

# SOLEIL

## DEGUSTATION MENU

6 course tasting menu, minimum 2pax

RM 420 per person

Additional RM 260 per person for wine pairing

1st course

MARINATED SABAH SPANNER CRAB

Pizzutello tomato, avocado, citrus-mint sorbet

*Joseph Cattin Riesling 2020*

2nd course

SEARED HOKKAIDO SCALLOP

Jerusalem artichoke, green pea, fava beans

*E. Guigal Coindreau 2017*

3rd course

CANADIAN LOBSTER TAIL

Bomba rice, lobster emulsion

*Domaine Potinet Ampuis Bourgogne 2014*

PALATE CLEANSER

Rock melon, cherry

4th course

PIGEON D'ANJOU

Green asparagus, foie gras, black garlic

*Frederic Magnien Bourgogne 'Les Gravieres' 2018*

Mains

ITALIAN VEAL TENDERLOIN

Baby spinach, porcini mushroom, creamy port sauce

*Gemstone Cabernet, Youtville 2009*

Dessert

RASPBERRY MILLEFEUILLE

White chocolate & vanilla chibost, lychee sorbet

*Chateau D'Ambre, Sauternes 2009*

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