



	Brioche 'Parker' Loaf (V) Black Olive Tapenade   French Pamplie Butter	8	Mashed Potato   Garlic & Amontillado Praline Fried Parsley   Chili Oil
	Crispy Cod Fritters Sage   Cherry Tomatoes House-Made Spicy Dip	25	Yellowfin Tuna Salad Celeriac   Green Apple   Pine Nuts Marinated Tomatoes   Fermented Soy Caper Powder   White Balsamic Vinaigrette
	Sicilian Olives (V)	10	'La Bomba'
	Greek Falafel (V) Tzatziki	12	Spanish-Style Breaded Potato   Chicken Ragout Cayenne Pepper   Cheddar & Mozzarella Cheese Crushed Pistachio   Brava Sauce   Garlic Aioli
	Fried Padron Peppers (V) Maldon Sea Salt	13	<b>P</b> .
	'Petite Meze' Crispy Cod Fritters   Padron Peppers   Falafel Sicilian Olives   Pita Bread	22	Frigas Secar
	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 & pickles
			Beretta Parma Ham (60 gm) Aged 18 Months
20	GUSTUS	سم	Coppa Ham (60 gm)



Capers | Tomatoes | Cucumber | Bell Peppers

Feta Cheese | Olives

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

Serrano Ham (60 gm)

Wagyu Bresaola (60 gm)

Roasted Gilmar Octopus

27

18

18

18

Supplement \$7

Supplement \$10

39



\* House Made Hand Cut Pasta

Acquerello Truffle Cheese Risotto (V) 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 Onions Baby Spinach   Lemon Zest Laudemio Extra Virgin Olive Oil	28









Brioche 'Parker' Loaf (V)
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 | Mussels
East Coast Australian Bay Crays | Red Sea Prawns
Grilled Asparagus with White Corn & Tomato Salsa
Roasted Sweet Potatoes | 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

Pistachio Tiramisu

Ladyfinger Sponge | Avanti Coffee Toasted Sicilian Pistachio | Pistachio Mascarpone Cream

Warm Orange Pie with Toasted Almonds & Candied Orange







\$22++ per child

Cream of Mushroom Soup (V)

# Fish & Chips

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

Or

# Spaghetti Carbonara

Bacon | Parmesan Cheese | Egg Yolk | Cream

Or

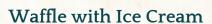
# Crispy Fried Chicken

Fries | Mixed Greens | Lime Mayonnaise | Tomato Ketchup



#### Dessert

Option to Top Up for \$9



Almond Flakes | Vanilla Ice Cream Hershey Chocolate Sauce

Or

#### Chocolate Sundae Ice Cream

Vanilla Ice Cream | Berries | Hershey Chocolate Sauce

