

Sol & Luna

A GOLDEN SOLSTICE CHRISTMAS

Festive Communal Dinner Menu

1 to 31 December 2026 | \$108⁺⁺ Per Pax (minimum 2 Pax)



APPETISERS

Seafood Salad

Squids | Clams | Prawns | Mussels | Celery | Fresh Herbs

Smoke Duck & Pear Salad

Smoke Duck Breast | Peckham Pear | Blue Cheese | Walnuts | Lettuce

Stracciatella Cheese Salad

Heirloom Tomatoes | Grilled Plum | Baby Arugula | Red Onions | Fresh Basil

Cream of Cauliflower Soup

Chestnut | Chives

Assortment of Cold Cuts & Cheese Platter

Parma | Coppa | Brie | Taleggio | Pickles | Sourdough | Dried Nuts & Fruits

MAIN COURSE

MEAT PLATTER

Half Cajun Marinated Chicken

Roasted Lamb Rumb

BBQ Glazed Pork Ribs

Red Wine Cranberry Braised Short Ribs

Paprika Spice Fried Brussel Sprouts

Glazed Spiced Honey Carrots

Roasted Cherry Tomatoes on Vine

Chimichurri | Bourbon BBQ Sauce

Roasted Pineapple Salsa

OR

FISH PLATTER

Cajun Marinated Blackened Salmon

Grilled Italian Spice Tiger Prawn

Steam Clams in White Wine, Cherry
Tomatoes, Parsley and Garlic

Crispy Fried Calamari Fritti

Paprika Spice Fried Brussel Sprouts

Glazed Spiced Honey Carrots

Roasted Cherry Tomatoes on Vine

Salsa Verde | Seafood Cocktail Sauce
Tomato Olive Salsa

DESSERTS

Bread & Butter Pudding

Chocolate Mousse

Classic Tiramisu

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

Sol & Luna

A GOLDEN SOLSTICE CHRISTMAS



Festive Communal Brunch Menu
24 to 25 December 2026 | \$75⁺⁺ Per Pax



APPETISERS

Smoked Duck & Pear Salad

Smoke Duck Breast | Peckham Pear | Blue Cheese | Walnut | Lettuce

Stracciatella Cheese Salad

Heirloom Tomatoes | Grilled Plums | Baby Arugula | Red Onions | Fresh Basil

Cured Smoke Salmon

Pickles | Crème Fraiche | Blinis

Cream of Cauliflower Soup

Chestnut | Chives



MAIN COURSE

MEAT PLATTER

Half Cajun Marinated Chicken

Roasted Lamb Rump

Gammon Ham

Roasted Ribeye Cub Roll

Paprika Spice Fried Brussel Sprouts

Glazed Spiced Honey Carrots

Roasted Cherry Tomatoes on Vine

Chimichurri | Bourbon BBQ Sauce

Roasted Pineapple Salsa

OR

FISH PLATTER

Cajun Marinated Blackened Salmon

Grilled Italian Spice Tiger Prawn

Steam Clams in White Wine, Cherry
Tomatoes, Parsley and Garlic

Crispy Fried Calamari Fritti

Paprika Spice Fried Brussel Sprouts

Glazed Spiced Honey Carrots

Roasted Cherry Tomatoes on Vine

Salsa Verde | Seafood Cocktail Sauce

Tomato Olive Salsa



DESSERTS

Bread & Butter Pudding

Chocolate Mousse

Classic Tiramisu

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