

Sol & Ora BRUNCH MENU

WEEKEND BRUNCH

Brioche 'Parker' Loaf 8
Black Olive Tapenade | French Butter

Avocado Toast 28
*Sliced Avocado | Sliced Truffle | Avocado Purée |
Cherry Tomatoes | Persian Feta Cheese |
Toasted Sesame Seeds | Toasted Sourdough*

Option for vegetarians:
Grilled Corn or
Grilled Portobello Mushroom

Smoked Salmon Supplement \$4

Bagel Eggs Benedict 20
Smoked Hollandaise | Poached Eggs

Option of:
Ham or
Smoked Salmon Supplement \$4

Sol & Ora Fontina Scrambled Egg 22
*Fontina Cheese Scrambled Eggs | Crispy Bacon |
Roasted Roma Tomato | Roasted Button Mushrooms |
Sourdough Toast*

Classic Chicken & Waffles 28
*Waffle Stack | Fried Chicken | Grated Cheese |
Thyme served with Maple Syrup*

**Overloaded Cavatelli
'Mac' & Cheese** 32
*Truffle & Bacon Crumbs | Cheddar |
Mozzarella | Bechamel | Sliced Truffle*

Smoked Salmon 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

Greek 'Saganaki' Kefalotyri Cheese 23
Acacia Honey | Lemon

Poached Prawn Niçoise Salad 25
*Poached Tiger Prawns | Fine French Beans |
Tomatoes | 'Rescoldo' Potatoes | Olives |
Soft Poached Egg*

Roasted Octopus 27
*Fried Fingerling Potatoes | Paprika Oil |
Serrano Ham | Romesco Sauce*

'La Bomba' 18
*Spanish-Style Breaded Potato | Chicken Ragout |
Cayenne Pepper | Cheddar & Mozzarella Cheese |
Crushed Pistachio | Brava Sauce | Aioli*

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

BRUNCH MENU

PART II

RESTAT

MAINS

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

VEGETABLE-BASED DISHES

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

PART III

Prostet

SIDES

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

PART IV

Demerita

DESSERTS

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| Tiramisu <i>Ladyfingers Sponge Coffee Syrup Mascarpone Cream</i> | 18 |
| Churros <i>Pecan Nuts Chocolate Dip Vanilla Ice Cream</i> | 16 |
| Baklava <i>Filo Pastry Chopped Nuts Honey Syrup Ice Cream</i> | 16 |

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