

# 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  </i>	28

### PART III

#### Frigas Secat COLD CUTS

Select Two Cold Cuts <i>All cold cuts served with sourdough &amp; 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 &amp; Cold Cuts   Dried Fruits   Mostarda   Honey   Toasted Nuts   Toast</i>	45
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### PART IV

#### GUSTUS APPETISERS

Avocado Hummus (V) <i>Apple   Fennel   Black and White Sesame   Lemon Oil   Sourdough Croutons</i>	22
Prawn & Octopus Niçoise Salad <i>Quail Eggs   Haricot Beans   Tomatoes   'Rescoldo' Potatoes   Olive   Spanish Anchovy</i>	25
Grilled Red Sea Prawn <i>White Corn   Tomato Salsa   Grilled Lemon   Lime Vinaigrette</i>	28
Wood-Fired Sardine <i>Wrapped with Parma Ham   Mussel   Herb   Butternut Puree</i>	22
Smoked Grilled Octopus <i>Romesco Sauce   Paprika Oil</i>	28

### PART V

#### PASTA ET RICE PASTA AND RICE

\* House Made Hand Cut Pasta

Truffle Risotto <i>Acquerello Rice   Fresh Seasonal Truffle   Grana Padano   Truffle &amp; Mushroom Paste   White Truffle Oil</i>	32
House-Made Raviolini <i>1-Arden's Garden Watercress   Preboggion   Beurre Noisette   Fried Sage   Parmesan Flakes</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</i>	22

### PART VI

#### Specialis SPECIALS

Escargot de Bourgogne <i>Parsley Butter   Toasted Garlic Bread   Watercress Salad</i>	28
Roasted French Duck Leg Confit <i>Ratatouille   Pomme Puree   Vin Cotto Glaze</i>	36
Roasted Barramundi <i>Creamy Polenta   Heirloom Carrot   Crustacean Reduction</i>	36

PART VII  
**RESTAT**  
MAINS

Grilled Barramundi 28  
Cauliflower Puree | Sauteed Brazilian Spinach |  
Candied Lemon | Coriander Oil

Wood-Fired Wagyu 42  
Flank Steak 'Bavette' (200gm)  
Roasted New Potatoes | Arugula | Parmigiano |  
Chimichurri Sauce | Smoked Salt Flakes

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

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

Roasted Poulet 28  
Carrot Ginger Puree | Sweet Potatoes |  
Snow Peas | Allium | Périgueux Sauce

Wood-Fired Iberico Pork Pluma 42  
Pedro Ximenez Glaze | Truffle Pommes Puree |  
Burnt Shallots | Salmoriglio |  
Confit Vine Tomatoes

PART VIII  
**HORTU**  
SIDES

Rosemary Roasted Potato 10  
Pancetta | Italian Parsley

Sol & Luna Parmesan Fries 14  
Smoked Aioli

Grilled Asparagus 14  
White Corn | Tomato | Lime Vinaigrette

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

PART X  
**DEMERITA**  
DESSERTS

Vanilla Panna Cotta 13  
Bitter Orange Compote | Cocoa Crumble |  
Wild Berries

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

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

PART IX  
**Communis**  
COMMUNAL

\$85++ per pax  
(Minimum 2 pax to commence)

**Appetisers**  
(All items will be served)

Avocado Hummus with Apple and Fennel (V)  
Grilled Octopus with Romesco Sauce  
Stracciatella Cheese with Eggplant Caponata,  
Green Oil & Olives (V)  
Parma & Coppa Ham with Pickles  
and Toasted Sourdough

Soup of the Day  
(Will be individually served)

**Main Course**  
(Choice of Meat / Seafood Platter)

**Meat Platter**

Iberico Pluma

Wagyu Bavette

Poulet

Lamb Shoulder

Chimichurri & Truffle Jus

Asparagus

Rosemary Roasted Potatoes

Fries

Mesclun

**Seafood Platter**

Red Sea Prawn

Barramundi

Sardine

Octopus

Salsa Verde & Romesco Sauce

Asparagus

Rosemary Roasted Potatoes

Fries

Mesclun

**Desserts**  
(Select 1 dessert per pax)

Sol & Luna Tiramisu

Vanilla Panna Cotta

Churros

Chocolate Fondant

Sol & Luna Churros con Chocolate 16  
Orange Zest | 72% Valrhona Chocolate |  
Cinnamon Orange Sugar |  
Flowers from the Garden

Sol & 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.