

# Sol & Luna

## WEEKEND BRUNCH

Brioche French Toast <i>Japanese Strawberries   Caramelized Banana   Salted Caramel Sauce</i>	13
Sourdough Croque Monsieur <i>Gruyere   Parmesan   Jambon Ham   Béchamel Sauce</i>	18
Italian Shakshuka 'Puttanesca' <i>Mediterranean Olives   Capers   Garlic   Tomato Sauce   Basil   Parsley   Sous-Vide Free-Range Egg</i>	13
Italian Eggs Benedict <i>Poached Egg   Pesto Hollandaise   Roma Tomato   Prosciutto   Mushrooms</i>	15

• Classic Eggs Benedict •  
*Poached Free-Range Eggs | Béarnaise Sauce*

Florentine ( <i>Spinach</i> )	15
Smoked Salmon	16
Parma Ham	18

Sol & Luna Big Pan Breakfast <i>Salsiccia Sausage   Caramelised Onions   Grilled Roma Tomato   Avocado   Sauteed Portobello Mushrooms   Guanciale   Toasted Sourdough</i>	27
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**Choice Of Egg**  
**Poached | Sunny Side Up | Scrambled**

## PART I GUSTUS APPETISERS

Toasted Sourdough <i>French Pamplie Butter   Ligurian Olives   Roasted Honey Garlic</i>	8
Fried Soft-shell Prawn <i>Lime Aioli   Parsley</i>	16
Grilled Tomino Cheese <i>Wrapped with Parma Ham   Acacia Honey   Black Pepper</i>	25
Prawn & Octopus Niçoise Salad <i>Quail Eggs   Haricot Beans   Tomatoes   'Rescoldo' Potatoes   Olive   Spanish Anchovy</i>	25
Smoked Grilled Octopus <i>Romesco Sauce   Paprika Oil   Pearl Onions   Charred Lemon   Herb Butter Potatoes</i>	28

## PART II ELENCHA MAINS

House-Made Spaghetti 'Aglio Olio' <i>Garlic   Chili Padi   Italian Parsley   Tiger Prawns</i>	24
House-Made Raviolini <i>Potato   Parma Ham   Chives   Smoked Tomato &amp; Basil Sauce   Lemon Crumbs</i>	24
Grilled Mediterranean Seabass Fillet <i>Marinated Mini Heirloom Tomatoes   Mint Salsa Verde   Crushed Marble Potatoes   Watercress Salad   Charred Lemon</i>	28
Sous Vide Corn-Fed Free-Range Poulet Chicken Breast <i>Poulet au Jus   Staghorn Sumac   Pumpkin Puree   Burnt Shallots   Grilled Asparagus   Sweet Pearl Vine Tomatoes</i>	28
12 Hours Slow Cooked Welsh Lamb Shoulder on the Bone <i>Broccolini   Garlic Crumbs   Borderlaise Sauce</i>	36
Wood-Fired Wagyu Bavette (Flank Steak 200g) <i>Maldon Sea Salt   Truffle Sauce   Sweet Pearl Tomatoes on the Vine</i>	42

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## PART III Hortu SIDES



Smoked Potato Mash Espuma	10
Wood-Roasted Cauliflower Steak <i>Parmesan Gratin   Sumac   Spanish Smoked Paprika   Parsley Crumbs</i>	12
Sol & Luna Parmesan Fries <i>Smoked Aioli</i>	14
Grilled Asparagus <i>White Corn   Tomato   Lime Vinaigrette</i>	14



## PART IV DEMERITA DESSERTS



Sol & Luna Tiramisu <i>Lady Finger Sponge   Coffee Syrup   Mascarpone Cream   Dark Chocolate Shavings</i>	20
Yoghurt Crème Brulee <i>Yoghurt Custard   Brittle Sugar   Vanilla Chantilly   Berries</i>	13
Chocolate Fondant <i>Summer Berries   Dark Chocolate Crumbs Crème Anglaise</i>	16
Sol and Luna Churros <i>Churros Con Chocolate   Orange Zest   72% Valrhona Chocolate   Cinnamon Orange Sugar Marigold Flower</i>	16
Leches Frita <i>Dulce de Leche   Summer Berries Earl Grey Crumble   Purslane   Cinnamon Sugar</i>	16



## PART V Bibit DRINKS



### COCKTAILS

Passion De-Light <i>Cucumber Infused Vodka   Lemon   Passionfruit</i>	14
In Love with Rosemary <i>Strawberry &amp; Rosemary Infused Gin   Aperol   Lemon   Apple   Bitters</i>	14
I am Coconut <i>Red Chili &amp; Kaffir Lime Leaf Infused Rum   Lime   Apple   Coconut</i>	14
Cold Brew Martini <i>Vanilla Infused Vodka   Dark Rum   Cold Brew   Salted Caramel</i>	14

### MOCKTAILS

Dous Et Frais <i>Fresh Passionfruit   Apple Juice   Honeycomb Syrup   Cinnamon   Fresh Lime   Purple Cabbage Soda</i>	8
Ginger Orange Mojito <i>Fresh Mint   Fresh Orange   Sugar   Homemade Sweet and Sour Mix   Ginger Beer</i>	8
Baie De Sucrée <i>Fresh Raspberry   Cranberry Juice   Rose   Fresh Lemon   Tonic</i>	8
Floral Symphony <i>Chamomile Tea   Apple   Aloe Vera   Honeycomb</i>	8

### COFFEE & TEA

Espresso	4
Macchiato	4
Long Black	5
Flat White	6
Latte	6
Cappuccino	6
Mocha	7
Hot Chocolate	7
Morning English	7
Earl Grey Neroli	8
Milky Oolong	8
Jasmine Silk Pearls	8
Chamomile Dream	8
Saffronais	8