

SOLEIL

RESTAURANT & WINE BAR

DESSERTS

SIGNATURE PANDAN CREPE Caramelised banana, gula Melaka, coconut sorbet	RM 38
CAFE BORGHETTI TIRAMISU Espresso espuma, speculoos crumble, roasted oats	RM 38
VALRHONA DARK CHOCOLATE MOELLEUX Passionfruit cremeux, pineapple ice-cream	RM 45
APRICOT-FRANGIPANE TART Almond creme brulee, salted butter sphere, guava sorbet	RM 38
CAFÉ GLACÉ Espresso, organic bourbon vanilla ice-cream, Baileys Irish 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

RM 12/SCOOP

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

HOMEMADE ICE SORBET

RM 12/SCOOP

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

digestives

Auchentoshan 12yrs	30	Remy Martin VSOP	35
Laphroaig 10 years	35	Remy Martin XO	55
Macallan 12 years	36	Remy Martin Club	28
The Balvenie DubleWood 12yrs	35	Louis XIII	650
The Balvenie Caribbean Cask 14yrs	45		
The Balvenie French Oak 16yrs	70		
Nikka from the barrel	30		

freshly brewed coffee

Single Espresso	11
Double espresso	13
Long black	13
Flat white	15
Caffè Latte	15
Cappuccino	15
Macchiato	12

damman freres tea

English Breakfast	11
Jasmine	11
Earl Grey	11
Darjeeling	11
Peppermint	11
Green Tea	11
Chamomile	11