

# Sol & Luna

## DINNER MENU

### PART I TAPAS LIGHT SNACKS

Toasted Sourdough <i>Mediterranean Olives Burnt Onion Jam   Smoked Anchovy Butter</i>	9
Iberico Croquette (5 pieces) <i>Romesco Sauce</i>	15
Peri Peri Fried Winglets <i>Paprika   Peri Peri Sauce</i>	18
Fried Padron Pepper (V) <i>Smoked Salt   Romesco Mayo</i>	12
Greek Falafel (V) <i>Tzatziki</i>	12
Petite Mezze <i>Pita Bread   Padron Pepper   Falafel   Winglets Mediterranean Olives</i>	24

### PART II GUSTUS APPETISERS

Avocado Hummus (V) <i>Apples   Fennel   Black and White Sesame Seeds Crostitini   Lemon Oil</i>	22
Prawn & Octopus Niçoise Salad <i>Quail Eggs   Haricot Beans   Tomatoes 'Rescoldo' Potatoes   Olives   Spanish Anchovies</i>	25
Baked Camembert Cheese (V) <i>Garlic   Rosemary   Sea Salt Crostitini   Mesclun</i>	20
Burratina <i>Eggplant Caponata   Crispy Parma Ham Marinated Cherry Tomatoes   Cantaloupe Olive Oil Caviar</i>	28
Grilled Red Sea Prawns <i>White Corn   Tomato Salsa   Grilled Lemon Lime Vinaigrette</i>	28
Smoked Grilled Octopus <i>Romesco Sauce   Paprika Oil</i>	28

### PART III Frigas Secat COLD CUTS

Select Two Cold Cuts <i>All cold cuts served with sourdough &amp; 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 45  
*Chef's Selection of Artisanal Cheeses  
& Cold Cuts | Dried Fruits | Mostarda  
Honey | Toasted Nuts | Toast*

### PART IV RESTATO MAINS

Salmon Meunière <i>Ratatouille   Brown Butter   Pomme Purée Gribiche Sauce</i>	32
Roasted 1824 Wagyu Striploin MB 3/4 (200gm) <i>Roasted New Potatoes   Rocket Salad Parmesan Cheese   Smoked Salt   Chimichurri</i>	45
Australian Lamb Rack 'A La Plancha' <i>Rocket Salad   Mint   Sugar Snap Peas Yoghurt   Tropea Onions   Verjus Dressing</i>	38
Free-Range Chicken Milanese <i>Oat &amp; Quinoa Crumbs   Crispy Potatoes Rocket Salad   Fresh Lemon   Salsa Verde</i>	28
Grilled Iberico Pork Pluma <i>Burnt Shallots   Salmoriglio   Tomato Confit Pedro Ximenez Glaze   Truffle Pomes Purée</i>	42
Vegetable Moussaka (V) <i>Layers of Zucchini   Potatoes Eggplant   Tomatoes   Béchamel Sauce</i>	22

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

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

PART VI  
HORTU  
SIDES

Fried Sweet Corn Grated Parmesan Cheese   Smoked Paprika Harissa Mayonnaise	12
Parmesan Fries Smoked Aioli	14
Grilled Asparagus White Corn   Tomato Salsa   Lime Vinaigrette	14
Roasted Cauliflower Steak Parmesan Gratin   Sumac Spanish Smoked Paprika   Parsley Crumbs	15

PART VII  
DEMERITA  
DESSERTS

Vanilla Panna Cotta Cocoa Crumble   Wild Berries Bitter Orange Compote	13
Chocolate Fondant Summer Berries   Dark Chocolate Crumbs Crème Anglaise	16
Churros con Chocolate Orange Zest   72% Valrhona Chocolate Cinnamon Orange Sugar Flowers from 1-Arden Food Forest	16
Leche Frita (Fried Milk) Dulce de Leche   Summer Berries Earl Grey Crumble   Cinnamon Sugar Flowers from 1-Arden Food Forest	16
Pistachio Tiramisu Ladyfinger Sponge   Avanti Coffee Pistachio Mascarpone Cream Toasted Sicilian Pistachio	18

PART VIII  
Communis  
COMMUNAL

85++ PER PAX

Our communal menu serves the whole table

Minimum 2 pax to dine in

For groups of 4 and above, both Seafood & Meat Platter will be served

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 Pork Pluma  
Roasted 1824 Wagyu Striploin MB 3/4  
Chicken Milanese  
Australian Lamb Rack 'A La Plancha'  
Asparagus  
Mesclun  
Rosemary Roasted Potatoes  
Fries  
Chimichurri & Truffle Jus

Seafood Platter

Red Sea Prawns  
King Salmon  
Mussels  
Scallop on Shell  
Asparagus  
Mesclun  
Rosemary Roasted Potatoes  
Fries  
Salsa Verde & Romesco Sauce

Desserts

(Select 1 dessert per pax)

Pistachio Tiramisu  
Vanilla Panna Cotta  
Churros con Chocolate  
Chocolate Fondant