



DINNER MENU



Brioche 'Parker' Loaf (V)
Black Olive Tapenade | French Pamplie Butter

8 **Roasted Gilmar Octopus** 27

Crispy Cod Fritters

25 **Roasted Gilmar Octopus** 27

Sage | Cherry Tomatoes
House-Made Spicy Dip

Sicilian Olives (V)

10 **Yellowfin Tuna Salad** 18

Greek Falafel (V)

12 **Yellowfin Tuna Salad** 18

Tzatziki

Fried Padron Peppers (V)

13 **'La Bomba'** 18

Maldon Sea Salt

'Petite Meze'

22 **'La Bomba'** 18

Crispy Cod Fritters | Padron Peppers | Falafel
Sicilian Olives | Pita Bread

Gambas Al Ajillo

26 **Selection of 2 Cold Cuts** 18

Red Sea Prawns | White Wine | Garlic
Bird's Eye Chili | Parsley

All cold cuts served with sourdough & pickles

Burrata

Beretta Parma Ham (60 gm)

Tomato Relish | Cornichons | Lemon Zest
Toasted Walnuts | Arugula | Balsamic Reduction
*Additional Parma Ham

Aged 18 Months

Greek Salad (V)

Coppa Ham (60 gm)

Capers | Tomatoes | Cucumber | Bell Peppers
Feta Cheese | Olives

Serrano Ham (60 gm)

Supplement \$7

25 **Wagyu Bresaola** (60 gm) Supplement \$10

The Sol & Ora Grande Platter

39

12 **The Sol & Ora Grande Platter** 39

Chef's Selection of Artisanal Cheeses & Cold Cuts
Dried Fruits | Mostarda | Honey
Toasted Nuts | Crackers

Acquerello Truffle Cheese Risotto (V)

32 **Tagliatelle Bolognese** 24

Grana Padano | Truffle & Mushroom Paste
White Truffle Oil

Beef Ragout | Barolo Red Wine
Tomato Sauce

Tagliatelle 'Corsican' Carbonara

32 **Cavatelli Pasta** 28

(Prepared at the Table)

Squid | Crab | Amalfi Lemon | Red Bombay Onions
Baby Spinach | Lemon Zest
Laudemio Extra Virgin Olive Oil

Pancetta | Free-Range Yolk | Grana Padano

Pecorino Cheese | Black Pepper

*Kindly note that a waiting period of
15 minutes is required.

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

Pasta et Rice

PASTA AND RICE

* House Made Hand Cut Pasta

Acquerello Truffle Cheese Risotto (V)

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Grana Padano | Truffle & Mushroom Paste
White Truffle Oil

Beef Ragout | Barolo Red Wine
Tomato Sauce

Tagliatelle 'Corsican' Carbonara

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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 <i>*Serves 2 pax</i> <i>*Kindly note that a waiting period of 20 minutes is required.</i>	
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 Tropea Onions Verjus Dressing	
Vegetable Moussaka (V)	18
Layers of Zucchini Potatoes Eggplant Tomatoes Béchamel Sauce	
Australian Stanbroke Wagyu Beef Burger	30
Wagyu Beef Patty MS8 Cheddar Cheese Roma Tomatoes Bacon Lettuce Honey Oat Bun Fries Truffle Mayonnaise	
Hoster 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	

Desserita 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 <i>*Additional Scoop of Ice Cream</i>	3
Churros Con Chocolate	16
Pecan Nuts Chocolate Dip Vanilla Ice Cream	
Greek Bougatsa	14
Custard Cream with Crispy Filo Pastry and Cinnamon Sugar <i>*Kindly note that a waiting period of 20 minutes is required.</i>	

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.



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

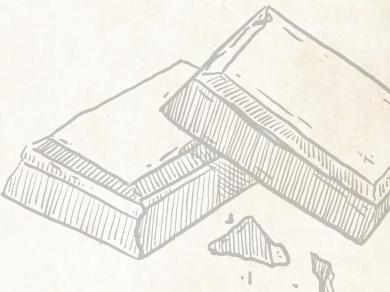
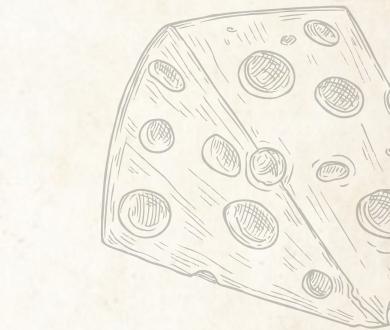
Waffle with Ice Cream

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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