

Sol & Ora

DINNER MENU

TAPAS

LIGHT SNACKS

Brioche 'Parker' Loaf (V) 8

Black Olive Tapenade | French Pamplie Butter

Crispy Cod Fritters 25

Sage | Cherry Tomatoes

House-Made Spicy Dip

Sicilian Olives (V) 10

Greek Falafel (V) 12

Tzatziki

Fried Padron Peppers (V) 13

Maldon Sea Salt

'Petite Meze' 22

Crispy Cod Fritters | Padron Peppers | Falafel

Sicilian Olives | Pita Bread

Gambas Al Ajillo 26

Red Sea Prawns | White Wine | Garlic

Bird's Eye Chili | Parsley

Roasted Gilmar Octopus 27

Mashed Potato | Garlic & Amontillado Praline

Fried Parsley | Chili Oil

Yellowfin Tuna Salad 18

Celeriac | Green Apple | Pine Nuts

Marinated Tomatoes | Fermented Soy

Caper Powder | White Balsamic Vinaigrette

'La Bomba' 18

Spanish-Style Breaded Potato | Chicken Ragout

Cayenne Pepper | Cheddar & Mozzarella Cheese

Crushed Pistachio | Brava Sauce | Garlic Aioli

Frigas Secat

COLD CUTS

Selection of 2 Cold Cuts 18

All cold cuts served with sourdough & pickles

Beretta Parma Ham (60 gm)

Aged 18 Months

Coppa Ham (60 gm)

Serrano Ham (60 gm)

Supplement \$7

Wagyu Bresaola (60 gm)

Supplement \$10

GUSTUS

APPETISERS

Burrata 25

Tomato Relish | Cornichons | Lemon Zest

Toasted Walnuts | Arugula | Balsamic Reduction

**Additional Parma Ham*

Greek Salad (V) 16

Capers | Tomatoes | Cucumber | Bell Peppers

Feta Cheese | Olives

The Sol & Ora Grande Platter 39

Chef's Selection of Artisanal Cheeses & Cold Cuts

Dried Fruits | Mostarda | Honey

Toasted Nuts | Crackers

Pasta et Rice

PASTA AND RICE

* House Made Hand Cut Pasta

Acquerello Truffle Cheese Risotto (V) 32

Grana Padano | Truffle & Mushroom Paste

White Truffle Oil

Tagliatelle 'Corsican' Carbonara 32

(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.**

Tagliatelle Bolognese 24

Beef Ragout | Barolo Red Wine

Tomato Sauce

Cavatelli Pasta 28

Squid | Crab | Amalfi Lemon | Red Bombay Onions

Baby Spinach | Lemon Zest

Laudemio Extra Virgin Olive Oil

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 MB 3/4 200gm 44

Roasted New Potatoes | Rocket Salad
Parmesan Cheese | Smoked Salt | Chimichurri

Australian Lamb Rack 'A La Plancha' 38

Rocket Salad | Mint | Yoghurt | Sugar Snap Peas
Tropa Onions | Verjus Dressing

Vegetable Moussaka (V) 18

Layers of Zucchini | Potatoes | Eggplant
Tomatoes | Béchamel Sauce

Australian Stanbroke Wagyu Beef Burger 30

Wagyu Beef Patty M8 | Cheddar Cheese
Roma Tomatoes | Bacon | Lettuce
Honey Oat Bun | Fries | Truffle Mayonnaise

Asate SIDES

Sol & Ora Parmesan Fries 14

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

Desenita 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

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COMMUNAL MENU

\$78++ 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 Rack
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

Vanilla Ice Cream | Toasted Almonds Candied Orange

Kindly take note that our communal menu is subject to availability, and ingredients 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

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

● **Kindly take note of the ingredients as they are not interchangeable** ●

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