



Sol & Ora

Easter Bruncha Piccola

À la Carte Buffet Brunch

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

Sunday, 20 April | 12pm-3pm

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.*





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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

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