

SOLEIL

3 Course Set Menu RM 220 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 BLUE SWIMMER 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

SEARED SPANISH BABY SQUID
Sea prawn, Hokkaido Scallop, Green Asparagus,
Lobster Bisque

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

JUMBO CARABINERO PRAWN (add RM 160)
Black truffle carbonara pasta, aged parmesan

SEAFOOD RISOTTO
Slipper lobster, unagi kabayaki, butternut squash

Mains

ala carte RM 110

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

ITALIAN VEAL TENDERLOIN (add RM 60)
Veal sweetbread, creamy port sauce, fava beans

ARGENTINIAN ANGUS BEEF RIBEYE
200gm

SIGNATURE GIANT SRI LANKA FRESH WATER PRAWN
Grilled with Yuzu Kosho butter,
Angel Hair Aglio Olio, Lemongrass emulsion
300 - 350gm (add RM 90)
400 - 450gm (add RM 150)

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

SANCHOKU WAGYU STRIPLOIN MS 7 (add RM 100)
180gm

SLOW COOKED GREENLAND HALIBUT
Camaron rojo, brown shrimp, Chanterelle mushroom
Seaweed 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

SEAFOOD PAELLA (for 2pax)
Spanish baby squid, Camaron rojo prawn,
blue mussel, Asari clam

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

SIGNATURE PANDAN CREPE
Caramelised banana, Gula Melaka, coconut sorbet

RASPBERRY MILLEFEUILLE
White chocolate & vanilla chiboust, lyche sorbet

VALRHONA DARK CHOCOLATE MOELLEUX
Passionfruit cremeux, pineapple
(Requires 15 min preparation time)

ARTISAN CHEESE PLATTER (add RM20)
Quince paste, roasted nuts