

Sol & Luna

WEEKEND BRUNCH

Sol & Luna Brunch Burger <i>Stanbroke Wagyu Beef Patty Toasted Sesame Buns Caramelised Onions Sunny Side Up Bacon Double Cheddar Lettuce Tomatoes Fries</i>	38
Potato Rosti <i>Smoked Salmon Sour Cream Chives Mesclun Marinated Cherry Tomatoes Fresh Lime Dill</i>	22
Oven Baked Egg Pancake 'Salted Clafoutis' <i>Tomato Chives Parmesan Baby Spinach Raisin Almond Vinaigrette</i>	20
Overloaded Cavatelli 'Mac' & Cheese <i>Truffle & Bacon Crumbs Cheddar Mozzarella Bechamel</i> *Option to add-on Smoked Salmon \$4	26
Italian Shakshuka 'Puttanesca' <i>Mediterranean Olives Capers Garlic Tomato Sauce Basil Parsley Sous-Vide Free-Range Egg Parmigiano Reggiano Toasted Sourdough</i> *Option to add-on Honey & Sundried Tomato Sausage \$6	16
Italian Eggs Benedict <i>Poached Egg Pesto Hollandaise Roma Tomato Prosciutto Mushrooms</i>	18
Avocado Bruschettone (V) <i>Toasted Sourdough Avocado Stracciatella Cheese Pesto Trapanese Rocket Salad Cherry Tomatoes</i>	18

• Classic Eggs Benedict •
Poached Free-Range Eggs | Béarnaise Sauce

Florentine (<i>Spinach</i>)	15
Smoked Salmon	16

Sol & Luna Big Pan Breakfast <i>Honey & Sun Dried Tomato Sausage Grilled Roma Tomato Caramelised Onions Avocado Bacon Toasted Sourdough Sauteed Portobello Mushrooms</i>	29
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Choice Of Egg
Poached | Sunny Side Up | Scrambled

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</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>1-Arden's Garden Watercress Preboggion Beurre Noisette Fried Sage Parmesan Flakes</i>	24
Grilled Mediterranean Seabass <i>Cauliflower Puree Sauteed Brazilian Spinach Candied Lemon Coriander Oil</i>	28
Roasted Poulet <i>Carrot Ginger Puree Sweet Potatoes Snow Peas Allium Périgueux Sauce</i>	28
12 Hours Slow Cooked Welsh Lamb Shoulder on the Bone <i>Broccolini Garlic Crumbs Bordelaise Sauce</i>	36
Wood-Fired Wagyu Flank Steak 'Bavette' (200 gm) <i>Roasted New Potatoes Arugula Parmigiano Chimichurri Sauce Smoked Salt Flakes</i>	42

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PART III Hortu SIDES



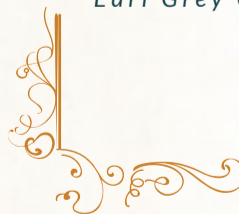
Rosemary Roasted Potato <i>Pancetta Italian Parsley</i>	10
Sol & Luna Parmesan Fries <i>Smoked Aioli</i>	14
Grilled Asparagus <i>White Corn Tomato Lime Vinaigrette</i>	14
Wood-Roasted Cauliflower Steak <i>Parmesan Gratin Sumac Spanish Smoked Paprika Parsley Crumbs</i>	15



PART IV DEMÉRITA DESSERTS



Sol & Luna Tiramisu <i>Lady Finger Sponge Coffee Syrup Mascarpone Cream Dark Chocolate Shavings</i>	20
Vanilla Panna Cotta <i>Bitter Orange Compote Cocoa Crumble Wild Berries</i>	13
Chocolate Fondant <i>Summer Berries Dark Chocolate Crumbs Crème Anglaise</i>	16
Sol & Luna Churros con Chocolate <i>Orange Zest 72% Valrhona Chocolate Cinnamon Orange Sugar Marigold Flower</i>	16
Sol & Luna Leche Frita (Fried Milk) <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	5
Macchiato	5
Long Black	6
Flat White	7
Latte	7
Cappuccino	7
Mocha	8
Hot Chocolate	8
Morning English	8
Earl Grey Neroli	9
Milky Oolong	9
Jasmine Silk Pearls	9
Chamomile Dream	9
Saffronais	9

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