

SOLEIL

EXECUTIVE SET LUNCH

2 Course RM 75 per person
3 Course RM 95 per person

CHOICE OF STARTERS

Beef Flank Tartare
Horseradish sorbet, ponzu caviar

Mackerel Nicoise
French bean, black olive, feta cheese, boquerones

Forest Mushroom & Jerusalem Artichoke Soup
Buttered croutons

Escargots de Bourgogne
Garlic-herb butter, brioche toast

Turkey Confit Spring Roll
Topinambour puree, cranberry compote

CHOICE OF MAINS

Duck Confit
Haricots blancs and vegetables cassoulet, Pommery mustard

New Zealand Lemon Sole
Meunière, Romaine salad, Belgian fries

Black Angus Cheese Burger
Caramelised onion, barbecue sauce, Belgian fries

Slow Cooked Chicken Breast
Black truffle and mushroom pasta, duck crackling

Autumn Vegetable Pasta
Aglio olio or marinara

CHOICE OF DESSERTS

Espresso Creme Brulee
Camomile ice-cream, blueberry, almond

Strawberry Madeleine
White chocolate sauce, mascarpone ice-cream

2 Scoops of Homemade Ice-cream or sorbet

WINE PROMOTION

White Wine

Les Tannes Organic Chardonnay 2020
Glass RM 25 Bottle RM 130

Red Wine

Arrogant Frog GSM, Languedoc 2021
Glass RM 25 Bottle RM 130

EXPRESS SET LUNCH

Available Monday to Friday Only
RM 35 per person

Soup or Salad


CHOICE OF MAINS

Slow Cooked Spring Chicken
Sautéed mixed vegetables, russet potato mash, chicken jus

Angel Hair Vongole
Asari clams, sea prawn

Spiced Lamb Lasagna
Napoletana sauce

A'LA CARTE

Beirut Tindle Burger  49
Crispy Tindle patty, baharat, tomato butter, garlic aioli,
semi dried tomato, homemade barbecue sauce, potato fries

Caeser Salad 35
Grilled chicken, garlic croutons, shaved parmigiano

Avocado & Prawn Salad 40
Mixed greens, cherry tomato, citrus dressing

Phở 35
Vietnamese beef noodle soup

Signature Black Angus Beef Burger 40
Emmental cheese, homemade barbecue sauce,
Caramelised onion, portobello mushroom, Belgian fries

Black Angus Beef Lasagna 36
Marinara sauce

Fish & Chips 41
Sea bass, Belgian fries

Slow Cooked Spring Chicken 40
Sautéed mixed vegetables, Russet potato mash, chicken jus

Vegetarian Pasta  45
Aglio olio, Neapolitan carbonara

Espresso Creme Brulee 20
Camomile ice-cream, blueberry, almond

Strawberry Madeleine 20
White chocolate sauce, mascarpone ice-cream

Homemade Ice Cream or Sorbet (per scoop) 12

Madagascar organic bourbon vanilla
Valhorna Kalinga 65% Dark Chocolate
Biscoff speculoos
Chestnut & salted caramel,
Hazelnut praline
Lychee, raspberry & rose
Intense coconut
Pineapple, yuzu & cardamon
Lemongrass, cultured milk & lime
All about berries