

Sol & Luna WHEN SOL MET LUNA

3-Course Menu | \$118++ Per Pax

Available on 13 to 15 February 2026

APPETISERS

Hamachi Crudo

Amberjack | Pickled Onion | Coriander | White Corn
Balsamic Vinaigrette

OR

Pistachio Beetroot Hummus (V)

Beetroot | Hummus | Pistachio | Arugula | Fennel | Crostini

OR

Foie Gras Bruschetta

Foie Gras Mousse | Toasted Sourdough | Red Wine
Caramelized Onion | Raspberry Crisp

MAIN COURSE

Argentinian Beef Tenderloin

Sweet Potato Purée | US Asparagus | Truffle Red Wine Jus

OR

Salmon Florentine

Spinach | Button Mushroom | Pomme Purée | Lemon Zest
Gribiche Sauce

OR

Truffle Porcini Mushroom Tortellini (V)

Ricotta Cheese | Wild Mushroom Ragout | Truffle Sauce
Chives | Fried Sage

DESSERT

Pistachio Tiramisu

Ladyfinger Sponge | Avanti Coffee | Pistachio Mascarpone Cream
Summer Berries | Toasted Sicilian | Pistachio

OR

Dark Chocolate Fondant

Vanilla Ice Cream | Dark Chocolate Crumb | Berry Coulis
Crème Anglaise

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