

# Sol & Luna

## MODERN CLASSICS LUNCH

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

2 - COURSE | \$42++ pp  
3 - COURSE | \$48++ pp

### CHOICE OF APPETISER

#### Burratina (V)

Peaches | Pecans | Oranges | Roasted Zucchini  
Honey & Paprika Glaze | House-Made Chili Oil

#### Seared Marinated Tuna Tataki

Bottarga | Lemon | Crackers | Borettane Pearl Onions  
Tuna & Caper Sauce

#### Sanchoku Wagyu Beef Tartare

Truffle Chips | Grated Smoked & Cured Free-Range Egg Yolk  
Caper Mayonnaise  
*\*Supplementary \$10++*

#### Grilled Garlic Prawns & Sourdough

Red Sea Prawns | Parsley | Toasted Sourdough | Garlic Butter  
*\*Supplementary \$10++*

#### Parma Ham & Melon

24 Month Aged Parma Ham | Roasted Beetroot | Pistachio  
Rocket Salad

#### Roasted Beetroot Salad (V)

Feta Cheese | Cherry Tomatoes | Rocket Salad | Pecans  
Amalfi Lemon Dressing

### CHOICE OF MAIN COURSE

#### Grilled Free-Range Boneless Chicken Thigh

Roasted Seasonal Vegetables | Balsamic Onions  
Honey Mustard & Tarragon Jus

#### Roasted Sea Bass 'Livornese'

Ocean Sea Bass | Seasonal Vegetables | Soft-Whipped Potato Purée  
Spicy Citrus Salsa

#### Grilled Cauliflower Steak (V)

Feta Cheese | Buttered Beans Purée | Chimichurri

#### Stanbroke Wagyu Beef Burger

180 Grams Wagyu Beef Patty | Cheddar Cheese | Tomatoes | Lettuce  
Cucumber | Fries | Caper Mayonnaise | Smoked BBQ Sauce  
*\*Supplementary \$16++*  
*Chef Recommends for Beef Patty to be cooked to Medium Doneness*

#### Seafood Risotto

Red Sea Prawns | Mussels | Roma Tomatoes | Basil | Lemon Zest

#### Acquerello Risotto (V)

Chestnuts | Mixed Mushrooms | Parsley Oil

#### Beef Cheek Cavatelli

12 Hours Slow Cooked Beef Cheek | Lemon Zest | Red Wine Jus  
Valrhona Dark Chocolate Powder

#### Tagliatelle

Smoked Duck | Tomatoes | Rocket Salad | Parmesan Cheese  
Balsamic Reduction

### CHOICE OF DESSERT

#### Sol & Luna's Affogato

Vanilla Gelato | Single Shot Avante "Del Oro" Espresso  
Baileys | Toasted Pistachios

#### Gluten-Free Salted Caramel Brownie

Vanilla Gelato | Salted Caramel Sauce

#### Cheese Platter

Artisanal Cheese Served with Dried Fruits,  
Nuts and Cinnamon Honey  
*\*Supplementary \$8++*

### 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.*