

# Sol & Luna

## MODERN CLASSICS LUNCH

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

2 - COURSE | \$42++ pp

3 - COURSE | \$48++ pp

### CHOICE OF APPETISER

#### Caprese (V)

Buffalo Mozzarella Cheese | Tomato Coulis  
Toasted Rye Bread | Olive Soil | Basil Oil

#### Caesar Salad

Romaine Lettuce | San Marzano Tomatoes | Flax Seeds  
Roasted Chicken | Anchovies | Shaved Parmesan Cheese  
Croutons | Caesar Dressing

#### Greek Salad (V)

Pomegranate | Hazelnut | Mint | Capers | Tomatoes  
Cucumber | Capsicum | Feta Cheese | Olives | Red Onions  
Lemon Vinaigrette

#### Gambas al Ajillo

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

### CHOICE OF MAIN COURSE

#### Greek Style Chicken Breast

Mixed Salad | Oregano | Lemon | Red Wine Vinegar  
Honey Yoghurt | Tzatziki

#### Spanish Fish Stew

Barramundi | Chorizo | Olives | Paprika | Fennel | Tomatoes  
Toasted Sourdough | Red Wine

#### Roasted King Island Sirloin 160 gm

Broccolini | Pomme Purée | Chimichurri  
**\*Supplementary \$18++**

#### Risotto Milanese (V)

Saffron | Sugar Snap Peas | Lemon Mascarpone | Gremolata

#### Tagliatelle (V)

Pecorino Cheese | Mushroom Ragout | Rosemary Crème Fraîche

#### Porcini Ravioli

Fresh Truffle | Beef Ragout | Creamy Tomato Sauce  
**Supplementary \$12++**

### CHOICE OF DESSERT

#### Churros

Cinnamon Sugar | Dark Chocolate Sauce

#### Dark Chocolate Fondant

Berries | Vanilla Chantilly Cream | Crème Anglaise  
\*Served Lukewarm

#### Rum Baba

Toasted Pistachio | Myer's Rum | Vanilla Raisin Gelato  
**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.