



Sol & Luna

Easter Brunch Menu



5 April 2026
\$58++ Per Pax

CHOICE OF APPETISER

Grilled Tiger Prawns

Italian Herb Marinated | Tomato Salsa | Charred Lemon

Escargot au Beurre Persille

Escargot | Garlic | Butter | Italian Parsley

Quiche Lorraine

Spinach | Bechamel | Puff Pastry

Salmon Rilletes

Pickles | Lemon | Dill | Sourdough

Classic Vichyssoise

Leek & Potato Soup | Garlic Crouton | Shaved Pecorino Romano

CHOICE OF MAIN COURSE

Roasted Whole Chicken Leg

14 Hour Spiced Brine | Roots Vegetables | Natural Jus

Bouillabaisse

Sea Prawns | Spanish Musels | White Clams | Fish Broth | Rouille | Sourdough

Roasted Lamb Rump

Peiti Pois Puree | Glazed Carrot | Lamb Jus

Tagliatelle Corsican Carbonara

Pancetta | Free-Range Yolk | Grana Padano | Pecorino Cheese | Black Pepper

Duck Confit Mac & Cheese

Shredded Duck Confit | Cavatelli Pasta | Bechamel | Cheddar & Mozzarella | Bread Crumbs

Steak Frites Au Poivre

King Island Striploin | Fries | Brandy | Black Peppercorn Sauce

DESSERT BUFFET SELECTION

Traditional Tiramisu

Savoardi Finger Sponge | Coffee Espresso | Bailey's Cream | Mascarpone

Hot Cross Bun

Spiced Bun | Raisin

Carrot Cake

Carrot | Walnut | Cream Cheese Frosting

Easter Lemon Bars

Lemon Curd | Short Bread Crust

Chocolate Fountain

Berries | Marshmallow | Assortments of Sprinkles

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