

SOLEIL

DEGUSTATION MENU

6 course tasting menu, minimum 2pax
RM 450 per person
Add on RM 280 per person for wine pairing

CHEF'S AMUSE BOUCHE

1st Course

FOIE GRAS TERRINE
Rhubarb, Quince, Brioche

LEEUWIN ESTATE 'ART SERIES' RIESLING

2nd Course

CANADIAN LOBSTER TAIL
Green Asparagus, Ikura Beurre Blanc

DANIEL-ETIENNE DEFAIX CHABLIS 1ÉR CRU CÔTE DE LECHET

3rd Course

SPANISH MONKFISH & ARGENTINA RED PRAWN
Leek Fondue, Bouillabaisse Emulsion

DELAS COINDREAU, LA GALOPINE RHÔNE VALLEY

PALATE CLEANSER

4th Course

SLOW COOKED PIGEON "FERMIERS DU POITOU"
Yellow Beetroot, Fava Bean

PASCAL JOLIVET ATTITUDE PINOT NOIR, IGP VAL DE LOIRE

Main Course

BEEF TENDERLOIN & BRAISED CHEEK

LAFON DE LOUP, BERGERAC

Or

NZ GRASS FED LAMB RACK

LAFON DE LOUP, BERGERAC

Dessert

FRANGIPANE-APRICOT TART
Almond Creme Brulee, Guava Sorbet

TORRES FLORALIS MOSCATEL ORO, CATALONIA

PETIT FOUR

3 COURSE SET MENU

RM 225 per person
Add on RM 95 per person for wine pairing

CHEF'S AMUSE BOUCHE

STARTER

FOIE GRAS TERRINE
Rhubarb, quince, brioche

LEEUWIN ESTATE 'ART SERIES' RIESLING

Or

HOKKAIDO SCALLOP & SPANISH BABY SQUID
Paris mushroom, leek fondue, lobster bisque

DELAS COINDREAU, LA GALOPINE RHÔNE VALLEY

MAIN

ARGENTINIAN BEEF TENDERLOIN & BRAISED CHEEK
Seasonal vegetables, green pepper sauce

LAFON DE LOUP, BERGERAC

Or

SEARED TURKISH SEA BREAM
Green asparagus, North sea shrimp,
kombu beurre blanc

DANIEL-ETIENNE DEFAIX CHABLIS 1ÉR CRU CÔTE DE LECHET

DESSERT

CHOICE OF DESSERT FROM À LA CARTE

TORRES FLORALIS MOSCATEL ORO, CATALONIA

**ORDER ANY OF THESE SET MENU AND
ADD ON
A BOTTLE OF
CHÂTEAU DE CÉRON'S 'ELIXIR DU GRAND ENCLOS', 2010
AT RM350**