

COLD

IRISH PREMIUM OYSTERS Yuzu ponzu, trout roe	RM 25/Piece
BEEF TENDERLOIN TARTARE Horseradish sorbet, ponzu pearls	RM 65
MARINATED KING CRAB Avocado, pizzutello tomato, calamansi-mint sorbet	RM 90
VITELLO TONGUE TONNATO Caper berries, black olive, bottarga	RM 65
COLD ANGEL HAIR PASTA New Caledonian blue shrimp, torched Hokkaido scallop	RM 120
TASMANIAN OCEAN TROUT TARTARE Smoked mackerel mousse, white grape & almond gazpacho, citrus oil	RM 80

STARTERS

WARM

FOREST MUSHROOM & JERUSALEM ARTICHOKE SOUP Brioche croutons	RM 50
PAN FRIED FOIE GRAS Caramelised baby pear, gingerbread crumble black summer truffle	RM 85
GRILLED SPANISH OCTOPUS Spicy tomato compote, lemongrass emulsion	RM 80
SEAFOOD RISOTTO Slipper lobster, Spanish baby squid, butternut squash	RM 80
SEARED HOKKAIDO SCALLOPS Homemade tagliatelle, Mentaiko butter	RM 95
ESCARGOT PETIT GRIS (1 dozen) Porcini mushroom, garlic-herbs butter	RM 80

MAINS

FISH & SEAFOOD BOUILLABAISSSE Australian mussels, King prawn, market fish	RM 110
SEARED KING PRAWNS Angel hair aglio olio or marinara	RM 80
GIANT FRESH WATER PRAWN (450gm) Grilled with yuzu kosho butter Angel hair aglio olio, lemongrass emulsion	RM 135
DOVER SOLE 'MEUNIÈRE' Soleil mash, grilled vegetables	RM 200
SLOW COOKED GREENLAND HALIBUT Cameron rojo prawns, brown shrimp, chanterelle mushroom, seaweed beurre blanc	RM 110
DUCK CONFIT+SAUSAGE+FOIE GRAS Lentil du Puy, grilled vegetables, duck jus	RM 95

BRAISED ITALIAN RABBIT Reinette apple compote, cranberry, Averbode blonde	RM 95
ITALIAN VEAL TENDERLOIN Sweetbread, creamy port sauce	RM 170
SLOW COOKED SPRING CHICKEN Vegetable ragout, baby potato confit, black truffle sauce	RM 75
GRILLED OVER BINCHOTAN CHARCOAL	
GRASS FED N-Z MOUNTAIN LAMB RACK (300gm)	RM 180
ARGENTINIAN ANGUS BEEF RIBEYE (200gm)	RM 120
ARGENTINIAN ANGUS BEEF TENDERLOIN (200gm)	RM 140
SHER WAGYU BEEF STRIPLOIN MS 7 (180gm)	RM 220
Jerusalem artichoke puree, grilled vegetables, red wine sauce, kizami wasabi	
SANCHOKU WAGYU BEEF BURGER Emmental cheese, portobello mushroom	RM 65

ADD ON SIDE DISHES

BELGIAN FRIES Truffle mayonnaise, andalouse	RM 18	POTATO MASH 'SOLEIL' French butter, chives	RM 22	GENTING HIGHLANDS MIX SALAD Tomato salsa, citrus dressing	RM 20
SAUTEED MUSHROOMS Garlic butter, tarragon	RM 20	GRILLED ASPARAGUS Shaved parmesan	RM 35		

DESSERTS

SIGNATURE PANDAN CREPE Caramelised banana, gula Melaka, coconut sorbet	RM 38	APRICOT-FRANGIPANE TART Almond creme brulee, salted butter sphere, guava sorbet	RM 38
CAFE BORGHETTI TIRAMISU Espresso espuma, speculoos crumble, roasted oats	RM 38	DECONSTRUCTED COINTREAU CHEESECAKE Valrhona dulceux cremeux, feuilletine crumble, citrus ice-cream	RM 40
VALRHONA DARK CHOCOLATE MOELLEUX Passionfruit cremeux, pineapple ice-cream	RM 45	PLANET SOLEIL (4-5 PAX) A variety of Soleil's desserts plated at your table	RM 160
		ARTISAN CHEESE PLATTER Quince paste, roasted nuts	RM 55

HOMEMADE ICE CREAM OR SORBET

RM 12/SCOOP

Organic bourbon vanilla
Valrhona Kalingo 65% dark chocolate
Biscoff speculoos
Chestnut-salted caramel
Hazelnut praline

Lychee-raspberry-rose
Intense coconut
Pineapple, yuzu & cardamon
All about berries
Pink guava