

SOLEIL

EXECUTIVE SET LUNCH

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

CHOICE OF STARTERS

Marinated Fjord Trout
Black truffle creme fraiche, yellow beetroot

Momotaro Tomato
Tonnato sauce, boquerones, cured grey mullet roe

Forest Mushroom & Jerusalem Artichoke Soup
Brioche croutons

Fish & Seafood Brodetto
Garlic toast

Homemade Tagliatelle
Turkey leg confit, mushroom, truffle cream sauce

Blue Swimmer Crab Rillettes
Avocado, pizutello tomato, pineapple-yuzu-basil sorbet

CHOICE OF MAINS

Slow Cooked French Cod
Eggplant caponata, potato gnocchi

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

Slow Cooked Turkey Breast
Brussels sprouts, cranberry, roasted baby potato

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

Spring Vegetable Pasta 
Aglio olio or Marinara

CHOICE OF DESSERTS

Cassis-Milk Chocolate Mousse
Feuilletine crumble, Strawberry Sorbet

Apple Tart Tatin
Hazelnut crumble, gula Apong ice-cream

Belgian Liege Waffle
Biscoff topping, smoked banana ice-cream

WINE PROMOTION

White Wine

Torres Pazo das Bruxas Albarino, 2022
Glass RM 35 Bottle RM 180

Red Wine

Torres Gran Coronas Reserva 2018
Glass RM 35 Bottle RM 180

EXPRESS SET LUNCH

Available Monday to Friday Only

RM 39 per person

Soup or Salad

CHOICE OF MAINS

Capellini Aglio Olio
Sea prawn, Salmon

Slow Cooked Spring Chicken
Pilaf rice, coleslaw, red lentil, wholegrain mustard sauce

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

Cassis-Milk Chocolate Mousse 25
Feuilletine crumble, Strawberry Sorbet

Apple Tart Tatin 25
Hazelnut crumble, gula Apong ice-cream

Belgian Liege Waffle 25
Biscoff topping, smoked banana ice-cream

Homemade Ice Cream or Sorbet (per scoop) 12
Organic bourbon vanilla
Valrhona Kalinga 65% Dark Chocolate
Biscoff speculoos
Chestnut & salted caramel,
Gingerbread

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