



SOLO & LES DUCS

An ode to Singapore

13th Aug 2025

This collaboration is our humble tribute to Singapore 60 years of independence. Two culinary worlds, French & Italian come together to honour one nation we call home. We present a menu crafted with love, heritage, and a global embrace.

SOLO

RISTORANTE

CHEF SIMONE



Les Ducs
FRENCH FUN DINING

CHEF LOUIS



STARTERS

Stuffed Seadas puff, Fresh Sardinian's Pecorino

*"Baonini" stuffed with Mortadella, Pistachio Pesto
Stracciatella*

Chilli Octopus & Potato Choux

TO CONTINUE

*Sambal Marinated Wagyu Beef Tenderloin Carpaccio,
Keffir lime leaf*

Confit eggplant , Crispy garlic & basil salad

MAINS

Prawn & Pork tortellini, Crustaceans laksa Soup

*Roasted Suckling Pig Porchetta, Herbs &
Chuan Chuan spices*

Seabass Satay , Coriander & Peanuts Salsa verde

DESSERTS

*Bologna's Rice cake lemon grass, Gula Melaka
& Calamansi Anglaise*

Pandan Tiramisu Coconut & Oat Crumble