

Sol & Luna

WEEKEND BRUNCH

Brunch Burger	38
<i>Stanbroke Wagyu Beef Patty Honey Oat Bun Caramelised Onions Sunny Side Up Bacon Double Cheddar Lettuce Tomatoes Fries</i>	
Potato Rosti	22
<i>Smoked Salmon Sour Cream Chives Mesclun Marinated Cherry Tomatoes Fresh Lime Dill</i>	
Oven Baked Egg Pancake 'Salted Clafoutis'	20
<i>Tomato Chives Parmesan Baby Spinach Raisin Almond Vinaigrette</i>	
Overloaded Cavatelli 'Mac' & Cheese	26
<i>Truffle & Bacon Crumbs Cheddar Mozzarella Bechamel *Option to add-on Smoked Salmon \$4</i>	
Italian Shakshuka 'Puttanesca'	16
<i>Mediterranean Olives Capers Garlic Tomato Sauce Basil Parsley Sous-Vide Free-Range Egg Parmigiano Reggiano Toasted Sourdough *Option to add-on Honey & Sundried Tomato Sausage \$6</i>	
Avocado Bruschettone (V)	18
<i>Toasted Sourdough Avocado Stracciatella Cheese Pesto Trapanese Rocket Salad Cherry Tomatoes</i>	
Italian Eggs Benedict	18
<i>Poached Egg Pesto Hollandaise Roma Tomato Prosciutto Mushrooms</i>	

• Classic Eggs Benedict •

Poached Free-Range Eggs | Béarnaise Sauce

Florentine (Spinach)	15
Smoked Salmon	16

Big Pan Breakfast	29
<i>Honey & Sun Dried Tomato Sausage Grilled Roma Tomato Caramelised Onions Avocado Bacon Toasted Sourdough Sauteed Portobello Mushrooms</i>	
Choice Of Egg	
<i>Poached Sunny Side Up Scrambled</i>	

PART I GUSTUS APPETISERS

Toasted Sourdough	9
<i>Burnt Onion Jam Smoked Anchovy Butter Mediterranean Olives</i>	
Fried Padrón Peppers (V)	12
<i>Maldon Sea Salt Choice of Capers Aioli or Kombu Mayo</i>	
Prawn & Octopus Niçoise Salad	25
<i>Quail Eggs Haricot Beans Tomatoes 'Rescoldo' Potatoes Olive Spanish Anchovy</i>	
Smoked Grilled Octopus	28
<i>Romesco Sauce Paprika Oil</i>	

PART II ELENCHA MAINS

House-Made Spaghetti 'Aglio Olio'	24
<i>Garlic Chili Padi Italian Parsley Tiger Prawns</i>	
House-Made Raviolini	24
<i>Fried Cauliflower Ricotta Cheese & Spinach Lemon Zest Four Cheese Sauce</i>	
Free-Range Chicken Milanese	28
<i>Oat & Quinoa Crumbs Crispy Potatoes Rocket Salad Fresh Lemon Salsa Verde</i>	
Salmon Meunière	32
<i>Ratatouille Brown Butter Pomme Purée Gribiche Sauce</i>	
Australian Lamb Rack 'A La Plancha'	38
<i>Rocket Salad Mint Sugar Snap Peas Yoghurt Tropea Onions Verjus Dressing</i>	
Roasted 1824 Wagyu Striploin	45
<i>MB 3/4 (200gm) Roasted New Potatoes Rocket Salad Parmesan Cheese Smoked Salt Chimichurri</i>	

Sol & Luna

PART III Hortu SIDES

Parmesan Fries <i>Smoked Aioli</i>	14
Grilled Asparagus <i>White Corn Tomato Lime Vinaigrette</i>	14
Wood-Roasted Cauliflower Steak <i>Parmesan Gratin Sumac Spanish Smoked Paprika Parsley Crumbs</i>	15

PART IV DEMÉRITA DESSERTS

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

PART V Bibit DRINKS

SIGNATURES

Spanish Coffee <i>Havana Rum Coffee Kahlua Triple Sec Whip Cream Nutmeg</i>	15
Italian Coffee <i>Galliano Caramel Toffee Espresso Cream</i>	15
Jardin Dejavu <i>Cucumber Infused Gin Pamplemousse Liqueur Fresh Pomegranate Pink Grapefruit Syrup Lime Juice</i>	15
Garden Impressions <i>Gin Homemade Passionfruit Syrup Lime Juice Basil Leaves Float Butterfly Pea</i>	15

MOCKTAILS

Passion Sunset <i>Fresh Passion Fruit Orange Juice Peach Yuzu Mix Butterfly Pea Sod</i>	12
Ginger Orange Mojito <i>Fresh Mint Fresh Orange Sugar Homemade Sweet and Sour Mix Ginger Beer</i>	12
Litchi De Rose <i>Apple Lychee Juice Fresh Lemon Rose</i>	12
Floral Symphony <i>Chamomile Tea Apple Fresh Lime Honeycomb</i>	12

COFFEE & TEA

Espresso	5
Macchiato	5
Long Black	6
Flat White	7
Latte	7
Cappuccino	7
Mocha	8
Hot Chocolate	8
Morning English	8
Earl Grey Neroli	9
Milky Oolong	9
Jasmine Silk Pearls	9
Chamomile Dream	9
Saffronais	9