SOLEIL

EXECUTIVE SET LUNCH

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

CHOICE OF STARTERS

Mediterranean Salad
Smoked salmon, smoked French Herring, black olive, Romesco

Marinated Crabmeat
Avocado, semi dried tomato, kalamansi pearls

Turkey Leg Confit Vol-Au-Vent
Puff pastry, button mushroom, chives

Prawn & Cod Fish Croquettes
Citrus gel, crispy parsley

Duck Consomme
Pan fried foie gras, butternut squash **(add RM10)**

CHOICE OF MAINS

Seared New Zealand Lemon Sole
Sauteed vegetables, herbs butter, Russet potato mash

Spaghetti Alla Chitara
Blue swimmer crab meat, King prawn,
baby squid, seafood laksa emulsion

Creamy Seafood Stew
Market fish, mussels, leek fondue, saffron

Slow Cooked Turkey Breast
Celeriac, forest mushroom, cranberry

Sanchoku Wagyu Beef Burger
Emmental cheese, portobello mushroom, Belgian fries

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

CHOICE OF DESSERTS

Burnt Cheesecake
Bourbon vanilla ice-cream, hazelnut crumble

Strawberry & Mango Vacherin
Meringue, Chantilly, rhubarb-yoghurt sorbet

Apple Tarte Tatin
Tonka bean Anglaise, Biscoff ice-cream

WINE PROMOTION

White Wine
Cotes du Rhone 'Les Terrasses de l'Eridan' Blanc, 2022
Glass RM 25 Bottle RM 130

Red Wine
Cotes du Rhone 'Les Terrasses de l'Eridan' Rouge, 2020
Glass RM 25 Bottle RM 130

EXPRESS LUNCH

Available Monday to Friday Only

RM 29 per person

CHOICE OF MAIN

Fish & Chips
Tartare sauce, malt vinegar

Grilled Sea Bass
Sauteed vegetables, Balinese tomato sauce, roasted potato

Beef Lasagna
Marinara sauce, garlic bread

Slow Cooked Spring Chicken
Sauteed vegetables, roasted potato

Angel Hair Aglio Olio
Smoked duck breast, mushroom

Spicy Beef Chorizo Sausage
Basmati rice pilaf, vegetable stew

Chicken & Mushroom Vol-Au-Vent
Belgian fries

Prawn & Quinoa Salad
Cherry tomato, cucumber, mango

Thin Crust Pizza
Beef pepperoni, rustic tomato sauce, mozzarella

Vegetarian Angel Hair Pasta
Aglio olio or marinara

ADD ON SOUP OF THE DAY RM10

A'LA CARTE

Plant Based Schnitzel (V) 50
Sauteed vegetables, marinara sauce

Signature Black Angus Beef Burger 45
Emmental cheese, barbecue sauce, caramelised onion, portobello mushroom, Belgian fries

Sanchoku Wagyu Beef Burger 60
Emmental cheese, barbecue sauce, caramelised onion, portobello mushroom, Belgian fries

Angus Beef Stew 55
Sauteed vegetables, Belgian fries

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

Caesar Salad 38
Grilled chicken, brioche croutons, shaved parmigiano

All prices are subject to 10% service charge & 6% SST