

SOLEIL

EXECUTIVE SET LUNCH

2 Course RM 90 per person
3 Course RM 110 per person

CHOICE OF STARTERS

Yellowfin Tuna Tartare
Tonnato sauce, salmon roe

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

Forest Mushroom & Jerusalem Artichoke Soup
Brioche croutons

Homemade Tagliatelle
Spanish baby squid, sea prawn, Sarawak laksa bisque

Escargots De Bourgogne
Garlic-herbs butter, portobello mushroom

CHOICE OF MAINS

Pan Seared Fjord Trout
Leek fondue, Paris mushroom, saffron beurre blanc

Duck Leg Confit
Vegetable ragout, baby potato confit, wholegrain mustard

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

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

Spring Vegetable Pasta 
Aglio olio or Marinara

CHOICE OF DESSERTS

Mango and Passion Fruit Pavlova
Coconut sorbet

Dark Chocolate Panna Cotta
Espresso-elderflower sauce

Belgian Liege Waffle
Biscoff topping, smoked banana ice cream

Homemade Ice-Cream or Sorbet
(2 Scoops)

WINE PROMOTION

White Wine
B-QA Marsyas De, Chateau Marsyas
Glass RM 35 Bottle RM 200

Red Wine
B-QA Marsyas De, Chateau Marsyas
Glass RM 35 Bottle RM 200

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

Plant Based Schnitzel  50
Sautéed vegetables, marinara sauce

Caesar Salad 38
Grilled chicken, garlic croutons, shaved parmigiano

Avocado & Prawn Salad 45
Mixed greens, cherry tomato, citrus dressing

Phở 38
Vietnamese beef noodle soup

Nicoise Style Smoked Salmon Salad 48
Black olive, baby potato, slow cooked egg

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

Black Angus Beef Lasagna 40
Marinara sauce

Fish & Chips 44
Red Snapper, Belgian fries

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

Homemade Tagliatelle 50
Duck confit, portobello mushroom, truffle cream sauce

Vegetarian Pasta  45
Aglio olio or Marinara

Mango and Passion Fruit Pavlova 25
Coconut sorbet

Dark Chocolate Panna Cotta 25
Espresso-elderflower sauce

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