

Selection of Appetisers
(Free Flow)

Sol & Ora | Avocado Toast

Sliced Avocado | Sliced Truffles | Avocado Purée | Cherry Tomatoes
Persian Feta Cheese | Toasted Sesame Seeds | Toasted Sourdough

Sol & Ora | Overloaded Cavatelli Mac & Cheese

Truffle & Bacon Crumbs | Cheddar | Mozzarella | Bechamel | Sliced Truffles

MONTI | Beef Tartare

Mustard | Raw Egg Yolk | Capers | Pickles | Red Onion Sorbet
Aged Balsamic Vinegar Reduction

UNA | Pan Con Tomate with Jamón

Cinco Jotas "5J" Iberico Ham | Toasted Crystal Bread
Freshly Grated Tomato Purée

Kaarla | Cold Smoked Abrolhos Scallop Crudo

Sea Parsley Emulsion | Fresh Seaweed

Au Balcon | Niçoise Salad

Grilled Octopus | Tiger Prawns | Quail Eggs | Potatoes
Olives | Cherry Tomatoes | Garden Herb Dressing

Mimi | Spicy Chilled Chicken 口水鸡

Selection of Main Courses
(Choose One Only)

Sol & Ora | Wood-Fired Wagyu

F flank Steak 'Bavette' (200gm)

Broccolini | Slow-Cooked Tomatoes | Truffle Jus
Caramelised Shallots with Aged Balsamic Vinegar

MONTI | Pumpkin Tortelli

Butternut Pumpkin | Fruit Mustard | Amaretti | Sage Powder
Pecorino Cheese Fondue | Veal Jus

Oumi | Kohitsuji Yaki

Grilled Australian Lamb | Red Garlic Sauce | Lemon Myrtle
Lemon Balm | Calamansi | Satsumaimo

Kaarla | Chargrilled Pork Collar

Caramelised Apples | BBQ Broccolini

Au Balcon | Slow Cooked Yellow Croquelet Breast

Carrot Mash | Asparagus | Chicken Jus

Sol & Luna | Brunch Burger

Stanbroke Wagyu Beef Patty | Honey Oat Bun | Caramelised Onions
Sunny Side Up | Bacon | Double Cheddar | Lettuce | Tomatoes | Fries

Zorba | Beef Moussaka

Minced Beef | Zucchini | Potatoes | Tomatoes | Eggplant | Bechamel

Live Stations
(Free Flow)

Sol & Ora | Chef's Selection of Cold Cuts & Cheeses with Condiments

MONTI | Risotto Cheese Wheel (V)

Grana Padano | Truffle Purée | White Truffle Oil

Sol & Ora | Tagliatelle 'Corsican' Carbonara

Guanciale | Pecorino | Black Pepper | Free-Range Egg Yolk

Au Balcon | Whole Roasted Salmon

Garden Herbs | Lemon | Garlic Pesto
Roasted Vine Tomatoes

FIRE | Roasted Argentinian Striploin

Chimichurri | Salsa Criolla

Mimi | 酥炸脆猪手

Crispy Fried Pork Knuckle

Una | Cochinitillo Asado

Pork Jus

Botanico | Sakura Papaya Salad

Sakura Shrimps | Green Papaya | Palm Sugar
Fish Sauce | Red Chilli | Pistachio

FLNT | Ceviche De Pulpo

Octopus | Leche De Tigre | Shallots | White Corn
Wasabi Stem | Onion Sauce

Sol & Ora | Soup of the Day

Please check with our service staff

Pastries and Desserts
(Free Flow)

MONTI | Caviale di Tiramisu

Espresso Caviar | Mascarpone Cheese
Savoirdi Biscuit

UNA | Churros el Clasico

72% Valrhona Chocolate

Au Balcon | Choux au Craquelin

Lavender Cream | Hazelnut Crumble

Kaarla | Golden Lamington

Raspberry Pâte de Fruit | Caramelized White
Chocolate | Rum Mousse

FIRE | Alfajores

Dulce De Leche Cookies

FLNT | Torta de Chocolate

Chocolate Cake | Shio Kombu | Whipped Ganache
Sesame Brittle | Passionfruit Amarillo Gel

Zorba | Orange Pie

Crème Chantilly | Candied Orange
Toasted Almonds

Free Flow Alcohol Package

98++

Beer

Peroni

Housepour Spirits

Sipsmith Gin, Belvedere Vodka,
Bacardi Rum, Jim Beam Bourbon,
Auchentoshan Whiskey

White Wine

Montes Chardonnay

Red Wine

Montes Pinot Noir

Rosé

Max's Penfold

Bubbles

Bisot Belstar Prosecco

Cocktail

What A Peach! Aperol Peach Slushie