



Sol & Ora

Valentine's Day

4-COURSE DINNER MENU

14 FEBRUARY 2025

4-COURSE DINNER WITH A SINGLE ROSE | \$268++ PER COUPLE

4-COURSE DINNER WITH A BOTTLE OF MOËT & ROSE BOUQUET | \$368++ PER COUPLE

His & Hers Welcome Cocktail

Sol & Ora Bread Service

Broiche Parker Roll | French Pamplie Butter | Sundried Tomato Tapenade

Amuse Bouche

*Tuna | Sea Urchin
Foie Gras | Balsamic*

1ST COURSE

Hokkaido Scallop & Lobster Tart

Gruyère Cheese Custard | Thyme | Seasonal Truffle

2ND COURSE

Porcini Ravioli

Oxtail Ragout | Radish | Parmesan Foam | Amarone Jus

3RD COURSE

(Please select one main course)

Roasted White Cod

Stuffed with Ricotta & Spinach | Broccolini | Pumpkin Purée | Caper & Lemon Butter Sauce

OR

Wood-Fired Beef Tenderloin

Manchego Cheese | Roasted Asparagus | Smoked Pomme Purée | Piquillo Pepper Sauce

4TH COURSE

Raspberry Rose Mille-Feuille

Rose-Scented Pastry Cream | Passion Fruit Custard | Fresh Raspberries | Mango Sorbet

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

