

# Sol & Ora BRUNCH MENU

## WEEKEND BRUNCH

<b>Brioche 'Parker' Loaf</b> <i>Black Olive Tapenade   French Butter</i>	8
<b>Avocado Toast</b> <i>Sliced Avocado   Sliced Truffle   Avocado Purée   Cherry Tomatoes   Persian Feta Cheese   Toasted Sesame Seeds   Toasted Sourdough</i>	28
Option for vegetarians: <b>Grilled Corn</b> or <b>Grilled Portobello Mushroom</b>	
<b>Smoked Salmon</b>	Supplement \$4
<b>Bagel Eggs Benedict</b> <i>Smoked Hollandaise   Poached Eggs</i>	20
Option of: <b>Ham</b> or <b>Smoked Salmon</b>	Supplement \$4
<b>Sol &amp; Ora Fontina Scrambled Egg</b> <i>Fontina Cheese Scrambled Eggs   Crispy Bacon   Roasted Roma Tomato   Roasted Button Mushrooms   Sourdough Toast</i>	22
<b>Classic Chicken &amp; Waffles</b> <i>Waffle Stack   Fried Chicken   Grated Cheese   Thyme served with Maple Syrup</i>	28
<b>Overloaded Cavatelli 'Mac' &amp; Cheese</b> <i>Truffle &amp; Bacon Crumbs   Cheddar   Mozzarella   Bechamel   Sliced Truffle</i>	32
<b>Smoked Salmon</b>	Supplement \$4

## BOTTOMLESS BRUNCH

2 hours free flow | \$88++  
Beverages included:

**Prosecco**  
*San Martino Prosecco*

**Red Wine**  
*Kriya Cabernet Sauvignon*

**White Wine**  
*Kriya Chardonnay*

**Vodka**  
*Belvedere*

**Gin**  
*Bombay Sapphire*

**Rum**  
*Bacardi White*

**Whiskey**  
*Auchentoshan 12 Years*

**Bourbon**  
*Jim Beam*

**Cocktail**  
*Seasonal Mediterranean Sangria*

### PART I

## GUSTUS APPETISERS

<b>Greek 'Saganaki' Kefalotyri Cheese</b> <i>Acacia Honey   Lemon</i>	23	<b>Wood-Fired Gilmar Octopus</b> <i>Mashed Potato   Garlic &amp; Amontillado Praline   Chili Oil   Fried Parsley</i>	25
<b>Yellowfin Tuna Salad</b> <i>Celeriac   Green Apple   Pine Nuts   Marinated Tomatoes   Fermented Soy   White Balsamic Vinaigrette   Capser Powder</i>	18	<b>'La Bomba'</b> <i>Spanish-Style Breaded Potato   Chicken Ragout   Cayenne Pepper   Cheddar &amp; Mozzarella Cheese   Crushed Pistachio   Brava Sauce   Aioli</i>	18

Kindly inform us about your dietary requirements and/or food allergies upon ordering.  
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## PART II

### RESTAT MAINS

<b>Tagliatelle 'Corsican' Carbonara</b> (Prepared at the Table) <i>Pancetta   Free-Range Yolk   Grana Padano   Pecorino Cheese   Black Pepper   Seasonal Fresh Truffle</i> <b>*Kindly note that a waiting period of 15 minutes is required.</b>	32
<b>Cavatelli Pasta</b> <i>Squid   Crab   Amalfi Lemon   Red Onions   Spinach   Laudemio Extra Virgin Olive Oil</i>	28
<b>Seared Red Norwegian Salmon</b> <i>Trapanese Pesto   Grilled Fennel with Orange   Lemon Zest &amp; Bottarga</i>	32
<b>Wood-Fired Wagyu Flank Steak 'Bavette' (200gm)</b> <i>Broccolini   Slow-Cooked Tomatoes   Truffle Jus   Caramelised Shallots with Aged Balsamic Vinegar</i>	44
<b>Slow-Cooked Greek-Style Lamb Shoulder</b> <i>Chickpeas   Tomatoes   Red Wine   Cinnamon</i> <b>*Kindly note that a waiting period of 20 minutes is required.</b>	38
<b>The Sol &amp; Ora Brunch Burger</b> <i>Wagyu Beef Patty 220g   Sunny Side Up Egg   Caramelised Onion   Seasonal Fresh Truffle   Bacon   Double Cheddar   Lettuce   Tomatoes   Sesame Buns   Served with Fries</i>	38

### VEGETABLE-BASED DISHES

<b>Eggplant Parmigiana</b> <i>Aubergines   Tomatoes   Basil   Mozzarella   Parmesan</i>	18
<b>Vegetable Moussaka</b> <i>Layers of Zucchini   Potato   Eggplant   Bechamel Sauce</i>	18

## PART III

### Avster SIDES

<b>Sol &amp; Ora Parmesan Fries</b> <i>Smoked Aioli</i>	14
<b>Grilled Asparagus</b> <i>White Corn   Tomato   Lime Vinaigrette</i>	16
<b>Greek Skordalia</b> <i>Roast Garlic Mashed Potato</i>	14

## PART IV

### Demerita DESSERTS

<b>Tiramisu</b> <i>Savoardi Biscuits   Coffee Syrup   Mascarpone Cream</i>	18
<b>Churros</b> <i>Pecan Nuts   Chocolate Dip   Vanilla Ice Cream</i>	16
<b>Baklava</b> <i>Filo Pastry   Chopped Nuts   Honey Syrup   Ice Cream</i>	16

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