

SOLEIL

EXECUTIVE SET LUNCH

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

CHOICE OF STARTERS

Cured Fjord Trout
Marinated heirloom tomato, Sarawak basil, tomato vinaigrette

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

Forest Mushroom & Jerusalem Artichoke Soup
Brioche croutons

Seafood Trofie Pasta
Argentina red prawn, baby squid, bouillabaisse emulsion

Turkey Leg Confit
Mushroom tapenade, celeriac, cranberry

CHOICE OF MAINS

Seared Greenland Halibut
Seasonal vegetables, dukkah, green herbs emulsion

Slow Cooked Turkey Breast
Sunchoke puree, winter vegetables, baby potato confit, gravy

Argentinian Angus Beef Stew
Yellow beetroot, mixed salad, Belgian fries

Braised Lamb Shank
Mediterranean basmati rice, lamb neck croquette

Steak Frites
Angus beef striploin, green pepper sauce, Belgian fries
***Upgrade to Angus beef tenderloin (add RM25)**

CHOICE OF DESSERTS

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

Burnt Cheesecake
Raspberry coulis, Chantilly

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
Le Grand Noir Les Réserves 2019, Languedoc
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
Sauteed vegetables, potato confit

A'LA CARTE

Plant Based Schnitzel (V) 50
Sauteed 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

Burnt Cheesecake 25
Raspberry coulis, Chantilly

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

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