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

CHOICE OF STARTERS

Garden Salad
Duck Confit , Red wine Poached Pear , shaved Parmesan

Emmenthal & Parmesan Cheese Croquettes
Citrus gel, crispy Parsley

Marinated Norwegian Salmon
Cabbage slaw , Baby Octopus

Green Pea & Spinach Soup
Beef pastrami

Fish & Seafood Vol-au-vent
Puff pastry, button mushroom

Seared Hokkaido Scallop (add RM25)
Homemade tagliatelle, mentaiko butter

CHOICE OF MAINS

Slow Cooked Blue Grenadier
Leek fondue, roasted pumpkin , yellow curry emulsion

Whole Wheat Penne Rigate Pasta
Shredded lamb shank, peperonata

Charcoal Grilled Wagyu Beef Burger
Emmental cheese, Belgian fries

Slow Cooked Chicken Breast
Mixed mushroom risotto, truffle emulsion

Lobster Roll (add RM90)
Brioche feuilletée , Canadian lobster tail

CHOICE OF DESSERTS

French Crepe
Apple compote, chestnut ice-cream, honey caramel

Coconut pineapple & yuzu mousse
Compressed pineapple

Cake Of The Day

WINE PROMOTION

White Wine
Arrogant Frog Chardonnay , Languedoc- Rousillion 2020
Glass RM 25 Bottle RM 130

Red Wine
Arrogant Frog GSM , Languedoc- Rousillion 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

Angel Hair Vongole
Asari clams, sea prawn

Spiced Lamb Lasagna
Napoletana sauce

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

Coconut Pineapple & Yuzu Mousse 20
Compressed pineapple

French Crepe 20
Apple compote , chestnut ice cream , honey caramel

Homemade Ice Cream or Sorbet (per scoop) 12
Madagascar organic bourbon vanilla
Valhorna Kalinga 65% Dark Chocolate
Biscoff speculous
Chestnut & salted caramel,
Hazelnut praline
Lychee, raspberry & rose
Intense coconut
Pineapple, yuzu & cardamon
Lemongrass, cultured milk & lime
All about berries