

# 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-basil sorbet

Beetroot Tzatziki  
Poached Fjord trout, black olive, sweet chili

Forest Mushroom & Jerusalem Artichoke Soup  
Brioche croutons

Smoked Salmon & Oyster  
Truffle espuma, baby spinach

Seared Canadian Scallops  
Homemade tagliatelle, Sarawak laksa bisque

## CHOICE OF MAINS

Slow Cooked Halibut  
Vegetable ragout, green herbs emulsion

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

Black Angus Beef Stew  
Mushroom, mixed salad, Belgian fries

Steak Frites  
Angus striploin, green pepper sauce, Belgian fries

Winter Vegetable Pasta  
Aglio olio or Marinara

## CHOICE OF DESSERTS

Chocolate Filled Madeleine  
Dark chocolate sauce, Arabica coffee ice-cream

Apple Tarte Tatin  
Hazelnut crumble, organic bourbon vanilla ice-cream

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 Salad

## CHOICE OF MAINS

Fish & Chips  
Tartare sauce, malt vinegar

Smoked Toulouse Chicken Sausage  
Vegetables provencal, roasted potato

Angel Hair Aglio Olio  
Smoked duck breast, mushroom

Slow Cooked Spring Chicken  
Sautéed vegetables, potato confit

## A'LA CARTE

Plant Based Schnitzel (V) 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

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  
Tartare sauce, malt vinegar

Seafood Pasta 85  
Scallop, prawn, mussel, squid, lobster bisque

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

Chocolate Filled Madeleine 25  
Dark chocolate sauce, Arabica coffee ice-cream

Apple Tarte Tatin 25  
Hazelnut crumble, organic bourbon vanilla ice-cream

Belgian Liege Waffle 25  
Biscoff topping, gula apong ice-cream