

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

3 SAKOSHI BAY OYSTERS
Naked or Fried, Wasabi-Yuzu Vinaigrette

CUVELIER & FILS BLANC

2nd Course

FRENCH WILD CAUGHT SCALLOPS
Sea Bean, Celeriac, Cincalok Beurre Blanc

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

3rd Course

CANADIAN LOBSTER TAIL
Green Asparagus, Chickpea,
Spiced Seafood Emulsion

ALBERT BICHOT MERCUREY, COTE CHALONNAISE

PALATE CLEANSER

4th Course

FRENCH DUCK CONFIT
Porcini Mushroom, Seared Foie Gras,
Wholegrain Mustard

PASCAL JOLIVET ATTITUDE PINOT NOIR, IGP VAL DE LOIRE

Main Course

PUREBLOOD WAGYU SIRLOIN
Seasonal Vegetable, Java Long Pepper Sauce

CHATEAU DE LAFONT,

Or

FILET OF DOVERSOLE
Baby Spinach, Blue Mussels, Saffron Emulsion

DELAS COINDREAU, LA GALOPINE, RHÔNE VALLEY

Dessert

CARAMEL CHOCOLATE-BANANA MOUSSE
Arabica Coffee, Cocoa Soil, Speculoos Ice-Cream

THOMAS BARTON, RÉSERVE SAUTERNES

3 COURSE SET MENU

RM 225 per person
Add on RM 105 per person for wine pairing

CHEF'S AMUSE BOUCHE

STARTER

FRENCH WILD CAUGHT SCALLOPS
Sea Bean, Celeriac, Cincalok Beurre Blanc

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

Or

FRENCH DUCK CONFIT
Porcini Mushroom, Seared Foie Gras,
Wholegrain Mustard

PASCAL JOLIVET ATTITUDE PINOT NOIR, IGP VAL DE LOIRE

MAIN

PARMESAN & HAZELNUT CRUSTED HALIBUT
Green Asparagus, Firefly Squid, Saffron Emulsion

ALBERT BICHOT MERCUREY, COTE CHALONNAISE

Or

ARGENTINIAN BEEF TENDERLOIN & BRAISED CHEEK
Seasonal Vegetable, Java Long Pepper Sauce

CHATEAU DE LAFONT

DESSERT

CHOICE OF DESSERT FROM À LA CARTE

THOMAS BARTON, RÉSERVE SAUTERNES

**ORDER ANY OF THESE SET MENU AND
ADD ON
A BOTTLE OF
CHÂTEAU DE CÉRONS 'ELIXIR DU GRAND ENCLOS', 2010
AT RM350**