

Sol & Luna

WEEKEND BRUNCH

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| Brioche French Toast <i>Japanese Strawberries Caramelized Banana Salted Caramel Sauce</i> | 13 |
| 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

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

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| 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

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| 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>Spanish Paprika Oil Brussel Sprouts Charred Lemon Herb Butter Potatoes Romesco Sauce</i> | 29 |

PART II Elencho MAINS

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| 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 & Basil Sauce Citrus Crumbs Crispy Sage Leaves Beurre Noisette</i> | 26 |
| 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 Sweet Pearl Tomatoes on Vine Baby Red Potatoes Portobello Mushroom Shaved Chestnut</i> | 44 |



PART III Hortu SIDES



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| 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 Specialis SPECIALS

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| Sol and Luna Oysters Promotion Fine de Claire Oysters 3-4" | |
| Half Dozen | 18 |
| Full Dozen | 30 |

Condiments:
Sauce Mignonette | Tabasco | Lemon Slices

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PART VII FESTIVUM FESTIVE

PIATTO DI CARNE MEAT PLATTER SERVES 2 - 3 PAX 128

"Low and Slow" Cooked White Pyrenees Lamb
Braised Oxtail & Stout Pie
Barley Fed Pure Black Angus Striploin MB3-4
Prosciutto Wrapped Turkey Breast
Grey Poupon Mustard
Bordelaise Sauce
Mint Chimichurri
Truffle Sauce

PIATTO DI FRUITTI DI MARE SEAFOOD PLATTER SERVES 2 - 3 PAX 128

Patagonian Red Prawns
King Salmon
Seared Scallops
Grilled Slipper Lobster
Salsa Verde
Charred Lemon
Green Goddess Dressing
Sauce Romesco

INCLUSIVE OF SIDES

Roasted Brussel Sprouts | Sweet Pearl Tomatoes on the Vine |
Roasted Marble Potatoes | Charred Broccolini

PART VI DEMERITA DESSERTS

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| 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 |
| Leche Frita (Fried Milk) <i>Dulce de Leche Summer Berries Earl Grey Crumble Purslane Cinnamon Sugar</i> | 16 |

PART V Bibit DRINKS

COCKTAILS

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| Passion De-Light <i>Cucumber Infused Vodka Lemon Passionfruit</i> | 14 |
| In Love with Rosemary <i>Strawberry & Rosemary Infused Gin Aperol Lemon Apple Bitters</i> | 14 |
| I am Coconut <i>Red Chili & 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

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| 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

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| 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 |