Sol & Luna

# Modern Classics Lunch

**SET MENU**
*MONDAY TO FRIDAY*
11AM - 2:30PM
**2-COURSE | $42++pp**
**3-COURSE | $48++pp**

## 6 SELECTION OF APPETISERS

**Smoked King Salmon & Garden Vegetables**
Baby Corn | Red Capsicum | Confit Heirloom Tomatoes
Creamy Garlic Yoghurt

**Golden Chicken Croquette**
Garlic Aioli | Frisée | Tomato Sofrito

**Roasted Pumpkin Soup (V)**
Pumpkin Seeds | Extra Virgin Olive Oil | Fresh Herbs

**Marinated Heirloom Tomato Salad (V)**
Rock Melon | Cucumber | Red Onion | Sun-Dried Tomtato
Sherry Vinaigrette

**Prosciutto & Mozzarella (P)**
Rocket Leaves | Heirloom Mini Tomatoes
Sweet Basil Pesto | Aged Balsamic Reduction
***Supplementary $10++***

**Seafood Niçoise Salad**
Tiger Prawns | Octopus | Spanish Anchovies | Tomatoes
Boiled Potatoes | Quail Eggs | Haricot Beans
Citrus Vinaigrette
***Supplementary $10++***

## 6 SELECTION OF MAIN COURSE

**Pan-Seared Barramundi**
Herbed Baby Potatoes | Roasted Pepper Coulis | Crispy Kale

**Roasted Chicken Roulade**
Garlic-Infused Potato Purée | Brussels Sprouts | Cranberry Jus

**Duck Leg Confit**
Braised Lentils | Roasted Baby Carrots | Cherry Sauce | Micro Greens

**Crispy Potato Gnocchi (V)**
Black Truffle | Sautéed Seasonal Mushrooms | Cep Emulsion
Beurre Noisette | Fresh Herbs

**Slow-Cooked Wagyu Beef Cheek**
Buttery Truffle Potato Purée | Grilled Broccolini | Red Wine Jus
***Supplementary $18++***

**Grilled USDA Prime Bone-In Ribeye 600g (For 2 Pax)**
Roasted Potatoes | Garden Salad | Red Wine Jus | Capsicum Salsa
***Supplementary $40++ Per Pax***
***(Please Allow Up to 15-20mins Waiting Time)***

## 3 SELECTION OF DESSERT

**Panna Cotta**
Cherry Coulis | Mixed Berries | Olive Oil | Fresh Herbs

**Chocolate Lava Cake**
Mixed Berry Compote | Citrus Crumble | Vanilla Cream

**Pistachio Tiramisu**
Pistachio Mascarpone Cream | Toasted Sicilian Pistachio
Sponge Finger | Avanti Coffee
***Supplementary $5++***

## ADD-ON SIDES

**Black Truffle Potato Purée** — **$12++**
French Butter | Parsley

**Grilled Broccolini** — **$12++**
Crumbled Feta | Toasted Almond

**Roasted Asparagus** — **$14++**
Grated Aged Parmesan | Garlic Bread Crumbs

**Toasted Sourdough (V)** — **$10++**
Roasted Garlic Butter

**Parmesan Fries (V)** — **$14++**
Smoked Aioli

(MV) – Modifier Vegetarian | (V) – Vegetarian | (P) – Contains 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.*