

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

CANADIAN LOBSTER SALAD (add RM 60)
Avocado, Chitose cherry tomato,
marinated olives, feta cheese

FOIE GRAS TERRINE
Cranberry compote, quince, brioche feuilletée

COLD ANGEL HAIR PASTA (add RM 30)
Gambero rosso, Hokkaido scallop, salmon roe

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

MARINATED SRILANKAN CRAB MEAT
Avocado, pizzutello tomato, calamansi-basil sorbet

BEEF TENDERLOIN TARTARE
Horseradish sorbet, ponzu caviar

GRILLED SPANISH OCTOPUS
Spicy tomato compote, lemongrass emulsion

SEARED HOKKAIDO SCALLOPS (add RM 15)
Homemade tagliatelle, mentaiko butter

SEAFOOD RISOTTO
Slipper lobster, unagi kabayaki, butternut squash

ESCARGOT GROS GRIS (1 dozen)
Porcini mushroom, garlic-herb butter

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

FOREST MUSHROOM & TOPINAMBOUR SOUP
Black winter truffle

PAN FRIED FOIE GRAS
Caramelised baby pear, gingerbread crumble,
black winter truffle

Mains

ala carte RM 110

FISH & SEAFOOD BOUILLABAISSSE
Mussels, sea prawn, market fish

SEARED KING PRAWNS
Angel Hair Aglio Olio or marinara

SIGNATURE SRILANKAN FRESHWATER PRAWN
Grilled with Yuzu Kosho butter
Angel hair Aglio Olio, Lemongrass emulsion
330gm (add RM 55)
450gm (add RM 115)

DOVER SOLE MEUNIÈRE (add RM 90)
Soleil mash, grilled vegetables

SLOW COOKED GREENLAND HALIBUT
Cameron rojo, brown shrimp, Chanterelle mushroom
Seaweed beurre blanc

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

DUCK CONFIT+SAUSAGE+FOIE GRAS
Lentil du Puy, baby vegetables, duck jus

SLOW COOKED SPRING CHICKEN
Baby potato confit, French beans, black winter truffle

VENISON TENDERLOIN (add RM 115)
Cranberry, Brussels sprout, port sauce

SANCHOKU WAGYU BURGER (200gm)
Emmental cheese, Portobello mushroom
RM 65 ala carte

ARGENTINIAN ANGUS BEEF RIBEYE
200gm

GRAIN FED ANGUS BEEF TENDERLOIN (add RM 30)
200gm

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

GRASS FED N-Z MOUNTAIN LAMB RACK (add RM 70)
300gm

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

SAUTEED MUSHROOM RM 20
Garlic butter, tarragon

POTATO MASH 'SOLEIL' RM 20
French butter, chives

GRILLED GREEN ASPARAGUS RM 30
Shaved parmesan

CAMERON HIGHLANDS MIX SALAD RM 20
Tomato salsa, citrus dressing

SEARED FOIE GRAS 70gm RM 65

Desserts

ala carte RM 35

PARIS BREST
Hazelnut, Valrhona chocolate, caramel exotique

SIGNATURE PANDAN CREPE
Caramelised banana, Gula Melaka, coconut sorbet

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

KAHLUA TIRAMISU
Roasted oats, almond, espresso espuma

RASPBERRY MILLEFEUILLE
White chocolate & vanilla chiboust, lychee sorbet

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

BABA LIMONCELLO
Chantilly, organic bourbon vanilla ice-cream

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