

# SOLEIL

## EXECUTIVE SET LUNCH

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

## CHOICE OF STARTERS

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

Ocean Trout Tartare  
Smoked mackerel mousse, dashi, ponzu pearls

Forest Mushroom & Jerusalem Artichoke Soup  
Brioche croutons

Prawn Tempura  
Wasabi & citrus vinaigrette

Seared Scallops  
Homemade tagliatelle, truffle cream sauce

## CHOICE OF MAINS

Slow Cooked Red Emperor  
Baby spinach, firefly squid, spiced seafood emulsion

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

Black Angus Beef Stew  
Mushroom, mixed salad, Belgian fries

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

Autumn Vegetable Pasta  
Aglio olio or Marinara

## CHOICE OF DESSERTS

Tonka Bean Crème Brûlée

Caramel Chocolate-Banana Mousse  
Chocolate financier, mangosteen sorbet

Belgian Liege Waffle  
Biscoff topping, gula apong ice-cream

Homemade Ice-Cream or Sorbet  
(2 Scoops)

## WINE PROMOTION

White Wine  
Cuvelier & Fils Blanc 2021, Côtes De Bordeaux  
Glass RM 28                      Bottle RM 165

Red Wine  
Cuvelier & Fils Rouge 2020, Côtes De Bordeaux  
Glass RM 28                      Bottle RM 165

## EXPRESS SET LUNCH

Available Monday to Friday Only  
RM 39 per person

Soup Or Crispy Onion Rings

## CHOICE OF MAINS

BARRAMUNDI  
Tempura / Baked

Jasmine rice / Belgian fries / Mashed potato

Tartare sauce / Lemongrass emulsion

Sauteed vegetables / Mixed salad

CHICKEN  
Fried / Roasted

Katsu / Mustard sauce

Jasmine rice / Belgian fries / Mashed potato

Sauteed vegetables / Mixed salad

## PASTA

Chicken chorizo sausage / Smoked duck breast / Mixed vegetables

Aglio olio / Marinara / Creamy Mushroom

## A'LA CARTE

Plant Based Schnitzel 50  
Sauteed vegetables, marinara sauce

Caesar 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