

Sol & Luna

DINNER MENU

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 & 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 <i>All cold cuts served with sourdough & pickles</i>	24
Beretta Parma Ham (60 gm) <i>Aged 18 Months</i>	
Coppa Ham (60 gm)	
Serrano Ham (60gm)	Supplement 8
Beef Bresaola (60 gm)	Supplement 12

The Sol & Luna Grande Platter <i>Chef's Selection of Artisanal Cheeses & Cold Cuts Dried Fruits Mostarda Honey Toasted Nuts Toast</i>	45
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PART IV
RESTAT
MAINS



Grilled Barramundi	28
<i>Cauliflower Purée Sautéed Brazilian Spinach Candied Lemon Coriander Oil</i>	
Grilled Wagyu	42
<i>Flank Steak 'Bavette' (200gm) Roasted New Potatoes Arugula Parmigiano Chimichurri Sauce Smoked Salt Flakes</i>	
12 Hours Slow Cooked Welsh Lamb Shoulder on the Bone	38
<i>Broccolini Garlic Crumbs Bordelaise Sauce</i>	
Roasted Cornfed Chicken Breast	32
<i>Wrapped with Parma Ham 'Saltimbocca' Marinated Minced Chicken Apricots Herbs from 1-Arden Food Forest Mashed Potato Truffle Jus</i>	
Grilled Iberico Pork Pluma	42
<i>Pedro Ximenez Glaze Truffle Pommes Purée Burnt Shallots Salmoriglio Tomato Confit</i>	

PART VI	
HORTU	
SIDES	
Fried Sweet Corn	12
<i>Harissa Mayonnaise Grated Parmesan Cheese Smoked Paprika</i>	
Parmesan Fries	14
<i>Smoked Aioli</i>	
Grilled Asparagus	14
<i>White Corn Tomatoes Lime Vinaigrette</i>	
Roasted Cauliflower Steak	15
<i>Parmesan Gratin Sumac Spanish Smoked Paprika Parsley Crumbs</i>	



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



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



PART VII
DEMERITA
DESSERTS

Vanilla Panna Cotta	13
<i>Bitter Orange Compote Cocoa Crumble Wild Berries</i>	
Chocolate Fondant	16
<i>Summer Berries Dark Chocolate Crumbs Crème Anglaise</i>	
Churros con Chocolate	16
<i>Orange Zest 72% Valrhona Chocolate Cinnamon Orange Sugar Flowers from 1-Arden Food Forest</i>	
Leche Frita (Fried Milk)	16
<i>Dulce de Leche Summer Berries Earl Grey Crumble Cinnamon Sugar Flowers from 1-Arden Food Forest</i>	
Tiramisu	20
<i>Ladyfinger Sponge Coffee Syrup Mascarpone Cream Dark Chocolate Shavings</i>	