

DINNER MENU

TAPAS

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| 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

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

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| Roasted Gilmar Octopus | 27 |
| <i>Mashed Potato Garlic & Amontillado Praline Chili Oil Fried Parsley</i> | |

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| Yellowfin Tuna Salad | 18 |
| <i>Celeriac Green Apple Pine Nuts Marinated Tomatoes Fermented Soy White Balsamic Vinaigrette Caper Powder</i> | |

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| '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

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| Selection of 2 Cold Cuts | 18 |
| <i>All cold cuts served with sourdough & pickles</i> | |

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| Beretta Parma Ham (60 gm) | |
| <i>Aged 18 Months</i> | |

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| 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

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

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| 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. | |

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

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| 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 commence)

Bread Service

Brioche 'Parket' Loaf

Black Olive Tapenade | French Pamplie Butter

Sharing of Appetisers

'Petite Meze'

Crispy Cod Fritters | Padron Peppers
Falafel | Sicilian Olives | Pita Bread



Sharing of Mains

Seafood Platter

Norwegian Salmon | Scallops | East Coast Australian Bay Crays
Red Sea Prawns | Mussels | Roasted Sweet Potatoes
Grilled Asparagus with White Corn & Tomato Salsa
Mixed Salad with Citrus Vinaigrette
Chimichurri | Salsa Verde | Béarnaise Sauce

Or

Meat Platter

Free-Range Boneless Chicken Thigh | King Island Striploin Steak
Free-Range Pork Cutlet | Kinross Lamb Leg Steak
Grilled Asparagus with White Corn & Tomato Salsa
Roasted Sweet Potatoes | Mixed Salad with Citrus Vinaigrette
Truffle Sauce | Salsa Verde | Apple & Cinnamon Sauce

Sharing of Desserts

Churros with Vanilla Ice Cream & Chocolate Sauce

Tiramisu | Savoirdi Biscuits | Coffee Syrup | Mascarpone Cream
Warm Orange Pie with Toasted Almonds & Candied Orange

