

SOLEIL

EXECUTIVE SET LUNCH

2 Course RM 80 per person
3 Course RM 100 per person

CHOICE OF STARTERS

Veal Tongue Tonnato
Caper berries, black olive, bottarga

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

Forest Mushroom & Celeriac Soup
Brioche croutons

Seafood Croquettes
Japanese style tartare sauce

Escargots de Bourgogne
Garlic herb butter, button mushroom

CHOICE OF MAINS

Slow Cooked Red Snapper
Hazelnut-parmesan crust, Spanish chickpea, fennel, Shaoxing butter sauce

Braised Lamb Shank
Mediterranean couscous, black garlic aioli

Black Angus Cheese Burger
Caramelised onion, apple ketchup, Icelandic mustard, Belgian fries

Slow Cooked Chicken breast
Caserecce, salsa tartufata, duck crackling

Spring Vegetable Pasta 
Aglio olio or Marinara

CHOICE OF DESSERTS

Rhubarb Tart
Vanilla chiboust, apple-caramel ice-cream

Strawberry Filled Madeleine
Biscoff topping, strawberry ice-cream

2 Scoops of Homemade Ice-cream or sorbet

WINE PROMOTION

White Wine

Famille Perrin Nature Côtes du Rhône Blanc 2020
Glass RM 30 Bottle RM 150

Red Wine

Terrazas Reserva Malbec 2020
Glass RM 35 Bottle RM 180

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

Rhubarb Tart 20
Vanilla chiboust, apple-caramel ice-cream

Strawberry Filled Madeleine 20
Biscoff topping, strawberry ice-cream

Homemade Ice Cream or Sorbet (per scoop) 12

Madagascar organic bourbon vanilla
Valrhona 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