

DINNER MENU

PART I
TAPAS
TAPAS

Brioche 'Parker' Loaf	8
<i>Black Olive Tapenade French Butter</i>	
Fried Cod Bites	25
<i>Sage Fritters Cherry Tomatoes Spicy House-Made Dip</i>	
Whipped Sol & Ora Taramasalata	14
<i>Pita Bread</i>	
Sicilian Olives	10
Greek Falafel	12
<i>Tzatziki</i>	
Fried Padron Peppers	13
<i>Maldon Sea Salt</i>	
'Petite Meze'	22
<i>Whipped Taramasalata Padron Peppers Falafel Sicilian Olives Pita Bread</i>	
Gambas Al Ajillo	26
<i>Red Sea Prawns White Wine Garlic Bird's Eye Chili Parsley</i>	

PART II
Caseus
CHEESE

Burrata	25
<i>Tomato Relish Cornichons Lemon Zest Toasted Walnuts Arugula Balsamic Reduction</i>	
<i>*Additional Parma Ham</i>	
Greek 'Saganaki' Kefalotyri Cheese	23
<i>Acacia Honey Lemon</i>	

PART III

Frigas Secat
COLD CUTS

Selection of 2 Cold Cuts	18
<i>All cold cuts served with sourdough & pickles</i>	
Beretta Parma Ham (60 gm)	
<i>Aged 18 Months</i>	
Coppa Ham (60 gm)	
Serrano Ham (60 gm)	Supplement \$7
Wagyu Bresaola (60 gm)	Supplement \$10

The Sol & Ora Grande Platter 39
*Chef's Selection of Artisanal Cheeses & Cold Cuts
Dried Fruits | Mostarda | Honey |
Toasted Nuts | Crackers*

PART IV
GUSTUS
APPETISERS

Greek Salad	16
<i>Capers Tomatoes Cucumber Red Onions Bell Peppers Feta Cheese Olives</i>	
Wood-Fired Gilmar Octopus	27
<i>Mashed Potato Garlic & Amontillado Praline Chili Oil Fried Parsley</i>	
Yellowfin Tuna Salad	18
<i>Celeriac Green Apple Pine Nuts Marinated Tomatoes Fermented Soy White Balsamic Vinaigrette Capers Powder</i>	
'La Bomba'	18
<i>Spanish-Style Breaded Potato Chicken Ragout Cayenne Pepper Cheddar & Mozzarella Cheese Crushed Pistachio Brava Sauce Garlic Aioli</i>	

PART V

Pasta et Rice
PASTA AND RICE

* House Made Hand Cut Pasta

Acquerello Truffle Cheese Risotto	32	Seafood Fregola	28
<i>Acquerello Risotto Grana Padano Truffle & Mushroom Paste White Truffle Oil</i>		<i>Red Sea Prawns Scallops Squid Crustacean Broth Sardinian Bottarga Italian Parsley</i>	
Tagliatelle 'Corsican' Carbonara	32	Cavatelli Pasta	28
<i>(Prepared at the Table) Pancetta Free-Range Yolk Grana Padano Pecorino Cheese Black Pepper Seasonal Fresh Truffle</i>		<i>Squid Crab Amalfi Lemon Red Bombay Onion Baby Spinach Lemon Zest Laudemio Extra Virgin Olive Oil</i>	
*Kindly note that a waiting period of 15 minutes is required.			

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

Sol & Ora

DINNER MENU

PART VI RESTAT MAINS

<p>Seared Red Norwegian Salmon 32 <i>Trapanese Pesto Grilled Fennel with Orange Lemon Zest & Bottarga</i></p> <p>Roasted Poulet 28 <i>Carrot Ginger Puree Sweet Potatoes Snow Peas Allium Périgueux Sauce</i></p> <p>Sardinian Porcetto 78 <i>Roasted Suckling Pig Burnt Lettuce Amalfi Lemon Scented Apple and Pear Sauce</i> *Serves 2 pax *Kindly note that a waiting period of 20 minutes is required.</p> <p>Wood-Fired Wagyu Flank Steak 'Bavette' (200gm) 44 <i>Broccolini Slow-Cooked Tomatoes Truffle Jus Caramelised Shallots with Aged Balsamic Vinegar</i></p> <p>Slow-Cooked Greek-Style Lamb Shoulder 38 <i>Chickpeas Tomato Red Wine Cinnamon</i> *Kindly note that a waiting period of 20 minutes is required.</p>	<p>Symphony of The Sea 100 Please select your choice of sauce: Garlic Butter or Cajun</p> <p><i>Yabbies Mussels Clams Squid Prawns Scallops Flower Crab Honey & Sundried Sausage Potatoes Hard Boiled Free-Range Eggs White Corn on the Cob</i> *Serves 2-3 pax *Kindly note that a waiting period of 25 minutes is required.</p>
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PLATTERS

<p>MIXED GRILL 158 <i>Wagyu Flank Steak 'Bavette' Sardinian Porcetto Red Sea Prawns Octopus Chimichurri Burnt Lemon Lettuce Cherry Tomatoes Roasted Potatoes Aioli</i> *Serves 2-3 pax</p> <p>VERDURAS 45 <i>Eggplant Parmigiana Falafel Vegetable Moussaka Grilled Asparagus with White Corn & Tomato Salsa Greek Skordalia</i></p>

PART VII

Aster SIDES

<p>Sol & Ora Parmesan Fries 12 <i>Smoked Aioli</i></p> <p>Grilled Asparagus 14 <i>White Corn Tomato Lime Vinaigrette</i></p> <p>Greek Skordalia 14 <i>Roasted Garlic Mashed Potato</i></p>

VEGETABLE-BASED DISHES

<p>Eggplant Parmigiana 18 <i>Aubergines Tomato Basil Mozzarella Parmesan</i></p> <p>Vegetable Moussaka 18 <i>Layers of Zucchini PotatoES Eggplant Tomatoes Bechamel Sauce</i></p>

PART VIII

Demerita DESSERTS

<p>Tiramisu 18 <i>Savoiardi Biscuits Coffee Syrup Mascarpone Cream</i></p> <p>Baklava 16 <i>Filo Pastry Chopped Nuts Honey Syrup Ice Cream</i></p> <p>Warm Orange Pie 16 <i>Vanilla Ice Cream Toasted Almond Candied Orange</i> *Additional Scoop of Icecream 3</p>	<p>Churros Con Chocolate 16 <i>Pecan Nuts Chocolate Dip Vanilla Ice Cream</i></p> <p>Greek Bougatsa 14 <i>Custard Cream with Crispy Filo Pastry and Cinnamon Sugar</i> *Kindly note that a waiting period of 20 minutes is required.</p>
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