

Sol & Luna

Chef's SPECIALS



Spanish Anchovy, Avocado & Tomato Crackers | \$16**

Tapas



'Giant Fries' Crispy layered Patatas Bravas, Salsa Brava & Aioli | \$16**



Appetiser

Loaded Hummus and Tzatziki Dips, Cherry Tomatoes, Cucumber, Marjoram, Taco Crackers | \$26**

Main

'Cote de Boeuf'

Grilled 600G US Linz R OP-Ribs on the bone | \$130**
Sauce Au Poivre | Green Peppercorn Sauce
Buttered French Beans with Almonds | French Fries
(2-3 pax sharing)



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DINNER MENU

PART I TAPAS LIGHT SNACKS

Toasted Sourdough <i>Burnt Onion Jam Smoked Anchovy Butter</i>	12
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>	14
Petite Mezze <i>Pita Bread Padron Pepper Falafel Winglets Mediterranean Olives</i>	26
La Bomba <i>Garlic Aioli Mash Potato Chicken Breadcrumbs</i>	15
Chorizo Fritto <i>Chorizo Butter Red Wine Garlic</i>	15

PART II GUSTUS APPETISERS

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 Crostitini 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>	18
Gambas Al Ajillo <i>Prawns Garlic Butter White Wine Chilli Padi</i>	28

PART III Frigas Secat COLD CUTS

Select Two Cold Cuts	24
<i>All cold cuts served with Sourdough & Pickles</i>	
Beretta Parma Ham (60 gm) Aged 18 Months	
Coppa Ham (60 gm)	
Serrano Ham (60gm)	Supplement 8
Beef Bresaola (60 gm)	Supplement 12

The Sol & Luna Grande Platter	45
<i>Chef's Selection of Artisanal Cheeses & Cold Cuts Dried Fruits Mostarda Honey Toasted Nuts Toast</i>	

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>	28
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.
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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 & Mushroom Purée White Truffle Oil</i>	
House-Made Spaghetti 'Aglio Olio'	30
<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	26
<i>Basil Roma Tomato Grana Padano Stracciatella 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 RESTA MAINS

Wagyu Beef Burger	32
<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)	46
<i>Roasted New Potatoes Rocket Salad Parmesan Cheese Smoked Salt Chimichurri</i>	
Australian Lamb Rack 'A La Plancha'	42
<i>Rocket Salad Mint Sugar Snap Peas Yoghurt Tropea Onions Verjus Dressing</i>	
Free-Range Chicken Milanese	28
<i>Oat & Quinoa Crumbs Crispy Potatoes Rocket Salad Fresh Lemon Salsa Verde</i>	
Grilled Iberico Pork Pluma	40
<i>Burnt Shallots Salmoriglio Tomato Confit Pedro Ximenez Glaze Truffle Pommes Purée</i>	
Vegetable Moussaka (V)	24
<i>Layers of Zucchini Potatoes Eggplant Tomatoes Béchamel Sauce</i>	

PART VII HORTU SIDES

Fried Sweet Corn	14
<i>Grated Parmesan Cheese Smoked Paprika Harissa Mayonnaise</i>	
Parmesan Fries	14
<i>Smoked Aioli</i>	
Grilled Asparagus	15
<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

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