

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>	18

PART II

Caseus

CHEESE

Baked Camembert Cheese <i>Garlic Rosemary Sea Salt Crostini Mesclun</i>	20
Grilled Tomino Cheese <i>Wrapped with Parma Ham Acacia Honey Black Pepper Crostini Mesclun</i>	25
Burratina <i>Eggplant Caponata Crispy Parma Ham Marinated Tomatoes Seasonal Fruit Olive Oil Caviar</i>	28

PART III

Frigas Secat

COLD CUTS

Select Two Cold Cuts <i>All cold cuts compliments sourdough & 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 Cheese & Cold Cuts Dried Fruits Mostarda Honey Toasted Nuts Toast</i>	39
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PART IV

GUSTUS

APPETISERS

Heirloom Tomato Salad (V) <i>Crispy Capers Onion Cucumber Sherry Vinegar & Honey Dressing Tarragon Flowers Smoked Gorgonzola Cheese Aged Balsamic Vinegar Basil & Avocado Gelato</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
Grilled Argentinian Tiger Prawns <i>White Corn Tomato Salsa Grilled Lemon Lime Vinaigrette</i>	28
Smoked Grilled Octopus <i>Romesco Sauce Paprika Pearl Onions Charred Lemon Herb Butter Potatoes</i>	28

PART V

Pasta et Rice

PASTA AND RICE

** House Made Hand Cut Pasta*

Truffle Risotto <i>Acquerello Risotto Grana Padano Truffle & Mushroom Paste Truffle Oil</i>	32
House Made Raviolini <i>Potato Parma Ham Chives Smoked Tomato & Basil Sauce Lemon Crumbs</i>	24
House Made Spaghetti 'Aglio Olio' <i>Garlic Chili Padi Italian Parsley Tiger Prawns</i>	24
House Made Tagliatelle Beef & Pork Bolognese <i>Tomato Fried Rosemary White Wine Parmesan Cheese</i>	22

PART VI
RESTAURANT
 MAINS

Grilled Mediterranean Seabass Fillet <i>Marinated Mini Heirloom Tomatoes Mint Salsa Verde Watercress Salad Charred Lemon</i>	28
Wood-Fired Wagyu Bavette (Flank Steak 200g) <i>Truffle Sauce Maldon Sea Salt Sweet Pearl Tomatoes on the Vine</i>	42
12 Hours Slow Cooked Welsh Lamb Shoulder on the Bone <i>Broccolini Garlic Crumbs Borderlaise Sauce</i>	38

Baked Veal Shank Pie <i>Carrot Onion Potato Veal Jus Puff Pastry</i> * Please allow 15 minutes waiting time	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
Wood-Fired Iberico Pork Cheeks <i>Pedro Ximenez Glaze Truffle Pommes Puree Burnt Shallots Salmoriglio Confit Vine Tomatoes</i>	36

PIATTO DI FRUITTI DI MARE
 SEAFOOD PLATTER
 SERVES 2 - 3 PAX
 95

Mediterranean Seabass
 Wood-Fired Sardine
 Canosa Octopus
 Tiger Prawns
 Broccolini
 Ratatouille
 Salsa Verde
 Romesco Sauce

PIATTO DI CARNE
 MEAT PLATTER
 SERVES 2 - 3 PAX
 115

Wagyu Bavette
 Veal Shank Pie
 Welsh Lamb Shoulder
 Piri-Piri Chicken
 Asparagus
 Truffle Sauce
 Chimichurri

PART VII
HORTU
 SIDES

Smoked Potato Mash Espuma	10
Wood-Roasted Cauliflower Steak <i>Parmesan Gratin Sumac Spanish Smoked Paprika Parsley Crumbs</i>	13
Sol & Luna Parmesan Fries <i>Smoked Aioli</i>	14
Grilled Asparagus <i>White Corn Tomato Lime Vinaigrette</i>	14

PART VIII
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
Sol and Luna Churros <i>Churros Con Chocolate Orange Zest 72% Valrhona Chocolate Cinnamon Orange Sugar Marigold Flower</i>	16
Sol and Luna Leche Frita (Fried Milk) <i>Dulce de Leche Summer Berries Earl Grey Crumble Purslane Cinnamon Sugar</i>	16
Chocolate Fondant <i>Summer Berries Dark Chocolate Crumbs Crème Anglaise</i>	16

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