

# 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, pizzutello tomato, pineapple-yuzu-basil sorbet

Forest Mushroom & Jerusalem Artichoke Soup  
Brioche croutons

Sea Prawn  
Mini heirloom tomatoes, balinese prawn bisque

Escargots De Bourgogne  
Garlic-herbs butter, portobello mushroom

### CHOICE OF MAINS

Slow Cooked Moontail Grouper  
Sautéed squid, white clams, bouillabaisse emulsion

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

Peach Tart  
Hazelnut crumble, gula Apong ice-cream

Milk Chocolate-Cassis Mousse  
Cacao soil, strawberry-yoghurt ice cream

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

Caeser Salad 38  
Grilled chicken, garlic croutons, shaved parmigiano

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

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

Argentinian Beef Tenderloin Tartare 65  
Baby romaine, Belgian fries

Phở 38  
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 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

Peach Tart 25  
Hazelnut crumble, gula Apong ice-cream

Milk Chocolate-Cassis Mousse 25  
Cacao soil, strawberry-yoghurt ice cream

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