

SOLO's Festive Gourmet Set Menu

5-COURSE MENU \$148/PAX [MIN 2 PAX]

Starters

CAPPENSANTE add Uni +\$12

Fresh scallops carpaccio | smoked pepper caviar | clementine & sea urchin dressing

FEGATO GRASSO

Pan seared foie gras | raspberries sauce | chestnut puree

Pasta

AGNOLOTTI add TRUFFLE +\$10

Wagyu beef cheek agnolotti | butter emulsion | natural jus

Main Course

BARRAMUNDI

Grilled Rimini style wild barramundi | crustaceans fregola risotto | olives & parsley

OR

MAIALE

Wood-fired Iberico pork chop | wild forest mushrooms & confit apple sauce

OR

WAGYU +\$20

Wood fired wagyu sirloin MB5 | beetroot puree | glazed white carrots | salsa verde

Dessert

TARTELLETTA DI MELE

Caramelized apple tart | cinamon orange custard | vanilla gelato

OR

IL SOLO TIRAMISU +\$6

Fluffy mascarpone cream, savoiardi bisquit cocoa and coffee

OR

FORMAGGI ITALIANI - ADD +\$15 | +\$28 FOR 2

Chef's selection of 3 | selection of regional Italian cheeses | homemade orange compote | spiced walnuts

Please inform us of any dietary restrictions or allergies

Service charge and prevailing government taxes not included.

Prices are in SGD.

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