

# DINNER MENU

## TAPAS LIGHT SNACKS

<b>Brioche 'Parker' Loaf (V)</b>	8
<i>Black Olive Tapenade   French Pamplie Butter</i>	
<b>Crispy Cod Fritters</b>	25
<i>Sage   Cherry Tomatoes House-Made Spicy Dip</i>	
<b>Sicilian Olives (V)</b>	10
<b>Greek Falafel (V)</b>	12
<i>Tzatziki</i>	
<b>Fried Padron Peppers (V)</b>	13
<i>Maldon Sea Salt</i>	
<b>'Petite Meze'</b>	22
<i>Crispy Cod Fritters   Padron Peppers   Falafel Sicilian Olives   Pita Bread</i>	
<b>Gambas Al Ajillo</b>	26
<i>Red Sea Prawns   White Wine   Garlic Bird's Eye Chili   Parsley</i>	

## GUSTUS APPETISERS

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

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

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

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

## Frigas Secat COLD CUTS

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

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

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

## Pasta et Rice PASTA AND RICE

\* House Made Hand Cut Pasta

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

<b>Tagliatelle 'Corsican' Carbonara</b>	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>	

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

<b>Cavatelli Pasta</b>	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.**



Sol & Ora

# 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 Chicken Milanese  
Roasted 1824 Wagyu Striploin MB 3/4  
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



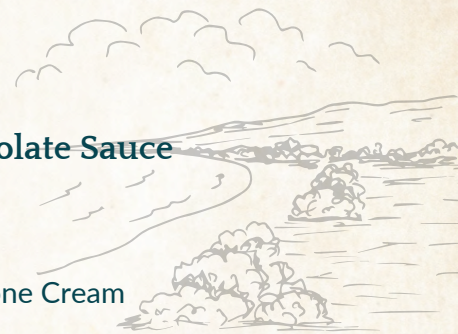
## Sharing of Desserts

**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

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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

