



PART I
GUSTUS
APPETISERS



Toasted Sourdough <i>French Pamplie Butter Ligurian Olives Roasted Honey Garlic</i>	8
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
Grilled Sardine <i>Wrapped with Parma Ham Mussel Herb Butternut Puree</i>	22
Smoked Grilled Octopus <i>Romesco Sauce Paprika Oil</i>	28

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 & pickles</i>	24
Beretta Parma Ham (60 gm) Aged 18 Months	
Coppa Ham (60 gm)	
Serrano Ham (60gm)	Supplement \$8
Lomo Iberico Bellota (60 gm) Aged 36 Months	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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Sol & Luna

DINNER MENU

PART IV
RESTAT
MAINS

Grilled Barramundi <i>Cauliflower Puree Sautéed Brazilian Spinach Candied Lemon Coriander Oil</i>	28
Grilled Wagyu Flank Steak 'Bavette' (200gm) <i>Roasted New Potatoes Arugula Parmigiano Chimichurri Sauce Smoked Salt Flakes</i>	42
12 Hours Slow Cooked Welsh Lamb Shoulder on the Bone <i>Broccolini Garlic Crumbs Bordelaise Sauce</i>	38
Baked Veal Shank Pie <i>Carrot Onion Potato Veal Jus Puff Pastry * Please allow 15 minutes waiting time</i>	28
Roasted Poulet <i>Carrot Ginger Puree Sweet Potatoes Snow Peas Allium Périgueux Sauce</i>	28
Grilled Iberico Pork Pluma <i>Pedro Ximenez Glaze Truffle Pommes Puree Burnt Shallots Salmoriglio Confit Vine Tomatoes</i>	42

PART V
PASTA ET RICE
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* House Made Hand Cut Pasta

Truffle Risotto <i>Acquerello Rice Fresh Seasonal Truffle Grana Padano Truffle & 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
HORTU
SIDES

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

PART VII
DEMERITA
DESSERTS

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
Churros con Chocolate <i>Orange Zest 72% Valrhona Chocolate Cinnamon Orange Sugar Flowers from the Garden</i>	16
Leche Frita (Fried Milk) <i>Dulce de Leche Summer Berries Earl Grey Crumble Cinnamon Sugar Flowers from the Garden</i>	16
Tiramisu <i>Ladyfinger Sponge Coffee Syrup Mascarpone Cream Dark Chocolate Shavings</i>	20

PART VIII
Communis
COMMUNAL

\$85++ per pax
(Our communal menu serves the whole table)

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)

Tiramisu

Vanilla Panna Cotta

Churros

Chocolate Fondant