

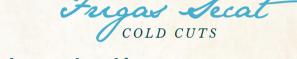


	Brioche 'Parker' Loaf Black Olive Tapenade French Butter	8	Mashed Potato Garlic & Amontill Chili Oil Fried Parsley
	Crispy Cod Fritters Sage Cherry Tomatoes Spicy House-Made Dip	18	Yellowfin Tuna Salad Celeriac Green Apple Pine Nuts Marinated Tomatoes Fermented White Balsamic Vinaigrette Cape
	Sicilian Olives	10	'La Bomba'
	Greek Falafel Tzatziki	12	Spanish-Style Breaded Potato Ch Cayenne Pepper Cheddar & Moz Crushed Pistachio Brava Sauce
	Fried Padron Peppers Maldon Sea Salt	13	~ .
	'Petite Meze' Crispy Cod Fritters Padron Peppers Falafel Sicilian Olives Pita Bread	22	Frigas
	Gambas Al Ajillo Red Sea Prawns White Wine Garlic Bird's Eye Chili Parsley	26	Selection of 2 Cold Cuts All cold cuts served with sourdough
			Beretta Parma Ham (60 gm) Aged 18 Months
٥	GUSTUS	مري	Coppa Ham (60 gm)
	APPETISERS		

Burrata	25
Tomato Relish Cornichons Lemon Zest Toasted Walnuts Arugula Balsamic Reduction *Additional Parma Ham	
Greek Salad	16
Capers Tomatoes Cucumber Red Onions Bell Peppers Feta Cheese Olives	

20

Roasted Gilmar Octopus Mashed Potato Garlic & Amontillado Praline Chili Oil Fried Parsley	27
Yellowfin Tuna Salad Celeriac Green Apple Pine Nuts Marinated Tomatoes Fermented Soy White Balsamic Vinaigrette Caper Powder	18
'La Bomba' Spanish-Style Breaded Potato Chicken Ragout Cayenne Pepper Cheddar & Mozzarella Cheese Crushed Pistachio Brava Sauce Garlic Aioli	18
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18 h & pickles

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



* House Made Hand Cut Pasta

Acquerello Truffle Cheese Risotto Grana Padano Truffle & Mushroom Paste White Truffle Oil	32	Tagliatelle Bolognese Beef Ragout Barolo Red Wine Tomato Sauce	24
Tagliatelle 'Corsican' Carbonara (Prepared at the Table) Pancetta Free-Range Yolk Grana Padano Pecorino Cheese Black Pepper *Kindly note that a waiting period of 15 minutes is required.	32	Cavatelli Pasta Squid Crab Amalfi Lemon Red Bombay Onion Baby Spinach Lemon Zest Laudemio Extra Virgin Olive Oil	28





MAINS	Mary Comments		
Seared Red Norwegian Salmon Trapanese Pesto Grilled Fennel with Orange Lemon Zest & Bottarga	32	Hoster SIDES	Jes_
Roasted Free Range Chicken Carrot Ginger Puree Sweet Potatoes Snow Peas Allium Périgueux Sauce	28	Sol & Ora Parmesan Fries Smoked Aioli	12
Sardinian Porcetto Roasted Suckling Pig Burnt Lettuce Amalfi Lemon Scented Apple and Pear Sauce *Serves 2 pax	78	Grilled Asparagus White Corn Tomato Lime Vinaigrette	14
*Kindly note that a waiting period of 20 minutes is required.		DESSERTS DESSERTS	39
Wood-Fired Wagyu Flank Steak 'Bavette' (200gm) Broccolini Slow-Cooked Tomatoes Truffle Jus Caramelised Shallots with Aged Balsamic Vinegar	44	Tiramisu Savoiardi Biscuits Coffee Syrup Mascarpone Cream	18
Vegetable Moussaka Layers of Zucchini Potatoes Eggplant Tomatoes Bechamel Sauce	18	Warm Orange Pie Vanilla Ice Cream Toasted Almond Candied Orange *Additional Scoop of Icecream	163
Ciabatta Romana Pizza Parma Ham Mushroom Honey Arugula Truffle Cream	32	Churros Con Chocolate Pecan Nuts Chocolate Dip Vanilla Ice Cream	16
Sol & Ora Burger Wagyu Beef Patty MS8 Cheddar Cheese Roma Tomato Bacon Lettuce Truffle Mayo Sesame Bun Fries	38	Greek Bougatsa Custard Cream with Crispy Filo Pastry and Cinnamon Sugar *Kindly note that a waiting period of 20 minutes is required.	14



OMMUNAL MENU



\$68++ per person (minimum of two pax to dine)

Sharing of Appetisers

Brioche 'Parker' Loaf Black Olive Tapenade | French Butter

'Petite Meze'
Crispy Cod Fritters | Padron Peppers
Falafel | Sicilian Olives | Pita Bread

Cold Cuts
Parma Ham | Coppa | Sourdough & Pickle

Yellowfin Tuna Salad Celeriac | Green Apple | Pine Nuts Marinated Tomatoes | Fermented Soy White Balsamic Vinaigrette | Caper Powder



Salmon | Scallops | Octopus | Prawns | Mussels Grilled Asparagus with White Corn & Tomato Salsa Sweet Potato | Mixed Salad with Citrus Vinaigrette Chimichurri | Salsa Verde | Béarnaise sauce

Or

Meat Platter

Roasted Cornfed Boneless Chicken Thigh | Wagyu Flank Steak Suckling Pig | Grilled Asparagus with White Corn & Tomato Salsa Sweet Potato | Mixed Salad with Citrus Vinaigrette Truffle Sauce | Salsa Verde | Apple & Cinnamon Sauce

Sharing of Desserts

Churros with Vanilla Ice Cream & Chocolate Sauce Tiramisu | Savoiardi Biscuit | Coffee Syrup | Mascarpone Cream Warm Orange Pie with Toasted Almonds & Candied Orange