

# DINNER MENU

## TAPAS

**Brioche 'Parker' Loaf** 8  
*Black Olive Tapenade | French Pamplie Butter*

**Crispy Cod Fritters** 25  
*Sage | Cherry Tomatoes  
Spicy House-Made Dip*

**Sicilian Olives** 10

**Greek Falafel** 12  
*Tzatziki*

**Fried Padron Peppers** 13  
*Maldon Sea Salt*

**'Petite Meze'** 22  
*Crispy Cod Fritters | Padron Peppers | Falafel  
Sicilian Olives | Pita Bread*

**Gambas Al Ajillo** 26  
*Red Sea Prawns | White Wine | Garlic  
Bird's Eye Chili | Parsley*

**Roasted Gilmar Octopus** 27  
*Mashed Potato | Garlic & Amontillado Praline  
Fried Parsley | Chili Oil*

**Yellowfin Tuna Salad** 18  
*Celeriac | Green Apple | Pine Nuts  
Marinated Tomatoes | Fermented Soy  
Caper Powder | White Balsamic Vinaigrette*

**'La Bomba'** 18  
*Spanish-Style Breaded Potato | Chicken Ragout  
Cayenne Pepper | Cheddar & Mozzarella Cheese  
Crushed Pistachio | Brava Sauce | Garlic Aioli*

## Frigas Secat COLD CUTS

**Selection of 2 Cold Cuts** 18  
*All cold cuts served with sourdough & pickles*

**Beretta Parma Ham** (60 gm)  
Aged 18 Months

**Coppa Ham** (60 gm)

**Serrano Ham** (60 gm) Supplement \$7

**Wagyu Bresaola** (60 gm) Supplement \$10

## GUSTUS APPETISERS

**Burrata** 25  
*Tomato Relish | Cornichons | Lemon Zest  
Toasted Walnuts | Arugula | Balsamic Reduction  
\*Additional Parma Ham*

**Greek Salad** 16  
*Capers | Tomatoes | Cucumber | Bell Peppers  
Feta Cheese | Olives*

**The Sol & Ora Grande Platter** 39  
*Chef's Selection of Artisanal Cheeses & Cold Cuts  
Dried Fruits | Mostarda | Honey  
Toasted Nuts | Crackers*

## Pasta et Rice PASTA AND RICE

\* House Made Hand Cut Pasta

**Acquerello Truffle Cheese Risotto** 32  
*Grana Padano | Truffle & Mushroom Paste  
White Truffle Oil*

**Tagliatelle 'Corsican' Carbonara** 32  
*(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.*

**Tagliatelle Bolognese** 24  
*Beef Ragout | Barolo Red Wine  
Tomato Sauce*

**Cavatelli Pasta** 28  
*Squid | Crab | Amalfi Lemon | Red Bombay Onions  
Baby Spinach | Lemon Zest  
Laudemio Extra Virgin Olive Oil*

# 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 Purée | 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 Caramelized Shallots with Aged Balsamic Vinegar*
- Vegetable Moussaka** 18  
*Layers of Zucchini | Potatoes | Eggplant Tomatoes | Béchamel Sauce*
- Sol & Ora Burger** 30  
*Wagyu Beef Patty MS8 | Cheddar Cheese Roma Tomatoes | Bacon | Lettuce Honey Oat Bun | Fries | Truffle Mayo*

### APPETIZERS SIDES

- Sol & Ora Parmesan Fries** 12  
*Smoked Aioli*
- Grilled Asparagus** 14  
*White Corn | Tomatoes | Lime Vinaigrette*

### CIABATTA ROMANA PIZZA

- Ciabatta Romana Parma Pizza** 32  
*Parma Ham | Mushrooms | Arugula | Honey Truffle Cream*
- Ciabatta Romana Pesto Pizza** 32  
*Prawns | Trapanese Pesto | Pecorino Cheese Toasted Almonds*
- Ciabatta Romana 4 Cheese Pizza (V)** 32  
*4 Cheese | Acacia Honey | Black Pepper | Rocket*
- Ciabatta Romana Truffle Pizza (V)** 32  
*Mixed Wild Mushrooms | Feta Cheese Fresh Thyme | Rocket | Truffle Aioli*

### DESSERTS

- Tiramisu** 18  
*Savoiardi Biscuits | Coffee Syrup Mascarpone Cream*
- Warm Orange Pie** 16  
*Vanilla Ice Cream | Toasted Almonds Candied Orange*  
3  
*\*Additional Scoop of Ice 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.**

# COMMUNAL MENU



**\$68++ per person**

*(Our Communal Menu serves the whole table)*

## 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

*(For groups of 4 and above, both Seafood & Meat Platter will be served)*

### 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 | Savoiardi Biscuits | Coffee Syrup | Mascarpone Cream  
Warm Orange Pie with Toasted Almonds & Candied Orange



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

*All prices are subjected to 10% service charge & prevailing government taxes.*

# KIDS MENU

\$22++ per child

**Cream of Mushroom Soup**

**Fish & Chips**

Tempura Fish | Fries | Mixed Greens | Tartare Sauce |  
Tomato Ketchup | Lemon

Or

**Spaghetti Carbonara**

Bacon | Cream | Parmesan Cheese | Egg Yolk

Or

**Crispy Fried Chicken**

Fries | Mixed Greens | Lime Mayonnaise | Tomato Ketchup

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**Dessert**

*Option to Top Up for \$9*

**Waffle with Ice Cream**

Almond Flakes | Vanilla Ice Cream |  
Hershey Chocolate sauce

Or

**Chocolate Sundae Ice Cream**

Vanilla Ice Cream | Berries | Hershey Chocolate Sauce

