

# SOLEIL

## DEGUSTATION MENU

6 course tasting menu, minimum 2pax

RM 450 per person

Additional RM 260 per person for wine pairing

### 1st course

MARINATED SRI LANKAN CRABMEAT  
Pizutello tomato, avocado, virgin mojito sorbet

*Craggy Range Riesling 2019*

### 2nd course

OXTAIL & BUAH KELUAK CONSOME  
Poached foie gras, chanterelle mushroom

*Delas Condrieu La Galopine 2017*

### 3rd course

GRILLED SRI LANKAN FRESHWATER PRAWN  
Angel Hair, Sarawak Laksa

*Bodegas Castro Martin Albarino 2020*

### 4th course

SLOW COOKED PATAGONIAN TOOTHFISH  
Mussel-saffron broth, Leeks

*Domaine Potinet Ampuis Bourgogne 2008*

### PALATE CLEANSER

### Mains

WAGYU BEEF TENDERLOIN

OR

VENISON TENDERLOIN

*Chateau de Ceron 'Elixir du Grand Enclos', Graves 2010*

### Dessert

VALRHONA KALINGO CHOCOLATE MOUSSE  
Kir Royale Sorbet, Cherry Compote, Caramelised Nuts

*Thomas Barton Reserve, Sauternes 2017*

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