



MODERN CLASSICS LUNCH

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

2 - COURSE | \$42++ pp
3 - COURSE | \$48++ pp

6 SELECTION OF APPETISERS

Classic Greek Salad (V)

Heirloom Tomatoes | Japanese Cucumber | Kalamata Olives | Red Onion | Herb Marinated Feta Cheese

Jamon Croquetas (P)

Garlic Aioli | Spicy Bravas Sauce

Pumpkin Velouté (V)

Toasted Sunflower Seed | Herb Oil

Eggplant Parmigiana (V)

Smoke Scamorza Cheese | Tomato Sauce | Herb Oil

Smoke Salmon Carpaccio

Capers | Radish | Citrus Honey Mustard Glaze
Supplementary \$8++

Gambas al Ajillo

Tiger prawn | Garlic | Chilli | Parsley
Supplementary \$10++

6 SELECTION OF MAIN COURSE

Roasted Seabass "Provençal"

Tomatoes Capers Olive Stew | French beans

Roasted Boneless Mediterranean Chicken

Turmeric Couscous | House Whipped Tzatziki

Home-Made Gigli "Liliy" Pasta Amatriciana (P)

Crispy Pancetta | Tomato Sugo | Chilli Flakes | Aged Parmigiano Reggiano

Home-Made Tagliatelle Pasta (V)

Mushroom Ragu | Mascarpone | Black Pepper

Slow-Roasted Ibérico Pork Collar (P)

Pomme Puree | Roasted Tomato | Charred Broccolini | Pork Jus
Supplementary \$8++

Steak Frites

King Island Sirloin (200gm) | Shoe String Fries | Mesclun Salad | Black Pepper Sauce
Supplementary \$18++

3 SELECTION OF DESSERT

Classic Tiramisu (V)

Savoardi Sponge Finger | Espresso | Mascarpone

Leche Flan (V)

Seasonal Berries

Sol & Luna's Affogato (V)

Vanilla Gelato | Single Shot Avante "Del Oro" Espresso | Toasted Crushed Pistachio
Supplementary \$6++

ADD-ON SIDES

Toasted Sourdough (V)

Roasted Garlic Butter

\$10++

Parmesan Fries (V)

Smoked Aioli

\$14++

(MV) - Modifier Vegetarian | (V) - Vegetarian | (P) - Contain Pork

*Set menus are crafted as a single dining experience per guest and are not available for sharing.
 Kindly inform us about your dietary requirements and/or food allergies upon ordering.
 All prices are subject to 10% service charge & prevailing government taxes.*