

Chef's SPECIALS



Spanish Anchovy, Avocado & Tomato Crackers | \$16**

Tapas



'Giant Fries' Crispy layered Patatas Bravas, Salsa Brava & Aioli | \$16**



Appetiser

Loaded Hummus and Tzatziki Dips, Cherry Tomatoes, Cucumber, Marjoram, Taco Crackers | \$26**

Main

'Cote de Boeuf'

Grilled 600G US Linz R OP-Ribs on the bone | \$130**
Sauce Au Poivre | Green Peppercorn Sauce
Buttered French Beans with Almonds | French Fries
(2-3 pax sharing)



Sol & Ora

DINNER MENU

TAPAS LIGHT SNACKS

Brioche 'Parker' Loaf (V)	8	Roasted Gilmar Octopus	27
<i>Black Olive Tapenade French Pamplie Butter</i>		<i>Mashed Potato Garlic & Amontillado Praline Fried Parsley Chili Oil</i>	
Crispy Cod Fritters	25	Yellowfin Tuna Salad	18
<i>Sage Cherry Tomatoes House-Made Spicy Dip</i>		<i>Celeriac Green Apple Pine Nuts Marinated Tomatoes Fermented Soy Caper Powder White Balsamic Vinaigrette</i>	
Sicilian Olives (V)	10	'La Bomba'	18
Greek Falafel (V)	12	<i>Spanish-Style Breaded Potato Chicken Ragout Cayenne Pepper Cheddar & Mozzarella Cheese Crushed Pistachio Brava Sauce Garlic Aioli</i>	
Fried Padron Peppers (V)	13		
<i>Maldon Sea Salt</i>			
'Petite Meze'	22		
<i>Crispy Cod Fritters Padron Peppers Falafel Sicilian Olives Pita Bread</i>			
Gambas Al Ajillo	26		
<i>Red Sea Prawns White Wine Garlic Bird's Eye Chili Parsley</i>			

Frigas Secat COLD CUTS

Selection of 2 Cold Cuts	18
<i>All cold cuts served with sourdough & pickles</i>	

Beretta Parma Ham (60 gm)
Aged 18 Months

Coppa Ham (60 gm)

Serrano Ham (60 gm) Supplement \$7

Wagyu Bresaola (60 gm) Supplement \$10

The Sol & Ora Grande Platter **39**

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

GUSTUS APPETISERS

Burrata	25
<i>Tomato Relish Cornichons Lemon Zest Toasted Walnuts Arugula Balsamic Reduction *Additional Parma Ham</i>	
Greek Salad (V)	16
<i>Capers Tomatoes Cucumber Bell Peppers Feta Cheese Olives</i>	

Pasta et Rice PASTA AND RICE

* House Made Hand Cut Pasta

Acquerello Truffle Cheese Risotto (V)	32	Tagliatelle Bolognese	24
<i>Grana Padano Truffle & Mushroom Paste White Truffle Oil</i>		<i>Beef Ragout Barolo Red Wine Tomato Sauce</i>	
Tagliatelle 'Corsican' Carbonara (Prepared at the Table)	32	Cavatelli Pasta	28
<i>Pancetta Free-Range Yolk Grana Padano Pecorino Cheese Black Pepper *Kindly note that a waiting period of 15 minutes is required.</i>		<i>Squid Crab Amalfi Lemon Red Bombay Onions Baby Spinach Lemon Zest Laudemio Extra Virgin Olive Oil</i>	

*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.*
- Angus Ribeye Steak MB2** 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

Aspet

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
**Kindly note that a waiting period of 20 minutes is required.*

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
Angus Ribeye Steak MB2
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

