

# SOLEIL

## EXECUTIVE SET LUNCH

2 Course RM 85 per person  
3 Course RM 105 per person

### CHOICE OF STARTERS

Momotaro Tomato  
Tonnato sauce, boquerones, cured grey Mullet roe

Grilled French Sardine  
Mediterranean couscous salad, horseradish cream

Crabcake  
Citrus gel, sambal Tumis aioli

Forest Mushroom & Jerusalem Artichoke Soup  
Brioche croutons

Duck Confit Salad  
Mini pear, caramelised pecan nut, fig vinaigrette

### CHOICE OF MAINS

Slow Cooked French Cod  
Eggplant caponata, potato gnocchi

Steak Frites  
Argentinian beef striploin, Belgian fries, green pepper sauce

Slow Cooked Chicken Breast  
Casarecce, black truffle cream sauce, duck crackling

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

Spring Vegetable Pasta   
Aglio olio or Marinara

### CHOICE OF DESSERTS

Belgian Waffle  
Smoked banana ice-cream, Biscoff topping

Mixed Berries Puff Pastry Tart  
Creme patissiere, citrus 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 160

### Red Wine

Torres Gran Coronas Reserva 2018  
Glass RM 35      Bottle RM 180

## EXPRESS SET LUNCH

Available Monday to Friday Only

RM 37 per person

Soup or Salad

### CHOICE OF MAINS

Capellini Aglio Olio  
Sea prawn, Salmon

Slow Cooked Chicken Breast  
Pilaf rice, spiced vegetables, chicken jus

Vegetarian lasagna   
Mozzarella, pesto

## A'LA CARTE

Beirut Tindle Burger  50  
Crispy Tindle patty, semi dried tomato,  
homemade barbecue sauce, Belgian fries

Caeser Salad 37  
Grilled chicken, garlic croutons, shaved parmigiano

Avocado & Prawn Salad 42  
Mixed greens, cherry tomato, citrus dressing

Phở 37  
Vietnamese beef noodle soup

Signature Black Angus Beef Burger 45  
Emmental cheese, homemade barbecue sauce,  
Caramelised onion, portobello mushroom, Belgian fries

Black Angus Beef Lasagna 38  
Marinara sauce

Fish & Chips 43  
Red Snapper, Belgian fries

Slow Cooked Spring Chicken 42  
Sautéed mixed vegetables, Russet potato mash, chicken jus

Vegetarian Pasta  45  
Aglio olio, Neapolitan or carbonara

Belgian Waffle 25  
Smoked banana ice-cream, Biscoff topping

Mixed Berries Puff Pastry Tart 25  
Creme patissiere, citrus 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