

# Sol & Luna

## DINNER MENU

### PART I TAPAS LIGHT SNACKS

Toasted Sourdough <i>Burnt Onion Jam   Smoked Anchovy Butter</i>	10
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
La Bomba <i>Garlic Aioli   Mash Potato Chicken Breadcrumbs</i>	15
Chorizo Fritto <i>Chorizo Butter   Red Wine   Garlic</i>	15
Patatas Bravas <i>Potato   Garlic Aioli   Bravas Sauce</i>	12

### PART II GUSTUS APPETISERS

Avocado Hummus (V) <i>Apples   Fennel   Black and White Sesame Seeds Crostini   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 Crostini   Mesclun</i>	20
Burratina <i>Eggplant Caponata   Crispy Parma Ham Marinated Cherry Tomatoes   Cantaloupe Olive Oil Caviar</i>	28
Smoked Grilled Octopus <i>Romesco Sauce   Paprika Oil</i>	28
Eggplant Parmigiana (V) <i>Mozzarella Cheese   Basil   Caper Berries Tomato Sauce</i>	16
Gambas Al Ajillo <i>Prawns   Garlic   Butter   White Wine Chilli Padi</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 <i>Chef's Selection of Artisanal Cheeses &amp; Cold Cuts   Dried Fruits   Mostarda Honey   Toasted Nuts   Toast</i>	45
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### PART IV CIABATTA ROMANA PIZZA

Ciabatta Romana Parma Pizza <i>Parma Ham   Mushrooms   Arugula Honey Truffle Cream</i>	32
Ciabatta Romana 4 Cheese Pizza (V) <i>4 Cheese   Acacia Honey   Black Pepper Rocket</i>	32
Ciabatta Romana Margherita (V) <i>Sun Dried Tomatoes   Basil   Buffalo Mozzarella Cheese Smoked Tomato Sauce</i>	28

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

PART V  
PASTA ET RICE  
PASTA AND RICE

\* House-Made Hand Cut Pasta

Truffle Risotto (V)	32
<i>Acquerello Rice   Fresh Seasonal Truffles Grana Padano   Truffle &amp; Mushroom Purée White Truffle Oil</i>	
House-Made Spaghetti 'Aglio Olio'	24
<i>Garlic   Red Chili   Italian Parsley Tiger Prawns</i>	
House-Made Spaghetti Bolognese	28
<i>Parmigiano Reggiano   House-made Wagyu Bolognese</i>	
Penne al Pomodoro Fresco	27
<i>Basil   Roma Tomato   Grana Padano Straciatella Cheese   Extra Virgin Olive Oil</i>	
Tagliatelle 'Corsican' Carbonara	32
<i>Pancetta   Free-Range Yolk   Grana Padano Pecorino Cheese   Black Pepper (Prepared at the Table)</i>	
<i>*Kindly note that a waiting period of 15 minutes is required.</i>	

PART VI  
RESTAURANT  
MAINS

Wagyu Beef Burger	30
<i>Wagyu Beef Patty MS8   Cheddar Cheese Roma Tomato   Crispy Bacon   Lettuce Truffle Mayo   Honey Oat Bun   French Fries</i>	
Salmon Meunière 32	32
<i>Ratatouille   Brown Butter   Pomme Puree   Gribiche Sauce</i>	
Roasted Pure Black Angus Ribeye MB 2 (200gm)	44
<i>Roasted New Potatoes   Rocket Salad Parmesan Cheese   Smoked Salt   Chimichurri</i>	
Australian Lamb Rack 'A La Plancha'	38
<i>Rocket Salad   Mint   Sugar Snap Peas Yoghurt   Tropea Onions   Verjus Dressing</i>	
Free-Range Chicken Milanese	28
<i>Oat &amp; Quinoa Crumbs   Crispy Potatoes Rocket Salad   Fresh Lemon   Salsa Verde</i>	
Grilled Iberico Pork Pluma	42
<i>Burnt Shallots   Salmoriglio   Tomato Confit Pedro Ximenez Glaze   Truffle Pommes Purée</i>	
Vegetable Moussaka (V)	22
<i>Layers of Zucchini   Potatoes Eggplant   Tomatoes   Béchamel Sauce</i>	

PART VII  
HORTU  
SIDES

Fried Sweet Corn	12
<i>Grated Parmesan Cheese   Smoked Paprika Harissa Mayonnaise</i>	
Parmesan Fries	14
<i>Smoked Aioli</i>	
Grilled Asparagus	14
<i>White Corn   Tomato Salsa   Lime Vinaigrette</i>	

PART VIII  
DEMERITA  
DESSERTS

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

PART IX  
**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'*

*Chimichurri & Truffle Jus*

*Asparagus*

*Rosemary Roasted Potatoes*

*Fries*

*Mesclun*

**Seafood Platter**

*Red Sea Prawns*

*King Salmon*

*Mussels*

*Scallop on Shell*

*Asparagus*

*Salsa Verde & Romesco Sauce*

*Rosemary Roasted Potatoes*

*Fries*

*Mesclun*

**Desserts**

*(Select 1 per pax)*

*Pistachio Tiramisu*

*Vanilla Panna Cotta*

*Churros con Chocolate*

*Chocolate Fondant*