SOL

PASS AROUND

Lamb Croquette
Mustard mayonnaise, mango gel

Spicy Tuna Tartare
Crispy nori, salmon roe

Seared Foie Gras
Brioche, cherry gel

Oscietra Caviar
Blinis, crème fraîche

Cochinita Pibil Taco
Pineapple salsa, avocado mousse

Fountain Mille-Feuille
Paris-Brest
Macarons
Tiramisu
Mango Sticky Rice
Gelato
Crêpes Suzette
Valrhona Chocolate Tart

RAW & SASHIMI STATION

Ⓢ HAMACHI CEVICHE
Nori seaweed tiger's milk, toasted corn, red onion, coriander, togarashi

Ⓢ VOLCANO ROLL
Crispy prawn, cream cheese, spring onion, tuna, chipotle crab salad, masago

Ⓢ FLAME ROLL
Salmon, Osaki kani, tempura flakes, salmon roe, chimichurri sauce

Ⓢ WAGYU BRISKET ROLL
Tobiko, hamachi, cream cheese, avocado, grilled bell pepper, acevichado sauce

SEAFOOD ON ICE STATION

ALASKAN KING CRAB

TIGER PRAWNS

BLUE MUSSELS

FRESH OYSTERS

SCALLOPS

SOL

A LA MINUTE MENU

SALAD

Ⓢ SEEN Smoked Salad
Jalapeño & edamame dressing, pickled shallots

Caesar Salad
Crispy bacon, Parmesan

Nikkei Potato Salad
Wasabi, yellow chilli paste

Ⓢ Guacamole
Cajun prawn

PREMIUM COLD CUT AND CHEESE

Joselito ham
Idiazábal cheese
Truffle Manchego cheese
Claousou sheep's milk cheese
Chorizo Regio Estripe
Le Pavé with spices & chilli

JOSPER FIRE GRILL HEROES

Australian Wagyu Striploin
Ⓢ MB7+ Wagyu Picanha
Australian Lamb Rack
Ibérico Pork Loin
Secreto Seabass en Papillote
Ⓢ Octopus with Creole Sauce
Ⓢ Hokkaido Scallops with Chorizo Sauce, Chilli Hair
Ⓢ Canadian Lobster with Miso & Cheese Gratin

SIDE DISHES

Roasted honey-glazed carrots, roasted onions, grilled corn with chipotle mayo & Parmesan cheese, mashed potatoes, broccolini, fried onion rings, fried and roasted potato wedges with BBQ spice rub

CONDIMENTS & SAUCES

Mint sauce, Dijon mustard, wholegrain mustard, chimichurri, pepper sauce, nam jim jaew (Thai chilli dipping sauce), Thai seafood dipping sauce, red wine sauce, creamy dill dressing, sour cream

TOPPINGS

Fried shallots, pickled jalapeños

THAI DISHES

Spicy Thai Prawn Salad with Herbs
Chicken Panang Curry
Stir-Fried Soft-Shell Crab with Curry Powder

LIVE STATION
TOMAHAWK & PRIME RIB CARVING STATION

BLACK ANGUS TOMAHAWK
SALT-CRUSTED USDA PRIME RIB

SIDE DISHES

Roasted honey-glazed carrots, roasted onions,
grilled corn with chipotle mayo & Parmesan cheese, mashed potatoes, broccolini,
fried and roasted potato wedges with BBQ spice rub

SAUCES & DRESSINGS

Mint sauce, Dijon mustard, wholegrain mustard, chimichurri, pepper sauce, nam jim jaew (Thai chilli dipping sauce),
Thai seafood dipping sauce, red wine sauce, creamy dill dressing, sour cream

TOPPINGS

Fried shallots, pickled jalapeños, Tomahawk & Prime Rib Carving Station

PASTA SELECTION

Penne | Spaghetti | Tagliatelle | Fusilli

SAUCES

CREAMY STROGANOFF
Parmesan Cheese

BLACK TRUFFLE CREAM
Shaved black summer truffle

SPICY POMODORO
Fresh burrata

RAW & SASHIMI STATION

SASHIMI SELECTIONS

Tuna | Hamachi | Salmon

HAMACHI CEVICHE
Nori seaweed tiger's milk, toasted corn,
red onion, coriander, togarashi

VOLCANO ROLL
Crispy prawn, cream cheese, spring onion,
tuna, chipotle crab salad, masago

FLAME ROLL
Salmon, Osaki kani, tempura flakes,
salmon roe, chimichurri sauce

WAGYU BRISKET ROLL
Tobiko, hamachi, cream cheese, avocado,
grilled bell pepper, acevichado sauce