

SOLO'S CLASSICS SET DINNER

4-COURSE MENU \$88

STARTER

BRANZINO

thin sliced seabass with light lemon emulsion, chopped shallot, pimento and chives



PASTA

PAPPADELLE

homemade with slow braised pork ragout, herbs and Marsala wine



MAIN COURSE

POLIPO

braised and grilled octopus, orange potatoes, refreshing cherry tomato salad and Taggiasche olives

OR

GUANCIA DI MANZO

36 hours slow cooked beef cheek in Sangiovese wine, with soft potato puree and sautéed Spinach



DESSERT

IL SOLO TIRAMISU

fluffy mascarpone cream, savoiardi bisquit cocoa and coffee



(V) Vegetarian

All prices are subject to 10% service charge and 7% GST

SOLO'S GOURMET SET DINNER

5-COURSE MENU \$128

STARTER

FEGATO GRASSO

pan seared foie gras with spiced, roasted sunchoke puree and chicken jus

SOUP

BISQUE D'ASTICE

smoky lobster soup flavoured with anise and orange

PASTA

TAGLIOLINI

hand crafted with sea urchin, lightly tossed with smoky uni sauce tarragon and lemon zest

MAIN COURSE

ROMBO

light simmered Mediterranean turbot served with crustaceans cioppino and roasted garlic kale

OR

FARAONA

guinea fowl sous vide breast, extra virgin olive oil confit leg oven baked banana shallot and natural jus

DESSERT

TORTA AL LIMONE

Amalfi lemon and white chocolate curd cake with strawberries and basil

(V) Vegetarian

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