

Sol & Luna

MODERN CLASSICS LUNCH



CHOICE OF APPETISER

Pimientos del Piquillo Rellenos de Queso de Cabra (V)

Sweet Piquillo Peppers | Creamy Goat Cheese | Smoked Paprika Rocket Salad | Cherry Tomatoes | Citrus Vinaigrette

Tuna & Mushroom Panzanella

Roasted Mushrooms | Cherry Tomatoes Caramelized Red Onions | Parmesan Cheese Shavings | Capers Red Wine Vinaigrette

Pan Con Tomate with Serrano (P)

Toasted Bread | Fresh Tomato Purée Treurer Extra Virgin Olive Oil
**Supplementary \$10++*

Gambas al Ajillo

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

Ensalada de Tomate (V)

Heirloom Tomato Salad | Green Asparagus | Pomegranate Cucumber | Verjus Dressing

Greek Salad (V)

Capers | Tomatoes | Cucumber | Capsicum | Feta Cheese Olives | Red Onions

CHOICE OF MAIN COURSE

Duck Leg Confit

Baked Potatoes | Caramelized Red Onions | Pinot Noir Orange Infused Jus

Roasted Sea Bass

Broccolini | Oyster Mushrooms | Piquillo Sauce

Grilled Cauliflower Steak (V)

Feta Cheese | Buttered Beans Purée | Chimichurri

Roasted King Island Sirloin 160 gm

Padron Peppers | Pomme Purée | Chimichurri

**Supplementary \$18++*

Chef Recommends for Steak to be cooked to Medium Doneness

Crab Risotto

Blue Swimmer Crab | Smoked Garlic and Herb Crème Fraîche | Oregano

Acquerello Risotto (V)

Mascarpone | Pecorino Cheese | Sugar Snap Peas | Pistachio Pesto

Angel Hair Pasta

Scallops | Salmon Roe | Avruga Caviar | Kelp | Lemon Zest | Chives

Supplementary \$12++

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

**Served lukewarm*

Churros el Clasico

Fried Dough | 72% Valrhona Dark Chocolate Dip Smoked Chantilly Cream

**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.