Sol & Luna

Rise to Midnight

New Year's Eve 3-Course Menu
31 December 2026 | $98++ Per Pax

SHARING STARTERS

JAMÓN IBÉRICO CON MELÓN
Ibérico Ham | Ripe Melon | Extra Virgin Olive Oil
Cracked Black Pepper

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

ENSALADILLA RUSA
Tuna | Boiled Potatoes | Garden Sweet Peas | Carrots
Crisp Crostini Toast | House Mayonnaise

MAIN COURSE

LUBINA A LA PLANCHA
Line-caught Sea Bass | Crispy Pressed Potatoes
Artichoke Purée | Confit Cherry Tomatoes | Salsa Verde

OR

PLUMA IBÉRICA
Iberian Pluma | Herb-Crushed New Potatoes
Charred Padrón Peppers | Roasted King Oyster Mushrooms
Pedro Ximénez Reduction

OR

CARRILLADA DE TERNERA
Slow-cooked Wagyu Beef Cheeks | Confit Garlic Potato Purée
Braised Carrots & Onions | Garden Herbs Red Wine Jus

Supplement 15++ for Pure Black Angus Ribeye MB 2

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.

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.