

Sol & Luna

MODERN CLASSICS LUNCH

SET MENU
MONDAY TO FRIDAY
11AM - 2:30PM

2 - COURSE | \$42++ pp

3 - COURSE | \$48++ pp

CHOICE OF APPETISER

Roasted Cauliflower Quinoa Salad (V)

Rocket | Quinoa | Tomatoes | Cauliflower

Grilled Garlic Prawns & Sourdough

Prawns | Garlic Butter | Parsley | Sourdough

*Supplementary \$8++

Soup Du Jour (Ribolita)

White Beans | Buttered Croutons | Tomatoes | Basil | Pancetta

Rock Melon Parma Ham

Tomatoes | Rock Melon | Parma Ham | Balsamic Glaze

Honey Dijon Dressing

Tuna Niçoise Salad

Quail Eggs | Haricot Beans | Tomatoes | Rescoldo Potatoes

Olives | Spanish Anchovies

CHOICE OF MAIN COURSE

Braised Beef Cheek

Potato Purée | Roasted Carrots | Spinach | Red Wine Jus

*Supplementary \$10++

Grilled Sea Bass

Pea Purée | Broccolini | Cress | Caper Butter Sauce

Grilled Pork Cutlet

Braised Apples | Parsnip Purée | Apple Sauce

Wood-Fired Wagyu

Flank Steak 'Bavette' (200gms)

Roasted New Potatoes | Arugula | Parmigiano Reggiano

Chimichurri Sauce | Smoked Salt Flakes

*Supplementary \$16++

Pea and Pumpkin Risotto (V)

Peas | Asparagus | Feta

House-Made Tagliatelle (V)

Mushrooms | Crème Fraîche | Black Pepper

House-Made Seafood Spaghetti

Clams | Prawns | Mussels | Chilli | Garlic | Italian Parsley | Wine

CHOICE OF DESSERT

Strawberry Shortcake

Chocolate Crumble | Vanilla Chantilly | Toasted Hazelnuts

Burnt Cheesecake

Lemon Crème Fraîche | Berry Coulis

Chocolate Panna Cotta

Fresh Seasonal Fruits | Mint | Chocolate Crumbs

BEVERAGE SUPPLEMENTS

Non-Alcoholic Wine Alternative

\$12++ per glass

NON 1

Salted Raspberry & Chamomile

NON 5

Lemon Marmalade & Hibiscus

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