

SOLEIL

DEGUSTATION MENU

6 course tasting menu, minimum 2pax

RM 450 per person

Additional RM 260 per person for wine pairing

1st course

MARINATED KING CRAB

Pizutello tomato, avocado, virgin mojito sorbet

Craggy Range Riesling 2019

2nd course

SEARED HOKKAIDO SCALLOP & SPANISH BABY SQUID

Sauteed fennel, lobster bisque

Famille Perrin Cotes du Rhone Nature Blanc 2019

3rd course

FRESH WATER PRAWN

Yuzu-kosho butter, lemongrass emulsion

Delas Condrieu La Galopine 2019

4th course

SLOW COOKED HALIBUT

Canadian lobster, porcini mushroom,
miso-seaweed beurre blanc

Domaine Daniel-Etienne Defaix Chablis Vieilles Vignes 2018

PALATE CLEANSER

Mains

WAGYU BEEF STRIPLOIN

Summer vegetables, truffle jus

OR

GRASS FED LAMB RACK

Summer vegetables, truffle jus

Chateau Haut Batailley Verso, Pauillac

Dessert

BLACK FOREST MOUSSE

Delirium fruit ale jus, forest berries sorbet

Thomas Barton Reserve, Sauternes 2017

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