

DINNER MENU

TAPAS LIGHT SNACKS

Brioche 'Parker' Loaf (V)	8
<i>Black Olive Tapenade French Pamplie Butter</i>	
Crispy Cod Fritters	25
<i>Sage Cherry Tomatoes House-Made Spicy Dip</i>	
Sicilian Olives (V)	10
Greek Falafel (V)	12
<i>Tzatziki</i>	
Fried Padron Peppers (V)	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 *Additional Parma Ham</i>	
Greek Salad (V)	16
<i>Capers Tomatoes Cucumber Bell Peppers Feta Cheese Olives</i>	

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

Yellowfin Tuna Salad	18
<i>Celeriac Green Apple Pine Nuts Marinated Tomatoes Fermented Soy Caper Powder White Balsamic Vinaigrette</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 Dried Fruits Mostarda Honey Toasted Nuts Crackers</i>	

Pasta et Rice PASTA AND RICE

* House Made Hand Cut Pasta

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

Tagliatelle 'Corsican' Carbonara	32
<i>(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.</i>	

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

Cavatelli Pasta	28
<i>Squid Crab Amalfi Lemon Red Bombay Onions 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

RESTAT MAINS

Salmon Meunière 32
Ratatouille | Brown Butter
Pomme Purée | Gribiche Sauce

Free-Range Chicken Milanese 28
Oat & Quinoa Crumbs | Crispy Potatoes
Rocket Salad | Fresh Lemon | Salsa Verde

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.**

Roasted 1824 Wagyu Striploin 44
MB 3/4 200gm
Roasted New Potatoes | Rocket Salad
Parmesan Cheese | Smoked Salt | Chimichurri

Vegetable Moussaka (V) 18
Layers of Zucchini | Potatoes | Eggplant
Tomatoes | Béchamel Sauce

Australian Stanbroke Wagyu 30
Beef Burger
Wagyu Beef Patty MS8 | Cheddar Cheese
Roma Tomatoes | Bacon | Lettuce
Honey Oat Bun | Fries | Truffle Mayonnaise

ASTAT 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

Pistachio Tiramisu 18
Ladyfinger Sponge | Avanti Coffee
Toasted Sicilian Pistachio
Pistachio Mascarpone Cream

Warm Orange Pie 16
Vanilla Ice Cream | Toasted Almonds
Candied Orange
***Additional Scoop of Ice Cream** 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

(Our Communal Menu serves the whole table)

Bread Service

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



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

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KIDS MENU



\$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

Waffle with Ice Cream

Almond Flakes | Vanilla Ice Cream
Hershey Chocolate Sauce

Or

Chocolate Sundae Ice Cream

Vanilla Ice Cream | Berries | Hershey Chocolate Sauce

