

DINNER MENU

TAPAS

Brioche 'Parker' Loaf	8
<i>Black Olive Tapenade French Butter</i>	
Crispy Cod Fritters	18
<i>Sage Cherry Tomatoes Spicy House-Made Dip</i>	
Sicilian Olives	10
Greek Falafel	12
<i>Tzatziki</i>	
Fried Padron Peppers	13
<i>Maldon Sea Salt</i>	
'Petite Meze'	22
<i>Crispy Cod Fritters 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>	

GUSTUS APPETISERS

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

Roasted 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 Caper Powder</i>	

'La Bomba'	18
<i>Spanish-Style Breaded Potato Chicken Ragout Cayenne Pepper Cheddar & Mozzarella Cheese Crushed Pistachio Brava Sauce Garlic Aioli</i>	

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)	
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Serrano Ham (60 gm)	Supplement \$7
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Wagyu Bresaola (60 gm)	Supplement \$10
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The Sol & Ora Grande Platter	39
<i>Chef's Selection of Artisanal Cheeses & Cold Cuts</i>	
<i>Dried Fruits Mostarda Honey Toasted Nuts Crackers</i>	

Pasta et Rice PASTA AND RICE

* House Made Hand Cut Pasta

Acquerello Truffle Cheese Risotto	32
<i>Grana Padano Truffle & Mushroom Paste</i> <i>White Truffle Oil</i>	

Tagliatelle 'Corsican' Carbonara	32
<i>(Prepared at the Table)</i>	
<i>Pancetta Free-Range Yolk Grana Padano Pecorino Cheese Black Pepper</i>	
*Kindly note that a waiting period of 15 minutes is required.	

Tagliatelle Bolognese	24
<i>Beef Ragout Barolo Red Wine</i> <i>Tomato Sauce</i>	

Cavatelli Pasta	28
<i>Squid Crab Amalfi Lemon Red Bombay Onion Baby Spinach Lemon Zest Laudemio Extra Virgin Olive Oil</i>	

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

RESTAURANT MAINS

Seared Red Norwegian Salmon 32

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

Roasted Free Range Chicken 28

Carrot Ginger Puree | Sweet Potatoes | Snow Peas |
Allium | Périgueux Sauce

Sardinian Porcetto 78

Roasted Suckling Pig | Burnt Lettuce |
Amalfi Lemon | Scented Apple and Pear Sauce

***Serves 2 pax**

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

Wood-Fired Wagyu Flank Steak 'Bavette' (200gm) 44

Broccolini | Slow-Cooked Tomatoes | Truffle Jus |
Caramelised Shallots with Aged Balsamic Vinegar

Vegetable Moussaka 18

Layers of Zucchini | Potatoes | Eggplant
Tomatoes | Bechamel Sauce

Ciabatta Romana Pizza 32

Parma Ham | Mushroom | Honey | Arugula
Truffle Cream

Sol & Ora Burger 38

Wagyu Beef Patty MS8 | Cheddar Cheese | Roma
Tomato | Bacon | Lettuce | Truffle Mayo | Sesame
Bun | Fries

RESTAURANT SIDES

Sol & Ora Parmesan Fries 12

Smoked Aioli

Grilled Asparagus 14

White Corn | Tomato | Lime Vinaigrette

RESTAURANT DESSERTS

Tiramisu 18

Savoardi Biscuits | Coffee Syrup |
Mascarpone Cream

Warm Orange Pie 16

Vanilla Ice Cream | Toasted Almond | Candied Orange

***Additional Scoop of Icecream 3**

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.**

COMMUNAL 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



Sharing of Mains

Seafood Platter

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



● **Kindly take note of the ingredients as they are not interchangeable** ●

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