

Sol & Ora

WEEKEND BRUNCH MENU

BOTTOMLESS BRUNCH

2 hours free flow | \$48++
Top up \$25++ for additional 1 hour

Beverages included:

Vodka | Gin | Rum | Whiskey | Tequila | Prosecco | Mimosa

BRUNCH FAVOURITES

Brioche 'Parker' Loaf (V) <i>Black Olive Tapenade French Pamplie Butter</i>	8	Bagel Eggs Benedict <i>Poached Eggs Smoked Hollandaise</i>	20
Avocado Toast (V) <i>Sliced Avocado Sliced Truffles Avocado Purée Cherry Tomatoes Persian Feta Cheese Toasted Sesame Seeds Toasted Sourdough</i>	28	Option of: Ham or Smoked Salmon	4
Option for vegetarians: Grilled Corn or Grilled Portobello Mushroom	4	Sol & Ora Fontina Scrambled Egg <i>Fontina Cheese Scrambled Eggs Crispy Bacon Roasted Roma Tomatoes Toasted Sourdough Roasted Button Mushrooms</i>	22
*Additional Smoked Salmon			
Classic Chicken & Waffles <i>Waffle Stack Fried Chicken Grated Cheese Thyme served with Maple Syrup</i>	28		

PART I GUSTUS APPETISERS

Yellowfin Tuna Salad <i>Celeriac Green Apple Pine Nuts Marinated Tomatoes Caper Powder Fermented Soy White Balsamic Vinaigrette</i>	18	Roasted Gilmar Octopus <i>Mashed Potato Garlic & Amontillado Praline Fried Parsley Chili Oil</i>	27
'La Bomba' <i>Spanish-Style Breaded Potato Chicken Ragout Cayenne Pepper Cheddar & Mozzarella Cheese Crushed Pistachio Brava Sauce Aioli</i>	18	Burrata <i>Tomato Relish Cornichons Lemon Zest Toasted Walnuts Arugula Balsamic Reduction</i>	25
'Petite Meze' <i>Crispy Cod Fritters Padron Peppers Falafel Sicilian Olives Pita Bread</i>	22	Additional Parma Ham	12

Kindly inform us about your dietary requirements and/or food allergies upon ordering.
All prices are subjected to 10% service charge & prevailing government taxes.

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PART II

RESTAURANT MAINS

Tagliatelle 'Corsican' Carbonara (Prepared at the Table) <i>Pancetta Free-Range Yolk Pecorino Cheese Black Pepper</i> *Kindly note that a waiting period of 15 minutes is required.	32
Cavatelli Pasta <i>Squid Crab Amalfi Lemon Red Bombay Onions Baby Spinach Lemon Zest Laudemio Extra Virgin Olive Oil</i>	28
Overloaded Cavatelli 'Mac' & Cheese <i>Truffle & Bacon Crumbs Cheddar Mozzarella Sliced Truffle Béchamel</i>	32
Additional Smoked Salmon	4
Free-Range Chicken Milanese <i>Oat & Quinoa Crumbs Crispy Potatoes Rocket Salad Fresh Lemon Salsa Verde</i>	28
Australian Stanbroke Wagyu Beef Burger <i>Wagyu Beef Patty MS8 Cheddar Cheese Roma Tomatoes Bacon Lettuce Truffle Mayonnaise Honey Oat Bun Fries</i>	30
Salmon Meunière <i>Ratatouille Brown Butter Pomme Purée Gribiche Sauce</i>	32
Roasted 1824 Wagyu Striploin MB 3/4 200 gram <i>Roasted New Potatoes Rocket Salad Parmesan Cheese Smoked Salt Chimichurri</i>	44
Ciabatta Romana Pizza <i>Parma Ham Mushrooms Honey Arugula Truffle Cream</i>	32

PART III

Aspettando SIDES

Sol & Ora Parmesan Fries <i>Smoked Aioli</i>	12
Grilled Asparagus <i>White Corn Tomatoes Lime Vinaigrette</i>	14

PART IV

Demerita DESSERTS

Pistachio Tiramisu <i>Ladyfinger Sponge Toasted Sicilian Pistachio Avanti Coffee Pistachio Mascarpone Cream</i>	18
Churros Con Chocolate <i>Pecan Nuts Chocolate Dip Vanilla Ice Cream</i>	16
Greek Bougatsa <i>Custard Cream with Crispy Filo Pastry and Cinnamon Sugar</i> *Kindly note that a waiting period of 20 minutes is required.	14
Warm Orange Pie <i>Vanilla Ice Cream Toasted Almonds Candied Orange</i>	16
Additional Scoop of Ice Cream	3