

# SOLEIL

## EXECUTIVE SET LUNCH

2 Course RM 78 per person  
3 Course RM 98 per person

### CHOICE OF STARTERS

Rhode Island Red Breed Chicken Vol-au-vent  
Brown shrimp, Hollandaise sauce

Cured and Smoked Norwegian Salmon  
Cucumber, tzatziki, avocado-green apple granita

Forest Mushroom & Celeriac Soup  
Brioche croutons

Beef Brisket and Aged Manchego Croquettes  
Tom yum gribiche

Escargots de Bourgogne  
Garlic herb butter, button mushroom

### CHOICE OF MAINS

Slow Cooked Atlantic Cod  
Hazelnut-parmesan crust, leek & cabbage stoemp, green pea coulis

Braised Lamb Shank  
Mediterranean couscous, black garlic aioli

Black Angus Cheese Burger  
Caramelised onion, apple ketchup, remoulade, Icelandic mustard

Slow cooked chicken breast  
Caserecce, salsa tartufata, duck crackling

Spring Vegetable Pasta   
Aglio olio or Marinara

### CHOICE OF DESSERTS

Deconstructed lemon meringue tart  
Marinated raspberry, white chocolate ice-cream

Blackberry-Vanilla-Mascarpone Mousse  
Compressed watermelon, feuilletine crumble, strawberry sorbet

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

Paul Mas Reserva 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

Potato Gnocchi   
Rocket pesto, semi dried tomato, aged Parmesan

## 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 or carbonara

Deconstructed lemon meringue tart 20  
Marinated raspberry, white chocolate ice-cream

Blackberry-Vanilla-Mascarpone Mousse 20  
Compressed watermelon, feuilletine crumble, strawberry sorbet

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