

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 VI Specialis SPECIALS

Lyonnais Salad <i>Free Range Poached Hen's Egg Smoked Pancetta Mixed Leaves Moutarde de Meaux Sherry Vinegar & Honey Dressing</i>	13
Avocado Toast <i>Guacamole Fresh Basil Marinated Tomatoes Mozzarella Cheese Herdade dos Coteis Olive Oil</i>	16
Migas al Pastor (Eggs Elamenco) <i>Fried Hen's Egg Chorizo Bacon Bell Peppers Sourdough Croutons Smoked Paprika</i>	19

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 & Basil Sauce Lemon Crumbs</i>	24
Grilled Mediterranean Seabass Fillet <i>Marinated Mini Heirloom Tomatoes Mint Salsa Verde 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 DEMÉRITA 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 & 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

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