

# Sol & Luna

## DINNER MENU

### PART I TAPA TAPAS

Toasted Sourdough <i>French Pamplie Butter   Ligurian Olives   Roasted Honey Garlic</i>	8
Encurtidos <i>Pickled Vegetables</i>	10
Fried Padron Pepper <i>Maldon Sea Salt</i>	13
Fried Soft-shell Prawn <i>Lime Aioli   Parsley</i>	16
Smoked Duck & Foie Gras Rilette <i>Crostini   Pickles   Olive Oil Caviar</i>	16

### PART II Caseus CHEESE

Baked Camembert Cheese <i>Walnut Raisin Crostini   Acacia Honey   Rosemary   Crushed Cranberries   Pistachio   Mixed Salad</i>	22
Grilled Tomino Cheese <i>Wrapped with Parma Ham   Acacia Honey   Black Pepper   Crostini   Mesclun</i>	25
Burratina <i>Eggplant Caponata   Pomegranate   Clementine   Crispy Parma Ham   Marinated Tomatoes   Seasonal Fruit   Olive Oil Caviar   Green Goddess Dressing</i>	30

### PART III Frigas Secat COLD CUTS

Select Two Cold Cuts <i>All cold cuts compliments sourdough &amp; pickles</i>	18
Beretta Parma Ham (60 gm) <i>Aged 18 Months</i>	
Coppa Ham (60 gm)	
Serrano Ham (60gm)	Supplement \$8
Lomo Iberico Bellota (60 gm) <i>Aged 36 Months</i>	Supplement \$8

The Sol & Luna Grande Platter <i>Chef's Selection of Artisanal Cheeses &amp; Cold Cuts   Dried Fruits   Acacia Honey   Seasonal Grapes and Berries   Fruity Toast   Toasted Mixed Nuts   French Cornichons   Fresh Figs</i>	42
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### PART IV GUSTUS APPETISERS

Heirloom Tomato Salad (V) <i>Crispy Capers   Onion   Cucumber   Sherry Vinegar &amp; Honey Dressing   Tarragon Flowers   Smoked Gorgonzola Cheese   Aged Balsamic Vinegar   Sorrel Sorbet</i>	22
Prawn & Octopus Niçoise Salad <i>Quail Eggs   Haricot Beans   Tomatoes   'Rescoldo' Potatoes   Olive   Spanish Anchovy</i>	25
Wood-Fired Sardine <i>Mussel   Herb   Pine Nuts   Wrapped with Parma Ham   Butternut Puree</i>	22
Smoked Grilled Octopus <i>Spanish Paprika Oil   Brussel Sprouts   Charred Lemon   Herb Butter Potatoes   Romesca Sauce</i>	29

### PART V HORTU SIDES

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 VI Specialis SPECIALS

Sherried Onion & Saffron Soup <i>Roasted Vegetables Bouillon   Slivered Almonds   Spanish Paprika   Saffron Threads   Pedro Ximenez</i>	13
Beef Lasagna <i>Wagyu Beef Ragu   Besciamella   Oregano   Fontina Cheese   Pomodorina Sauce</i>	24
Cavatelli Pasta <i>Squid   Crab   Amalfi Lemon   Caramelized Onions   Spinach   Laudemio Extra Virgin Olive Oil</i>	26

PART VII  
**FESTIVUM**  
 FESTIVE

**PIATTO DI FRUITTI DI MARE**  
 SEAFOOD PLATTER  
 SERVES 2 - 3 PAX

158  
 Patagonian Red Prawns  
 King Salmon  
 Seared Scallops  
 Grilled Slipper Lobster  
 Smoked Grilled Octopus  
 Mediterranean Seabass  
 Romesco Sauce  
 Salsa Verde  
 Saffron Beurre Monte

**REVERSE SEARED BASS STRAITS**  
 GRASS-FED FREE-RANGE  
 PRIME RIB  
 SERVES 3 - 4 PAX

198  
 900gms Sous Vide Prime Rib  
 Dried Herbs  
 Garlic & Onion Powder  
 Scorched Pepper

**PIATTO DI CARNE**  
 MEAT PLATTER  
 SERVES 2 - 3 PAX

158  
 Spatchcock Peri Chicken  
 Oxtail & Stout Pie  
 Barley Fed Pure Black Angus Striploin MB3-4  
 Prosciutto Wrapped Turkey Breast  
 Crispy Pork Crackling  
 Grey Poupon Mustard  
 Bordelaise Sauce  
 Mint Chimichurri

**INCLUSIVE OF SIDES**

Grilled Brussel Sprouts | Confit Sweet Pearl Tomatoes on the Vine | Roasted Chat Potatoes | Charred Asparagus | Yukon Baby Carrots

PART VIII  
**RESTA**  
 MAINS

Grilled Mediterranean Seabass Fillet 28  
*Marinated Mini Heirloom Tomatoes | Mint Salsa Verde | Crushed Marble Potatoes | Watercress Salad | Charred Lemon*

Sous Vide Corn-Fed Free-Range Poulet Chicken Breast 28  
*Poulet au Jus | Staghorn Sumac | Pumpkin Puree | Burnt Shallots | Grilled Asparagus | Sweet Pearl Vine Tomatoes*

12 Hours Slow Cooked Welsh Lamb Shoulder on the Bone 38  
*Broccolini | Garlic Crumbs | Borderlaise Sauce*

Wood-Fired Wagyu Bavette (Flank Steak 200g) 44  
*Maldon Sea Salt | Baby Red Potatoes | Sweet Pearl Tomatoes on Vine | Portobello Mushroom | Shaved Chestnut*

PART IX  
**PASTA ET RICE**  
 PASTA AND RICE  
 \* House Made Hand Cut Pasta

Truffle Risotto 32  
*Acquerello Risotto | Grana Padano | Truffle & Mushroom Paste | Truffle Oil*

House Made Raviolini 26  
*Potato | Parma Ham | Chives | Smoked Tomato & Basil Sauce | Citrus Crumbs | Crispy Sage Leaves | Beurre Noisette*

House Made Spaghetti 'Aglio Olio' 24  
*Garlic | Chili Padi | Italian Parsley | Tiger Prawns*

House Made Tagliatelle Beef & Pork Bolognese 22  
*Tomato | Fried Rosemary | White Wine | Parmesan Cheese*

PART X  
**DEMERITA**  
 DESSERTS

Yoghurt Crème Brulee 13  
*Yoghurt Custard | Brittle Sugar | Vanilla Chantilly | Berries*

Sol & Luna Churros 16  
*Churros Con Chocolate | Orange Zest | 72% Valrhona Chocolate | Marigold Flower | Cinnamon Orange Sugar*

Sol & Luna Tiramisu 20  
*Lady Finger Sponge | Mascarpone Cream | Coffee Syrup | Dark Chocolate Shavings*

Leche Frita (Fried Milk) 16  
*Dulce de Leche | Summer Berries | Earl Grey Crumble | Purslane | Cinnamon Sugar*

Chocolate Fondant 16  
*Summer Berries | Crème Anglaise | Dark Chocolate Crumbs*

Kindly inform us about your dietary requirements and/or food allergies upon ordering.  
 All prices are subjected to 10% service charge & prevailing government taxes.