Sol & Luna

Rise to Midnight

New Year's Eve 4-Course Menu
31 December 2026 | $118++ Per Pax

SHARING STARTERS

EMBUTIDOS
SELECTION OF CURED IBÉRICO CUTS
Bellota | Chorizo | Serrano | Grated Tomatoes
Toasted Almonds | Ripe Melon | Extra Virgin Olive Oil

SALPICÓN DE MARISCOS
Prawns | Mussels | Octopus | Bell Peppers
Spanish Onions | Tomatoes | Sherry Vinaigrette

ENSALADILLA RUSA
Tuna | Boiled Potatoes | Garden Sweet Peas | Carrots
House Mayonnaise
Served with Toasted Crusty Bread

SOUP

CREMA DE CALABAZA
Roasted Pumpkin Soup | Crispy Jamón Ibérico Shavings
Toasted Pumpkin Seeds | Smoked Paprika | Extra Virgin Olive Oil

COMMUNAL PLATTER OF LAND & SEA

LUBINA A LA PLANCHA
Pan-seared Sea Bass | Salsa Verde

COCHINILLO ASADO
Roasted Suckling Pig Belly | Pedro Ximénez Reduction

CARRILLADA DE TERNERA
Slow-cooked Wagyu Beef Cheeks | Braised Carrots & Onions

Served with
Crispy Pressed Potatoes | Confit Cherry Tomatoes | Charred
Padrón Peppers | Roasted Broccoli | Mixed Garden Leaves

COMMUNAL DESSERTS

CHURROS CON CHOCOLATE
Crispy Churros | Dark Chocolate Sauce | Gold Dust

CREMA CATALANA DE FIN DE AÑO
Citrus & Cinnamon Infused Spanish Egg Custard
Caramelised Sugar Crust

UVAS DE LA SUERTE "GRAPES OF LUCK"
A Spanish New Year's Eve tradition to bring good luck
for each month of the coming year

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