

# Sol & Luna

## DINNER MENU

April & May 2024  
MONTHLY SPECIALS

Tuna Ceviche <i>Coriander   Avocado   Lime   Spanish Onions Crostini</i>	26
Pork Cotoletta <i>Pickled Red Cabbage   Truffle Mash   Apple Sauce</i>	38
Chili Crab Spaghetti <i>Blue Swimmer Crab   Chili   Garlic   Tomatoes White Wine</i>	26

### PART I GUSTUS APPETISERS

Toasted Sourdough <i>Burnt Onion Jam   Smoked Anchovy Butter Mediterranean Olives</i>	9
Avocado Hummus (V) <i>Apples   Fennel   Black and White Sesame Seeds Lemon Oil   Crostini</i>	22
Prawn & Octopus Niçoise Salad <i>Quail Eggs   Haricot Beans   Tomatoes 'Rescoldo' Potatoes   Olives   Spanish Anchovies</i>	25
Grilled Red Sea Prawns <i>White Corn   Tomato Salsa   Grilled Lemon Lime Vinaigrette</i>	28
Sol & Luna Roasted Salmon Head <i>Garlic &amp; Lemon Brown Butter   Pickled Papaya Fermented Cabbage</i>	25
Sol & Luna 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
Sol & Luna Pan-Fried Provolone <i>Vinaigrette   Tomato Relish   Hazelnuts</i>	25
Sol & Luna 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 24  
*All cold cuts served with sourdough & pickles*

Beretta Parma Ham (60 gm) Aged 18 Months	
Coppa Ham (60 gm)	
Serrano Ham (60gm)	Supplement 8
Beef Bresaola (60 gm)	Supplement 12

The Sol & Luna Grande Platter 45  
*Chef's Selection of Artisanal Cheeses &  
Cold Cuts | Dried Fruits | Mostarda  
Honey | Toasted Nuts | Toast*

### PART IV RESTAT MAINS

Grilled Barramundi <i>Cauliflower Purée   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
Roasted Cornfed Chicken Breast Wrapped with Parma Ham 'Saltimbocca' <i>Marinated Minced Chicken   Apricots Herbs from 1-Arden Food Forest Mashed Potato   Truffle Jus</i>	32
Grilled Iberico Pork Pluma <i>Pedro Ximenez Glaze   Truffle Pommes Purée Burnt Shallots   Salmoriglio   Tomato Confit</i>	42

### PART V PASTA ET RICE PASTA AND RICE *\* House-Made Hand Cut Pasta*

Truffle Risotto (V) <i>Acquerello Rice   Fresh Seasonal Truffles Grana Padano   Truffle &amp; Mushroom Paste White Truffle Oil</i>	32
House-Made Raviolini (V) <i>Fried Cauliflower   Ricotta &amp; Spinach 4 Cheese Sauce   Lemon Zest</i>	24
House-Made Spaghetti 'Aglio Olio' <i>Garlic   Red Chilli   Italian Parsley Tiger Prawns</i>	24
Paccheri Pasta <i>Artisanal 'Nduja   Salsiccia Sausage Ragout Toasted Pine Nuts   Grated Pecorino Cheese</i>	26

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

PART VI  
**HORTU**  
SIDES

Fried Sweet Corn <i>Harissa Mayonnaise   Grated Parmesan Cheese Smoked Paprika</i>	12
Parmesan Fries <i>Smoked Aioli</i>	14
Grilled Asparagus <i>White Corn   Tomatoes   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 1-Arden Food Forest</i>	16
Leche Frita (Fried Milk) <i>Dulce de Leche   Summer Berries Earl Grey Crumble   Cinnamon Sugar Flowers from 1-Arden Food Forest</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 (V)*
  - Green Oil & Olives (V)*
  - Parma & Coppa Ham with Pickles*
  - Toasted Sourdough*
  - Soup of the Day*
- (Will be individually served)*

**Main Course**

*(Choice of Meat / Seafood Platter)*

Meat Platter

- Iberico Pluma*
- Wagyu Bavette*

*Roasted Cornfed Chicken Breast Wrapped with Parma Ham*

- Lamb Shoulder*
- Chimichurri & Truffle Jus*
- Asparagus*
- Rosemary Roasted Potatoes*
- Fries*
- Mesclun*

Seafood Platter

- Red Sea Prawns*
- Barramundi*
- Sardine*
- Octopus*
- Salsa Verde & Romesco Sauce*
- Asparagus*
- Rosemary Roasted Potatoes*
- Fries*
- Mesclun*

**Desserts**

*(Select 1 dessert per pax)*

- Tiramisu*
- Vanilla Panna Cotta*
- Churros con Chocolate*
- Chocolate Fondant*