



LUNA *e*/ SOL



OUR FOOD PHILOSOPHY

At the heart of our kitchen lies a philosophy that honours tradition while embracing refinement. Headed by our Corporate Chef Ganesh Gaonkar, under the guidance of Chef Jason Hudanish, our food is crafted on the pillars of French technique, Swiss Alpine honesty, and Italian simplicity.

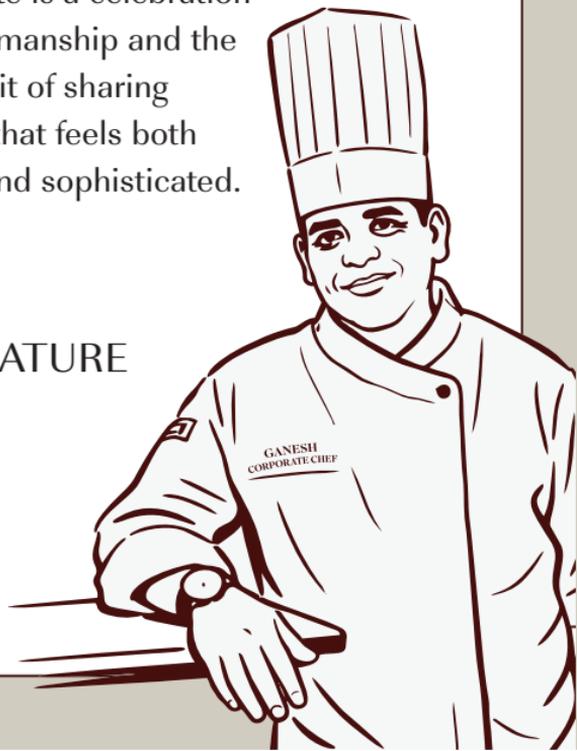
We believe boldness lies not in fusion, but in precision - in allowing authentic flavours to shine through restraint, balance and care.

From petit pains, delicate risottos to breads, butters and handmade pastas.

Every plate is a celebration of craftsmanship and the spirit of sharing food that feels both soulful and sophisticated.

CHEF'S SIGNATURE

-  VEGETARIAN
-  NON VEGETARIAN
-  EGG



SOUPS

CARROT SOUP

Almond Cream, Crispy Croutons, Almond Slivers

CREAM OF WILD MUSHROOM

Mushroom Soup With Shiitake, Oyster Mushroom & Porcini

MINISTRONE

Tomato Broth With Zucchini, Carrot, Leek, Celery & Spinach

HERBED BROCCOLI

Pesto Flavoured With Broccoli Florets

CHOICE OF PROTEIN

Vegetable | Chicken | Prawns

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SALADS

HEART OF ROMAINE CAESAR 🌿

Baby Gem, Greek Yogurt-Caesar Dressing,
Sourdough Chunks, Parmesan

BEET CARPACCIO 🌿

Sliced Beets, Goat Cheese, Roasted Hazelnuts, Olive Oil,
Onion, Pink Peppercorn & Fried Capers

CHARRED BROCCOLI SALAD 🌿

Broccoli, Green Beans, Heart Of Palm, Cumin Sherry Vinaigrette

👩‍🍳 PEAR & ENDIVE 🌿

Wine Poached Pears, Frisée, Caramelized Walnuts, Blue Cheese

👩‍🍳 WATERMELON & FETA 🌿

Fresh Basil, Arugula Drizzled With Honey And Whipped Feta

GREQUE FRESH GREENS 🌿

Crumbled Feta, Kalamata Olives, Cucumber, Red Onion &
Coloured Peppers In Homemade Honey Mustard & Lemon Vinaigrette

SALMON CARPACCIO 🐟

House Smoked Salmon, Caper, Cream Cheese, Dill, Lemon Vinaigrette

CHOICE OF PROTEIN

Cottage Cheese | Chicken | Seafood | Parma Ham

🌿 VEGETARIAN 🐟 NON VEGETARIAN 🥚 EGG 👩‍🍳 CHEF'S SIGNATURE

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SMALL PLATES

BREAD BASKET 🌿

(Focaccia, Multigrain Baguette, Fresh Bread Rolls, Lavash)

Served With Olive Oil, Selection Of Butter,
Heirloom Tomatoes & House Special Liquid Butter

👨🍳 **FRENCH FRIES** 🌿

SELECTION:

Classic Sea Salt
Parmesan & Parsley
Truffle Oil & Parmesan

GARLIC CROSTINI 🌿

Home Made Crunchy Bread, Garlic, Liquid Butter, Sea Salt

HALLOUMI BRUSCHETTA 🌿

Greek Cheese, Jalapeños, Olive, Basil Pesto
Roma Tomatoes, Balsamic Reduction

👨🍳 **TRUFFLE EDAMAME** 🌿

Steamed Edamame With Truffle

RICOTTA POPPERS 🌿

Golden Risotto Croquetas With A Soft Ricotta Heart

JALAPEÑO & CHEDDAR POPPERS 🌿

Served With Sundried Tomato Aioli

👨🍳 **CRISPY CALAMARI** 🌿

Calamari, Tartar, Hot Sauce

🌿 VEGETARIAN 🍷 NON VEGETARIAN 🥚 EGG 👨🍳 CHEF'S SIGNATURE

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ANTIPASTI

STUFFED MUSHROOM 🌿

With Chèvre & Spiced Cottage Cheese With A Sweet & Tangy Homemade Barbeque Sauce

GRILLED ASPARAGUS 🌿

Grilled Green Asparagus, Basil And Caper Mayonnaise

CARCIOFINI 🌿

Roasted Artichoke In Extra Virgin Olive Oil

OLIVE MARINATE 🌿

Marinated Mixed Olives

ZUCCHINE ALLA GRIGLIA 🌿

Roasted Zucchini, Garlic, Mint, Chilli

MELANZANE ALLA GRIGLIA 🌿

Roasted Eggplant, Garlic, Mint, Chilli

HERBED CHICKEN 🍗

Grilled And Served With Home-Made Aioli

ALICI MARINATE 🍗

Marinated Anchovy, Chilli, Italian Parsley

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MINI BAGUETTES

TOMATO & BRIE PROVENÇAL 🍅

Roasted Cherry Tomatoes, Brie, Herbed Butter, Rucola
675

WILD MUSHROOMS & TRUFFLE 🍄

Wild Mix of Mushrooms, Mushroom Pâté, Truffle Cream,
Fig Jam, Lollo Rosso
675

🥗 **VERTE COTTAGE CHEESE** 🍅

Basil Pesto, Cottage Cheese, Bell Peppers, Microgreens
675

BBQ CHICKEN 🍗

Tender Pulled Chicken With Scallions In Spiced
Homemade BBQ Sauce
795

🥗 **CHICKEN ESCABECHE** 🍗

Shredded Chicken Confit, Citrusy Escabeche Marinade, Olive Tapenade
795

SERRANO & BUFFALO MOZZARELLA 🍗

Parma Ham, Buffalo Mozzarella, Balsamic Vinegar, Basil
795

FONDUE GRANDE

CLASSIC CHEESE 🍷

Gruyère , Emmental, Cheddar & Parmesan Cheese
895

JALAPEÑO & SUNDRIED TOMATO 🍷

Jalapeño & Sun Dried Tomato In Classic Cheese Fondue
895

SWEET PEPPER CONFIT 🍷

Garlic, Yellow Cheddar, Gruyère, Parmesan Served With Garlic Croutons
895

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STARTERS

GOLDEN SOL PATATA

Whole Roasted Potato With Warm Herb Butter And Fresh Citrus

PATATAS DUO

Marj-Spiced Baby Potatoes, Sweet Potatoes, Pimentón, Honey

AVOCADO & TOMATO TARTINE

Avocado Chunks, Tomatoes, Goat Cheese, Pumpkin Seeds

BEETROOT TARTINE

Beetroot, Plums, Feta Mousse, Caramelized Walnuts

QUICHE FLORENTINE

Creamy Spinach, Aged Cheddar, Parmesan

GNOCCHI

PREPERATION STYLES

 **COUS COUS:** Couscous Gnocchi, Buffalo Mozzarella, Pesto
À LA CREMÉ: Purple Potatoes Gnocchi, Spinach Sauce, Truffle, Parmesan

BAKED COTTAGE CHEESE

Cottage Cheese, Chef's Special Pesto Sauce

RICOTTA GNUDI

Fluffy Ricotta Dumplings Served With Chilled Salmorejo And Truffle Butter

RACLETTE

Molten Cheese Scraped Over Baked Potatoes And Pickles

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STARTERS

FISH & CHIPS 🌿

John Dory, House Fries, Tartar, Hot Sauce

QUICHE POULET 🍳

Chicken, Paprika, Greens, Creamy Egg Custard

SIGNATURE STYLE CHICKEN ROULADE 🌿

Chicken Breast, Olives, Dijon, Smoked Scamorza cheese, Served On Skewers

👨🍳 BUTTER GARLIC PRAWN 🌿

Prawn, Creamy Butter Garlic Sauce, Baguette, Lemon Slice

👨🍳 CHICKEN WINGS 🌿

PREPERATION STYLES

PIMENTÓN Y MIEL: Smoked Paprika, Garlic, Honey Glaze

BBQ: Hickory Smoked Bbq Sauce, Blue Cheese

AIL Y PARMESAN: Roasted Garlic & Parmesan

JAMAICAN JERK CHICKEN 🌿

Grilled Chicken Skewers Served With Home-Made Jerked Spice

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PASTA

SPICY RIGATONI

Rigatoni, Classic Home-made Spiced Tomato Sauce

AGLIO E OLIO

Spaghetti Tossed In Garlic, Olive Oil, Peperoncino, Herbs,
Olives, Toped With Parmesan Cheese

FETTUCCINE IN PORCINI CREAM SAUCE

Pasta In Porcini Cream Sauce With Sautéed Wild Mushrooms & Parmesan

BROCCOLI MAC-N-CHEESE

Rich Cheddar Cheese Sauce With Broccoli, Finished
With Truffle Oil Served With Toasted Baguette Slices

PENNE MAMMA ROSA

Cherry Tomato And Cheese Sauce, Coloured Peppers,
Broccoli, And Mushrooms

RIGATONI ALPESTO

Homemade Pesto, Sun Dried Tomatoes And Olives

ARMELLINO RAVIOLI

Spinach & Ricotta Ravioli, Basil Pesto, Bell Peppers, Black Olives

FETTUCCINE ALFREDO

Creamy Fettuccine, Parmesan Cheese, Cracked Pepper
Bell Peppers, Black Olives

FOREST FORAGE FETTUCCINE

Fettuccine Tossed With Sautéed Forest Mushrooms And Herbs

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MAINS

LASAGNA

Mushroom Ragout, Ricotta, Parmesan

VEGETABLE STROGANOFF

Potatoes, Carrots, Broccoli, Mushrooms,
Creamy Paprika Sauce, Arborio Rice

COTTAGE CHEESE STEAK

Chermoula Marinated Cottage Cheese, Topped With
Zucchini Spaghetti Served With Roasted Pepper Coulis

BUTTERNUT SQUASH RISOTTO

Arborio Rice, Cinnamon, Butternut Squash Purée,
Parmesan, Sage Butter

CHAMPAGNE RISOTTO

Cooked In Champagne, Asparagus, Creamy Porcini Mushrooms,
Chef's Special Sauce

RISOTTO PRIMAVERA

Risotto Primavera In A Creamy Tomato Base & Char Grilled Vegetables

AUBERGINE PARMIGIANA CLASSICO

Layers Of Baked Aubergine, Tomato Sauce And Melted Cheese

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MAINS

CRUSTACEANS PLATTER

Lobster, Jumbo Prawns, Lemon Garlic Butter Sauce,
Herb Flavoured Creamy Polenta

ROASTED CHICKEN WITH BLACK OLIVES

Grilled Chicken Roulade, Herbs, Ricotta, Mushrooms, Black Olives,
Baby Eggplant, Mashed Potatoes, Asparagus, Pepper Mushroom Sauce

PRAWNS & TRUFFLE RISOTTO

Prawns, Arborio Rice, Truffle, Microgreens

SEAFOOD STROGANOFF

Prawns, Squids & Fish, Creamy Paprika Sauce, Arborio Rice

ALFREDO & SCHNITZEL

Alfredo Mushroom, Fettuccine Alfredo, Crumb Fried Chicken,
Lemon, Sea Salt

LOBSTER THERMIDOR

Lobster, Wine Sauce, Paprika, Cream & Cheese

BRAISED LAMB SHANK

Lamb Shank, Sautéed Vegetables, Red Wine,
Mash, Rosemary, Herbs

HERB GRILLED CHICKEN

Grilled Chicken Breast, Olive Oil, Garlic, Rosemary,
Lemon, Roasted Vegetables, Red Wine Jus

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HOUSE FLATBREADS

CLASSIC MARGHERITA

Cherry Tomatoes, Mozzarella, Basil, Olive Oil 🌿

🍄 WILD MUSHROOMS & GRUYÈRE 🌿

Mixed Mushrooms, Caramelized Onion, Truffle Oil

SPICED PUMPKIN & GOAT CHEESE 🌿

Spiced Pumpkin, Chèvre, Pumpkin Seeds Honey, Garlic Chips

🍄 GRILLED VEGETABLE PESTO 🌿

Assorted Vegetables, Sundried Tomatoes, Basil Pesto,
Parmesan, Pine Nuts

SMOKED SCARMOZA 🌿

Smoked Tomato Sauce, Glazed Artichokes, Fresh Asparagus & Kalamata Olives

PAPRIKA COTTAGE CHEESE 🌿

Cottage Cheese, Paprika, Onions, Béchamel, Rucola, Olive Oil

CHOICE OF PROTEIN

Cottage Cheese | Chicken | Seafood | Parma Ham

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HOUSE FLATBREADS

CHICKEN PICCATA 🍴

Caper Butter, Chicken, Rucola, Parmesan

🍴 **SMOKED SALMON & DILL** 🍴

Smoked Salmon, Spiced Cream Cheese,
Capers, Red Onion, Fresh Dill

🍴 **PRAWNS VERTE** 🍴

Herbed Prawns, Cherry Tomatoes, Salsa Verte, Microgreens

CAJUN CHICKEN 🍴

With Caramelized Onions, Mushrooms & Sun Dried Tomatoes

🍴 **BBQ CHICKEN** 🍴

With Roasted Coloured Peppers & Jalapeños

CON SALCICCIA 🍴

Italian Chicken Sausage, Glazed Onion & Feta

PARMA HAM 🍴

Stracciatella, Ham Serrano, Heirloom Tomatoes,
Balsamic Reduction

SALSICCIA PICCANTE 🍴

Italian Pork Pepperoni, Spicy Salami, Black Olives

CHOICE OF PROTEIN

Cottage Cheese | Chicken | Seafood | Parma Ham

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DESSERTS

DARK CHOCOLATE TART

A Rich Dark Chocolate Tart Filled With A Vibrant Mixed Berry Compote, Crowned With Vanilla Bean Infused Whipped Cream And Maraschino Cherry

CLASSIC APPLE PIE

A Timeless Apple Pie With Tender Cinnamon-Spiced Apples Nestled In A Flaky Buttery Crust, Served Warm With A Scoop Of Vanilla Gelato

BASQUE CHEESECAKE

A Rustic Basque-Style Cheesecake With A Creamy, Caramelized Interior And A Signature Burnt Top, Offering A Velvety Texture With Hints Of Vanilla

VANILLA CRÈME BRÛLÉE

A Silky Vanilla Bean Custard With A Crisp, Caramelized Sugar Crust, Offering A Perfect Balance Of Creamy Richness And Delicate Crunch

TIRAMISU CLASSICO

A Traditional Italian Tiramisu With Layers Of Espresso-Soaked Savoiardi, Creamy Mascarpone, A Dusting Of Cocoa, Delivering A Timeless Balance Of Coffee And Sweetness

FLOURLESS PECAN FUDGE

Guilt-Free Indulgence That Captures The Nostalgic Taste Of Classic Fudge

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JAIN MENU

BREAD BASKET

(Focaccia, Multigrain Baguette, Lavash)

Served With Olive Oil, Selection Of Butter,
Heirloom Tomatoes & House Special Liquid Butter

HALLOUMI BRUSCHETTA

Greek Cheese, Jalapeños, Olive, Roma Tomatoes, Balsamic Reduction

TOMATO & BRIE PROVENÇAL

Roasted Cherry Tomatoes, Warm Brie, Herbed Butter, Rucola

VERTE COTTAGE CHEESE

Pesto, Cottage Cheese, Bell Peppers, Microgreens

CHARRED BROCCOLI SALAD

Charred Broccoli, Green Beans, Heart Of Plum, Vinaigrette

PEAR & ENDIVE SALAD

Poached Pears, Frisée, Caramelized Walnuts, Feta, Vinaigrette

AVOCADO & TOMATO TARTINE

Avocado Chunks, Tomatoes, Goat Cheese, Pumpkin Seeds

JALAPEÑO & CHEDDAR POPPERS

Served With Sundried Tomato Aioli

RICOTTA GNUDI

Fluffy Ricotta Dumplings Served With Chilled Salmorejo, Clarified Butter

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JAIN MENU

QUICHE FLORENTINE

Creamy Spinach, Aged Cheddar, Parmesan

BAKED COTTAGE CHEESE

Cottage Cheese, Special Pesto Sauce

SMOKED SCARMOZA

Smoked Tomato Sauce, Glazed Artichokes, Fresh Asparagus & Kalamata Olives

CLASSIC MARGHERITA FLATBREAD

Roasted Cherry Tomatoes, Mozzarella, Fresh Basil, Olive Oil

PAPRIKA COTTAGE CHEESE

Cottage Cheese, Paprika, Béchamel, Rucola, Olive Oil

SPICED PUMPKIN & GOAT CHEESE FLATBREAD

Spiced Pumpkin, Toasted Pumpkin Seeds, Goat Cheese, Rucola

GRILLED VEGETABLE PESTO FLATBREAD

Grilled Vegetables, Sundried Tomatoes, Basil Pesto, Parmesan, Pine Nuts

LASAGNA

Exotic Vegetables, Ricotta, Parmesan

RISOTTO PRIMAVERA

Risotto Primavera In A Creamy Tomato Base & Char Grilled Vegetables

SPICY RIGATONI

Rigatoni, Classic Homemade Spicy Sauce

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JAIN MENU

BROCCOLI MAC-N-CHEESE

Rich Cheddar Cheese Sauce With Broccoli,
Served With Toasted Baguette Slices



PENNE MAMMA ROSA

Cherry Tomato And Cheese Sauce, Coloured Peppers, Broccoli

RIGATONI ALPESTO

Homemade Pesto, Sun Dried Tomatoes And Olives

COTTAGE CHEESE STEAK

Chermoula Marinated Cottage Cheese, Topped With
Zucchini Spaghetti Served With Roasted Pepper Coulis

CHAMPAGNE RISOTTO

Cooked In Champagne, Asparagus, Alfredo Sauce



BUTTERNUT SQUASH RISOTTO

Arborio Rice, Butternut Squash Purée, Parmesan, Butter, Sage



ARMELLINO RAVIOLI

Spinach & Ricotta Ravioli, Basil Pesto,
Sundried Tomatoes, Black Olives

FETTUCINE ALFREDO

Creamy Fettuccine, Parmesan, Cracked Pepper

VEGETABLE STROGANOFF

Broccoli, Asparagus, Creamy Paprika Sauce, Arborio Rice

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