

STARTERS

IRISH PREMIUM OYSTERS Yuzu ponzu, salmon roe	RM 25/Piece	FOREST MUSHROOM & JERUSALEM ARTICHOKE SOUP Brioche croutons	RM 50
BEEF TENDERLOIN TARTARE Horseradish sorbet, ponzu pearls	RM 65	PAN FRIED FOIE GRAS Caramelised baby pear, quince gel, gingerbread crumble	RM 95
MARINATED KING CRAB Avocado, pizzutello tomato, calamansi-mint sorbet	RM 95	GRILLED SPANISH OCTOPUS Spicy tomato compote, lemongrass emulsion	RM 80
FOIE GRAS TERRINE Rhubarb compote, quince, brioche	RM 85	SEAFOOD RISOTTO Spanish scallop, baby squid, Argentinian red prawn	RM 80
COLD ANGEL HAIR PASTA New Caledonian blue shrimp, torched Hokkaido scallop	RM 120	SEARED HOKKAIDO SCALLOPS Homemade tagliatelle, Mentaiko butter	RM 95
ESCARGOT PETIT GRIS (1 dozen) Porcini mushroom, garlic-herbs butter	RM 80	GRILLED GREEN ASPARAGUS Smoked salmon, miso-seaweed beurre blanc	RM 85

MAINS

FISH & SEAFOOD BOUILLABAISSSE Australian mussels, King prawn, market fish	RM 110	FRENCH DUCK LEG CONFIT Lentil du puy, seasonal vegetables, duck jus	RM 95
SEARED KING PRAWNS Angel hair aglio olio or marinara	RM 80	ADD ON FOIE GRAS 70gm	RM 95
GRILLED AUSTRALIAN LOBSTER Yuzu kosho butter, homemade tagliatelle, truffle cream sauce	RM 45/100gm	SLOW COOKED PIGEON "FERMIERS DU POITOU" White turnip, fava bean, pigeon jus	RM 95
SLOW COOKED GREENLAND HALIBUT Argentina red prawn, leek fondue, porcini mushroom, lobster emulsion	RM 110	BRAISED RABBIT Reinette apple compote, Averbode blonde	RM 95
WILD CAUGHT CORAL TROUT Sautéed baby spinach, Kinkawooka mussels, Thai beurre blanc	RM 110	GRILLED OVER BINCHOTAN CHARCOAL	
DOVER SOLE 'MEUNIERE' Soleil mash, grilled vegetables	RM 200	GRASS FED N-Z MOUNTAIN LAMB RACK (300gm)	RM 180
SLOW COOKED SPRING CHICKEN Vegetable ragout, baby potato confit, black truffle sauce	RM 75	ARGENTINIAN ANGUS BEEF RIBEYE (200gm)	RM 125
		ARGENTINIAN ANGUS BEEF TENDERLOIN (200gm)	RM 145
		Jerusalem artichoke puree, grilled vegetables, red wine sauce, kizami wasabi	
		SANCHOKU WAGYU BEEF BURGER Emmental cheese, portobello mushroom	RM 65

ADD ON SIDE DISHES

BELGIAN FRIES Truffle mayonnaise, andalouse	RM 19	POTATO MASH 'SOLEIL' French butter, chives	RM 23	GENTING HIGHLANDS MIX SALAD Tomato salsa, citrus dressing	RM 20
SAUTEED MUSHROOMS Garlic butter, tarragon	RM 22	GRILLED GREEN ASPARAGUS	RM 40	SAUTEED BABY SPINACH	RM 27

DESSERTS

SIGNATURE PANDAN CREPE Caramelised banana, gula Melaka, coconut sorbet	RM 38	APRICOT-FRANGIPANE TART Almond creme brulee, salted butter sphere, guava sorbet	RM 38
CAFE BORGHETTI TIRAMISU Espresso espuma, speculoos crumble, roasted oats	RM 38	PLANET SOLEIL (4-5 PAX) A variety of Soleil's desserts plated at your table	RM 160
VALRHONA DARK CHOCOLATE MOELLEUX Passionfruit cremeux, pineapple ice-cream	RM 45	ARTISAN CHEESE PLATTER Quince paste, roasted nuts	RM 55

HOMEMADE ICE CREAM OR SORBET

RM 12/SCOOP

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

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