Sol & Ora

ALCHEMY OF AROMAS:

Truffle Edition

EMBARK ON A JOURNEY OF CULINARY EXCELLENCE AND ELEGANCE

Truffle Eclipse 4-Course Menu | $128++ per pax

Available from 1 to 31 January

Minimum 2 to dine

APPETISER

Poached Free-Range Egg

Asparagus | Pistachio | Beurre Noisette Hollandaise

Complemented with 2 Grams of White Truffle

PASTA

Acquerello Risotto (V)

Pancetta | Onion & Leek Emulsion | Pasta Crisp

Complemented with 2 Grams of Black Winter Truffle

CHOICE OF MAIN COURSE

Wood-Fired Wagyu Flank 'Bavette'

Arugula Salad | Parmigiano Reggiano | Cherry Tomatoes | Maldon Salt

Complemented with 2 Grams of Black Winter Truffle

Roasted Alaskan Black Cod

Truffled Cauliflower Puree | Broccolini | Smoked Vanilla Burrata Fondue

Complemented with 2 Grams of Black Winter Truffle

DESSERT

Vanilla Mille Feuille

Custard | Mascarpone | Honeycomb

Complemented with 2 Grams of White Truffle

PARTICIPATING BRANDS

Atico Lounge & Bar | Au Balcon | FIRE | FLNT | Mimi |
Kaarla | Monti | Sol & Luna | UNA | Wildseed Cafe

Kindly inform us about your dietary requirements and/or food allergies upon ordering.
All prices are subjected to 10% service charge & prevailing government taxes.