

SOLEIL

DEGUSTATION MENU

6 course tasting menu, minimum 2pax

RM 420 per person

Additional RM 260 per person for wine pairing

1st course

MARINATED FJORD TROUT

Horseradish sorbet, ponzu pearls

Joseph Cattin Riesling 2020

2nd course

PRAWN BISQUE

Spanish baby squid, Hokkaido scallop, white corn

Antica Vigna Amaronee, Valpolicella DOCG 2012

3rd course

CANADIAN LOBSTER TAIL

Yellow beetroot, miso-yuzu beurre blanc

Les Tannes en Occitane Viognier 2020

4th course

SLOW COOKED NORWEGIAN COD

Tomato compote, green asparagus, lemongrass emulsion

Domaine Potinet Ampuis Bourgogne 2014

PALATE CLEANSER

Mains

VENISON TENDERLOIN

Chanterelle mushroom, cranberry, port sauce

Bodega Poesia Malbec - Cabernet Sauvignon 2005

Dessert

DARK CHOCOLATE CREMEUX

Cointreau cheese cake, orange, yoghurt sorbet

Chateau D'Anna, Sauternes 2010

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