



Sol & Ora

# Easter Bruncha Piccola

À la Carte Buffet Brunch

18 April- 20 April | 12pm-4pm

Adults \$68++ Per Pax | Kids \$38++ Per Pax

---

Curry & Potato Empanadillas with Yoghurt (V)

-

Fried Toasties with Cheddar Cheese, Kaya & Oat (V)

-

Prawn & Salmon Tofu Skin with Ebiko & Wasabi Mayo

-

Hokkaido Scallop Tartare with Celeriac &  
White Corn Remoulade in Wafer Thin Tartlet

-

Pancake Stack with Berry Marmalade  
& Thyme Maple Syrup (V)

---

Fried Organic Egg with Truffle Caviar (V)

-

Mini Chicken Katsu Sliders with Slaw, Tomatoes,  
Truffle & Egg Mayonnaise

-

Cauliflower Florets with Yuzu Hollandaise Espuma (V)

-

Crispy Corn Tortilla with Marinated Crispy Pork  
with Romesco & Quail Egg

-

Laksa Shooters

*Kindly take note of the ingredients as they are not interchangeable  
All prices are subjected to 10% service charge & prevailing government taxes.*





Sol & Ora

# Easter Bruncha Piccola

À la Carte Buffet Brunch

18 April- 20 April | 12pm-4pm

Adults \$68++ Per Pax | Kids \$38++ Per Pax

---

Mini Otah Tartlet with Onion & Tomato Salsa

-  
Roasted Duck with Spring Onion, Sweet Sauce  
& Crepes

-  
La Bomba with Chicken Ragout & Brava Sauce

-  
Fried Glutinous Rice Ball with Ginger  
& Pandan Shooters (V)

-  
Foie Gras & Parmesan Ganache Cone

---

Double Chocolate Les Chou Chous

-  
Mini Churros with Irish Chocolate Sauce

-  
Strawberries with Chocolate & Pistachio

-  
Assortment of Mini Chocolate Eggs

-  
Milk Chocolate Coated Caramelized Almond Granita

## Bottomless Brunch

2 Hours Free Flow | \$48++

Top Up \$25++ for an additional hour

Beverages included:

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

*Kindly take note of the ingredients as they are not interchangeable.  
All prices are subjected to 10% service charge & prevailing government taxes.*