

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

SUN SAUVIGNON BLANC, MARLBOROUGH

2nd Course

CANADIAN LOBSTER TAIL
Green Asparagus, Ikura Beurre Blanc

ALBERT BICHOT MERCUREY, COTE CHALONNAISE

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

MARINATED KING CRAB & NORTH SEA SHRIMP
Avocado, semi-dried tomato, virgin mojito sorbet

B-QA DE MARSYAS, BLANC, 'CHATEAU MARSYAS'

Or

BRAISED BLACK ANGUS BEEF CHEEK
Topinambour, mushroom ragout, green pea coulis

B-QA DE MARSYAS, ROUGE, 'CHATEAU MARSYAS'

MAIN

SLOW COOKED SKREI COD
Scottish mussels, baby spinach, Thai beurre blanc

ALBERT BICHOT MERCUREY, COTE CHALONNAISE

Or

ROASTED RACK OF LAMB
Seasonal vegetables, lamb neck confit,
parmesan cremeux

LAFON DE LOUP, BERGERAC

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**