

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 served with sourdough & pickles</i>	24
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>	45
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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 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 Charred Lemon Herb Butter Potatoes</i>	28

PART V

Specialis SPECIALS

Marinated Tomato Salad (V) <i>Oregano Lemon Fresh Basil Olive Oil Caviar Pistachio Leek Cream</i>	18
Sea Scallop Provencal <i>Yarra Valley Salmon Roe Cauliflower Puree Fresh Herbs Burnt Butter</i>	32
Seared Iberico Pluma <i>Spiced Chickpeas Red Pepper Coulis Charred Pimento Padron Peppers Salsa Verde</i>	39

PART VI
RESTAURANT
 MAINS

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

Wood-Fired Wagyu Bavette 42
 (Flank Steak 200g)
*Truffle Sauce | Maldon Sea Salt |
 Sweet Pearl Tomatoes on the Vine*

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

PIATTO DI FRUITTI DI MARE
SEAFOOD PLATTER
SERVES 2 - 3 PAX
 105

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

Baked Veal Shank Pie 28
*Carrot | Onion | Potato |
 Veal Jus | Puff Pastry*
 * Please allow 15 minutes waiting time

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

Wood-Fired Iberico Pork Cheeks 36
*Pedro Ximenez Glaze | Truffle Pommes Puree |
 Burnt Shallots | Salmoriglio | Confit Vine Tomatoes*

PIATTO DI CARNE
MEAT PLATTER
SERVES 2 - 3 PAX
 125

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

PART VII
PASTA ET RICE
PASTA AND RICE
 * House Made Hand Cut Pasta

Truffle Risotto 32
*Acquerello Rice | Fresh Seasonal Truffle |
 Grana Padano | Truffle & Mushroom Paste |
 White Truffle Oil*

House Made Raviolini 24
*Potato | Parma Ham | Chives |
 Smoked Tomato & Basil Sauce | Lemon Crumbs*

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 |

PART VIII
HORTU
 SIDES

Smoked Potato Mash Espuma 10

Wood-Roasted Cauliflower Steak 15
*Parmesan Gratin | Sumac |
 Spanish Smoked Paprika | Parsley Crumbs*

Sol and Luna Parmesan Fries 14
Smoked Aioli

Grilled Asparagus 14
White Corn | Tomato | Lime Vinaigrette

PART IX
DEMERITA
 DESSERTS

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

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

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

Sol and Luna Churros 16
*Churros Con Chocolate | Orange Zest |
 72% Valrhona Chocolate |
 Cinnamon Orange Sugar |
 Flowers from the Garden*

Sol and Luna Leche Frita 16
 (Fried Milk)
*Dulce de Leche | Summer Berries |
 Earl Grey Crumble | Cinnamon Sugar |
 Flowers from the Garden*

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