

# 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>	4
<b>Bagel Eggs Benedict</b> <i>Smoked Hollandaise   Poached Eggs</i>	20
Option of: <b>Ham</b> or <b>Smoked Salmon</b>	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>	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>Yellowfin Tuna Salad</b> <i>Celeriac   Green Apple   Pine Nuts   Marinated Tomatoes   Fermented Soy   White Balsamic Vinaigrette   Caper Powder</i>	18	<b>Roasted Gilmar Octopus</b> <i>Mashed Potato   Garlic &amp; Amontillado Praline   Chili Oil   Fried Parsley</i>	27
<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.  
All prices are subjected to 10% service charge & prevailing government taxes.



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## PART II

### RESTAT

#### MAINS

**Tagliatelle 'Corsican' Carbonara** 24  
(Prepared at the Table)

*Pancetta | Free-Range Yolk | Grana Padano | Pecorino Cheese | Black Pepper | Seasonal Fresh Truffle*

*\*Kindly note that a waiting period of 15 minutes is required.*

**Cavatelli Pasta** 28

*Squid | Crab | Amalfi Lemon | Red Onions | Spinach | Laudemio Extra Virgin Olive Oil*

**Seared Red Norwegian Salmon** 32

*Trapanese Pesto | Grilled Fennel with Orange | Lemon Zest & Bottarga*

**Vegetable Moussaka** 18

*Layers of Zucchini | Potatoes | Eggplant | Tomatoes | Bechamel Sauce*

**Ciabatta Romana Pizza** 32

*Parma Ham | Mushroom | Honey | Arugula Truffle Cream*

## PART III

### Asateu

#### SIDES

**Sol & Ora Parmesan Fries** 12  
*Smoked Aioli*

**Grilled Asparagus** 14

*White Corn | Tomato | Lime Vinaigrette*

## PART IV

### Demerita

#### DESSERTS

**Tiramisu** 18

*Savoardi Biscuits | Coffee Syrup | Mascarpone Cream*

**Churros Con Chocolate** 16

*Pecan Nuts | Chocolate Dip | Vanilla Ice Cream*

**Greek Bougatsa** 14

*Custard Cream with Crispy Filo Pastry and Cinnamon Sugar*

*\*Kindly note that a waiting period of 20 minutes is required.*

**Warm Orange Pie** 16

*Vanilla Ice Cream | Toasted Almond Candied Orange*

*\*Additional Scoop of Ice Cream +3*