Sol & Luna

Chef's SPECIALS

Tapas



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



'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)

All prices are subject to 10% service charge & prevailing government taxes.

Sol & Luna

Dinner Menu

PART I
TAPAS
LIGHT SNACKS

Toasted Sourdough 12
Burnt Onion Jam | Smoked Anchovy Butter

Peri Peri Fried Winglets 18
Paprika | Peri Peri Sauce

Fried Padron Pepper (V) 12
Smoked Salt | Romesco Mayo

Greek Falafel (V) 14
Tzatziki

Petite Mezze 26
Pita Bread | Padron Pepper | Falafel | Winglets
Mediterranean Olives

La Bomba 15
Garlic Aioli | Mash Potato
Chicken Breadcrumbs

Chorizo Fritto 15
Chorizo Butter | Red Wine | Garlic

PART II
GUSTUS
APPETISERS

Prawn & Octopus Niçoise Salad 25
Quail Eggs | Haricot Beans | Tomatoes
'Rescoldo' Potatoes | Olives | Spanish Anchovies

Baked Camembert Cheese (V) 20
Garlic | Rosemary | Sea Salt
Crostini | Mesclun

Burratina 28
Eggplant Caponata | Crispy Parma Ham
Marinated Cherry Tomatoes | Cantaloupe
Olive Oil Caviar

Smoked Grilled Octopus 28
Romesco Sauce | Paprika Oil

Eggplant Parmigiana (V) 18
Mozzarella Cheese | Basil | Caper Berries
Tomato Sauce

Gambas Al Ajillo 28
Prawns | Garlic | Butter | White Wine
Chilli Padi

PART III
Frigas Secat
COLD CUTS

Select Two Cold Cuts 24
All cold cuts served with Sourdough & Pickles

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
Chef's Selection of Artisanal Cheeses
& Cold Cuts | Dried Fruits | Mostarda
Honey | Toasted Nuts | Toast

PART IV
CIABATTA
ROMANA PIZZA

Ciabatta Romana Parma Pizza 32
Parma Ham | Mushrooms | Arugula
Honey Truffle Cream

Ciabatta Romana 4 Cheese Pizza (V) 28
4 Cheese | Acacia Honey | Black Pepper
Rocket

Ciabatta Romana Margherita (V) 28
Sun Dried Tomatoes | Basil | Buffalo
Mozzarella Cheese Smoked Tomato Sauce

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
Acquerello Rice | Fresh Seasonal Truffles
Grana Padano | Truffle & Mushroom Purée
White Truffle Oil

House-Made Spaghetti 'Aglio Olio' 30
Garlic | Red Chili | Italian Parsley
Tiger Prawns

House-Made Spaghetti Bolognese 28
Parmigiano Reggiano | House-made
Wagyu Bolognese

Penne al Pomodoro Fresco 26
Basil | Roma Tomato | Grana Padano
Stracciatella Cheese | Extra Virgin Olive Oil

Tagliatelle 'Corsican' Carbonara 32
Pancetta | Free-Range Yolk | Grana Padano
Pecorino Cheese | Black Pepper
(Prepared at the Table)
**Kindly note that a waiting period of 15 minutes is required.*

PART VI
RESTAT
MAINS

Wagyu Beef Burger 32
Wagyu Beef Patty MS8 | Cheddar Cheese
Roma Tomato | Crispy Bacon | Lettuce
Truffle Mayo | Honey Oat Bun | French Fries

Salmon Meunière 32 32
Ratatouille | Brown Butter | Pomme Puree |
Gribiche Sauce

Roasted Pure Black Angus Ribeye MB 2 (200gm) 46
Roasted New Potatoes | Rocket Salad
Parmesan Cheese | Smoked Salt | Chimichurri

Australian Lamb Rack 'A La Plancha' 42
Rocket Salad | Mint | Sugar Snap Peas
Yoghurt | Tropea Onions | Verjus Dressing

Free-Range Chicken Milanese 28
Oat & Quinoa Crumbs | Crispy Potatoes
Rocket Salad | Fresh Lemon | Salsa Verde

Grilled Iberico Pork Pluma 40
Burnt Shallots | Salmoriglio | Tomato Confit
Pedro Ximenez Glaze | Truffle Pommes Purée

Vegetable Moussaka (V) 24
Layers of Zucchini | Potatoes
Eggplant | Tomatoes | Béchamel Sauce

PART VII
HORTU
SIDES

Fried Sweet Corn 14
Grated Parmesan Cheese | Smoked Paprika
Harissa Mayonnaise

Parmesan Fries 14
Smoked Aioli

Grilled Asparagus 15
White Corn | Tomato Salsa | Lime Vinaigrette

PART VIII
DEMERITA
DESSERTS

Vanilla Panna Cotta 13
Cocoa Crumble | Wild Berries
Bitter Orange Compote

Chocolate Fondant 16
Summer Berries | Dark Chocolate Crumbs
Crème Anglaise

Churros con Chocolate 16
Orange Zest | 72% Valrhona Chocolate
Cinnamon Orange Sugar
Flowers from 1-Arden Food Forest

Leche Frita (Fried Milk) 16
Dulce de Leche | Summer Berries
Earl Grey Crumble | Cinnamon Sugar
Flowers from 1-Arden Food Forest

Pistachio Tiramisu 18
Ladyfinger Sponge | Avanti Coffee
Pistachio Mascarpone Cream
Toasted Sicilian Pistachio

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COMMUNAL DINNER

$85++ per pax

(Our communal menu serves the whole table)

APPETISERS

(All items will be served)

Grilled Sourdough (S)

Onion Marmalade | Smoked Spanish Anchovy Butter

Stracciatella & Heirloom Tomato Salad (V)

Cantaloupe | Arugula Greens | Toasted Almonds
Spanish Onion | Sweet Basil Pesto | Balsamic Reduction

The Loaded Hummus (V)

Mediterranean Olives | Cherry Tomatoes | Cucumber
Pomegranate | Taco Crackers | Extra Virgin Olive Oil

The Sol & Luna Petite Charcuterie Platter (P)

Parma | Coppa | Brie | Taleggio | House Pickles

Grilled Harissa Octopus Leg

Romesco Sauce | Smoked Paprika Oil

MAIN COURSE

(Select one per person, 4 pax and more receive all)

Free-Range Chicken Milanese

Organic Oat & Quinoa Crust | Lemon Wedge

King Island Striploin

Smoked Salt | Chimichurri

Pan Seared King Salmon

Gribiche Sauce

Tagliatelle Carbonara

Pancetta | Free-Range Yolk | Grana Padano | Cracked Black Pepper

SIDES

Grilled Asparagus
Oven-Roasted Vine Tomatoes
Crunchy Rosemary Potatoes

DESSERTS

(Select one per person, 4 pax and more receive all)

Pistachio Tiramisu

Ladyfinger Sponge | Pistachio Mascarpone Cream
Avanti Coffee | Mixed Berries | Crushed Pistachio

Churros con Chocolate

Orange Zest | 72% Valrhona Chocolate | Cinnamon Orange Sugar
Flowers from 1-Arden Food Forest

Madagascar Vanilla Panna Cotta

Cocoa Crumble | Wild Berries | Bitter Orange Compote

Valrhona Chocolate Fondant

Summer Berries | Dark Chocolate Crumbs | Crème Anglaise

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