

Sol & Luna

DINNER MENU

LET'S GO LOCAL SPECIALS

Foie Gras Kaya Butter Toast 16
*French Pamplie Butter | House-Made Foie Gras Kaya
Tasmanian Seaweed Salt*

'Laksa' Tagliatelle 32
*Australian Bay Cray | Clams | Bean Sprouts
Fried Bean Curd | Laksa Emulsion*

Deconstructed 'Ondeh-Ondeh' 22
*White Chocolate & Coconut Crèmeux
Chocolate Sphere | Caramelized Pineapple
Desiccated Coconut | Gula Melaka & Rum Hot Syrup*

PART I TAPAS TAPAS

Toasted Sourdough 9
*Burnt Onion Jam | Smoked Anchovy Butter
Mediterranean Olives*

Iberico Croquette (5 pieces) 15
Romesco Sauce

Peri Peri Fried Winglets 18
Peri Peri Sauce | Paprika

Fried Padron Pepper 12
Romesco Mayo | Smoked Salt

Greek Falafel 12
Tzatziki

Petite Mezze 24
*Pita Bread | Padron Pepper | Falafel | Winglets
Mediterranean Olives*

PART II GUSTUS APPETISERS

Avocado Hummus (V) 22
*Apples | Fennel | Black and White Sesame Seeds
Lemon Oil | Crostini*

Prawn & Octopus Niçoise Salad 25
*Quail Eggs | Haricot Beans | Tomatoes
'Rescoldo' Potatoes | Olives | Spanish Anchovies*

Grilled Red Sea Prawns 28
*White Corn | Tomato Salsa | Grilled Lemon
Lime Vinaigrette*

Baked Camembert Cheese 20
*Garlic | Rosemary | Sea Salt | Crostini
Mesclun*

Burratina 28
*Eggplant Caponata | Crispy Parma Ham
Marinated Cherry Tomatoes | Cantaloupe
Olive Oil Caviar*

Smoked Grilled Octopus 28
Romesco Sauce | Paprika Oil

PART III Frigas Secat COLD CUTS

Selection of 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 RESTAURANT MAINS

Grilled Barramundi 28
*Cauliflower Purée | Sautéed Brazilian Spinach
Candied Lemon | Coriander Oil*

Grilled Wagyu Flank Steak 42
'Bavette' (200gm)
*Roasted Potatoes | Arugula | Parmigiano
Chimichurri | Smoked Sea Salt*

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

Sol & Luna Wagyu Beef Burger 38
*Stanbroke Wagyu Beef Patty | Honey Oat Bun
Caramelised Onions | BBQ Sauce
Sunny Side Up | Bacon | Double Cheddar
Lettuce | Tomatoes | Fries*

Roasted Boneless 34
Free-Range Half Chicken
*Crispy Potatoes with Parmesan | Rocket Salad
Mustard Jus*

Grilled Iberico Pork Pluma 42
*Pedro Ximenez Glaze | Truffle Pommes Purée
Burnt Shallots | Salmoriglio | Tomato Confit*

Vegetable Moussaka 18
*Layers of Zucchini | Potatoes
Eggplant | Tomatoes | Bechamel Sauce*

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

Truffle Risotto (V) 32
Acquerello Risotto | Fresh Seasonal Truffles
Grana Padano | Truffle & Mushroom Purée
White Truffle Oil

House-Made Raviolini (V) 24
Fried Cauliflower | Ricotta Cheese & Spinach
4 Cheese Sauce | Lemon Zest

House-Made Spaghetti 'Aglia Olio' 24
Garlic | Red Chilli | Italian Parsley
Tiger Prawns

Paccheri Pasta 26
Artisanal 'Nduja | Salsiccia Sausage Ragout
Toasted Pine Nuts | Grated Pecorino Cheese

PART VI
HORTU
SIDES

Fried Sweet Corn 12
Harissa Mayonnaise | Grated Parmesan Cheese
Smoked Paprika

Parmesan Fries 14
Smoked Aioli

Grilled Asparagus 14
White Corn | Tomato Salsa | Lime Vinaigrette

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

PART VII
DEMERITA
DESSERTS

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

Chocolate Fondant 16
Summer Berries | Dark Chocolate Crumbs
Crème Anglaise

Churros con Chocolate 16
Orange Zest | 72% Valrhona Chocolate
Cinnamon Orange Sugar
Flowers from 1-Arden Food Forest

Leche Frita (Fried Milk) 16
Dulce de Leche | Summer Berries
Earl Grey Crumble | Cinnamon Sugar
Flowers from 1-Arden Food Forest

Tiramisu 18
Ladyfinger Sponge | Coffee Syrup
Mascarpone Cream | Dark Chocolate Shavings

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 served individually)

Main Course

(Choice of Meat / Seafood Platter)

Meat Platter

Iberico Pluma

Wagyu Bavette

Roasted Boneless Free-Range Half Chicken

Lamb Shoulder

Asparagus

Mesclun

Fries

Rosemary Roasted Potatoes

Chimichurri & Truffle Jus

Seafood Platter

Red Sea Prawns

Barramundi

Mussels

Octopus

Asparagus

Mesclun

Fries

Rosemary Roasted Potatoes

Salsa Verde & Romesco Sauce

Desserts

(Select 1 dessert per pax)

Tiramisu

Vanilla Panna Cotta

Churros con Chocolate

Chocolate Fondant

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