

Sol & Ora

DINNER MENU

PART I

TAPAS

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Brioche 'Parker' Loaf <i>Black Olive Tapenade French Butter</i>	8
Fried Soft-Shell Crab <i>'À la Meunière'</i>	18
Whipped Sol & Ora Taramasalata <i>Pita Bread</i>	14
Sicilian Olives	10
Greek Falafel <i>Tzatziki</i>	12
Fried Padron Peppers <i>Maldon Sea Salt</i>	13
'Petite Meze' <i>Whipped Taramasalata Padron Peppers Falafel Sicilian Olives Pita Bread</i>	22
Gambas Al Ajillo <i>Red Sea Prawns White Wine Garlic Bird's Eye Chili Parsley</i>	26

PART II

Caseus

CHEESE

Grilled Tomino Cheese <i>Wrapped with Parma Ham Acacia Honey Black Pepper Crostini Mesclun</i>	25
Greek 'Saganaki' Kefalotyri Cheese <i>Acacia Honey Lemon</i>	23

PART III

Frigas Secat

COLD CUTS

Selection of 2 Cold Cuts <i>All cold cuts served with sourdough & pickles</i>	18
Beretta Parma Ham (60 gm) <i>Aged 18 Months</i>	
Coppa Ham (60 gm)	
Serrano Ham (60 gm)	Supplement \$7
Lomo Iberico Bellota (60 gm) <i>Aged 36 months</i>	Supplement \$10

The Sol & Ora Grande Platter <i>Chef's Selection of Artisanal Cheeses & Cold Cuts Dried Fruits Mostarda Honey Toasted Nuts Crackers</i>	39
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PART IV

GUSTUS

APPETISERS



Greek Salad <i>Capers Tomatoes Cucumber Red Onions Bell Peppers Feta Cheese Olives</i>	16
Roasted Gilmar Octopus <i>Fried Fingerling Potatoes Paprika Oil Serrano Ham Romesco Sauce</i>	27
Poached Prawn Niçoise Salad <i>Poached Tiger Prawns Fine French Beans Tomatoes 'Rescoldo' Potatoes Olives Soft Poached Free-Range Egg</i>	25
'La Bomba' <i>Spanish-Style Breaded Potato Chicken Ragout Cayenne Pepper Cheddar & Mozzarella Cheese Crushed Pistachio Brava Sauce Aioli</i>	18

PART V

Pasta et Rice

PASTA AND RICE

* House Made Hand Cut Pasta

Acquerello Truffle Cheese Risotto <i>Acquerello Risotto Grana Padano Truffle & Mushroom Paste White Truffle Oil</i>	32	Seafood Fregola <i>Red Sea Prawns Scallop Squid Crustacean Broth Sardinian Bottarga Italian Parsley</i>	28
Tagliatelle 'Corsican' Carbonara <i>(Prepared at the Table) Pancetta Free-Range Egg Grana Padano Pecorino Cheese Black Pepper Seasonal Fresh Truffle</i>	32	Cavatelli Pasta <i>Squid Crab Amalfi Lemon Red Bombay Onion Baby Spinach Lemon Zest Laudemio Extra Virgin Olive Oil</i>	28

*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 RESTAURANT MAINS

<p>Searced 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>Yabby Mussels Clams Squid Prawns Scallops Flower Crab Honey & Sundried Sausage Potatoes Hard Boiled 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

MIXED GRILL 158
(SERVES 3 - 4 PAX)

Wagyu Flank Steak 'Bavette' | Porcetto | Red Sea Prawns | Octopus | Chimichurri | Burnt Lemon | Lettuce | Cherry Tomatoes | Roasted Potatoes | Aioli

VERDURAS 45

Eggplant Parmigiana | Falafel | Vegetable Moussaka | Grilled Asparagus with White Corn & Tomato Salsa | Greek Skordalia

PART VII

Avante 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>Roast Garlic Mashed Potato</i></p>	<p>VEGETABLE-BASED DISHES</p> <p>Eggplant Parmigiana 18 <i>Aubergines Tomato Basil Mozzarella Parmesan</i></p> <p>Vegetable Moussaka 18 <i>Layers of Zucchini Potato Eggplant Tomatoes Bechamel Sauce</i></p>
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PART VIII

Demerita DESSERTS

<p>Tiramisu 18 <i>Savoiardi Biscuit 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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