

Sol & Luna

## DINNER MENU

### INTRODUCING OUR LATEST CREATIONS

ADAPTED FROM I-GROUP'S ACCLAIMED RESTAURANT, UNA

PART I  
TAPAS  
LIGHT SNACKS

|                                                                       |    |
|-----------------------------------------------------------------------|----|
| La Bomba<br><i>Garlic Aioli   Mash Potato   Chicken   Breadcrumbs</i> | 15 |
| Cod Fritter<br><i>Romesco Sauce</i>                                   | 15 |
| Chorizo Fritto<br><i>Chorizo   Butter   Red Wine   Garlic</i>         | 15 |
| Patatas Bravas<br><i>Potato   Garlic Aioli   Bravas Sauce</i>         | 12 |

PART II  
GUSTUS  
APPETISERS

|                                                                                |    |
|--------------------------------------------------------------------------------|----|
| Gambas al Ajillo<br><i>Prawns   Garlic   Butter   White Wine   Chilli Padi</i> | 28 |
|--------------------------------------------------------------------------------|----|

STAY TUNED FOR MORE!

PART I  
TAPAS  
LIGHT SNACKS

|                                                                                                 |    |
|-------------------------------------------------------------------------------------------------|----|
| Toasted Sourdough<br><i>Burnt Onion Jam   Butter</i>                                            | 10 |
| Peri Peri Fried Winglets<br><i>Paprika   Peri Peri Sauce</i>                                    | 18 |
| Fried Padron Pepper (V)<br><i>Smoked Salt   Romesco Mayo</i>                                    | 12 |
| Greek Falafel (V)<br><i>Tzatziki</i>                                                            | 12 |
| Petite Mezze<br><i>Pita Bread   Padron Pepper   Falafel<br/>Winglets   Mediterranean Olives</i> | 24 |

PART II  
GUSTUS  
APPETISERS

|                                                                                                                                      |    |
|--------------------------------------------------------------------------------------------------------------------------------------|----|
| Avocado Hummus (V)<br><i>Apples   Fennel   Black and White<br/>Sesame Seeds   Crostini   Lemon Oil</i>                               | 22 |
| Prawn & Octopus Niçoise Salad<br><i>Quail Eggs   Haricot Beans<br/>Tomatoes   'Rescoldo' Potatoes<br/>Olives   Spanish Anchovies</i> | 25 |
| Baked Camembert Cheese (V)<br><i>Garlic   Rosemary   Sea Salt<br/>Crostini   Mesclun</i>                                             | 20 |
| Burratina<br><i>Eggplant Caponata   Crispy Parma<br/>Ham   Marinated Cherry Tomatoes<br/>Olive Oil Caviar</i>                        | 28 |
| Smoked Grilled Octopus<br><i>Romesco Sauce   Paprika Oil<br/>Baby Potato   Padron Pepper</i>                                         | 32 |

PART III  
Frigas Secat  
COLD CUTS

|                                                                                  |               |
|----------------------------------------------------------------------------------|---------------|
| Select Two Cold Cuts<br><i>All cold cuts served with sourdough &amp; pickles</i> | 24            |
| Beretta Parma Ham (60 gm)<br>Aged 18 Months                                      |               |
| Coppa Ham (60 gm)                                                                |               |
| Serrano Ham (60 gm)                                                              | Supplement 8  |
| Beef Bresaola (60 gm)                                                            | Supplement 12 |

The Sol & Luna Grande Platter 45  
*Chef's Selection of Artisanal Cheeses & Cold Cut  
Dried Fruits | Mostarda Honey | Toasted Nuts | Toast*



PART IV  
RESTAURANT  
MAINS



|                                                                                                      |    |
|------------------------------------------------------------------------------------------------------|----|
| Salmon Meunière                                                                                      | 32 |
| <i>Ratatouille   Brown Butter<br/>Pomme Purée   Gribiche Sauce</i>                                   |    |
| Beef Cheek                                                                                           | 45 |
| <i>Beef Cheek   Mash Potato<br/>Padron Pepper</i>                                                    |    |
| Australian Lamb Rack 'A La Plancha'                                                                  | 38 |
| <i>Rocket Salad   Mint   Sugar<br/>Snap Peas   Yoghurt<br/>Trapea Onions   Verjus Dressing</i>       |    |
| Free-Range Chicken Milanese                                                                          | 28 |
| <i>Oat &amp; Quinoa Crumbs   Rocket Salad<br/>Crispy Potatoes   Fresh Lemon<br/>Salsa Verde</i>      |    |
| Grilled Iberico Pork Pluma                                                                           | 42 |
| <i>Burnt Shallots   Salmoriglio Tomato<br/>Confit   Pedro Ximenez Glaze<br/>Truffle Pommés Purée</i> |    |
| Vegetable Moussaka (V)                                                                               | 22 |
| <i>Layers of Zucchini   Potatoes<br/>Eggplant   Tomatoes<br/>Béchamel Sauce</i>                      |    |



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



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



PART VI  
HORTU  
SIDES



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

PART VII  
DEMERITA  
DESSERTS

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

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*

*Kindly inform us about your dietary requirements and/or food allergies upon ordering.  
All prices are subjected to 10% service charge & prevailing government taxes.*