# BREAKFAST MENU

EVERY DAY 8AM - 12PM

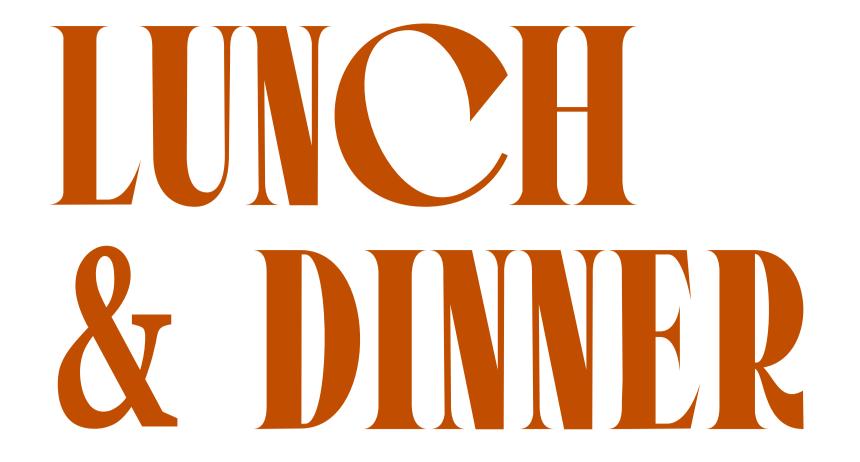
Add: Two Poached Eggs 20k

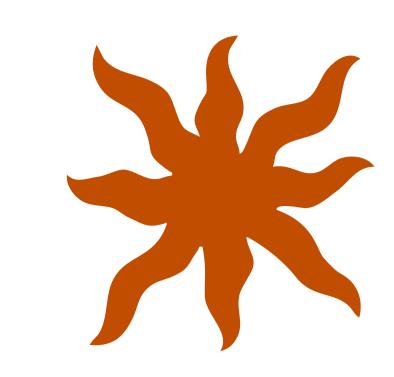


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CROISSANT SELECTION		BENEDICT YOUR WAY	
Just Croissant	35	English Muffin, Poached Eggs,	
Butter & Jam	65	Brown Butter Hollandaise, Chives	
Ham & Double Cheese Melt with House BBQ	115	Bacon	100
& Smokey Tomato Relish		Garlic spinach	85
		Smoked Salmon	125
SOL MUFFIN STACK	<b>75</b>		
Fried Egg, BBQ Sauce, Hash Brown, Chipotle Mayo	Ο,	SOL TORTILLA	85
Melted American Cheese, English Muffin		3 Eggs Omelette, American Cheese, Grana Padano, Herbs, Red Onion, Potato,	
Add: Bacon 30k / Smash Patty 40k	170	Chorizo, Vinaigrette	
The Full Stack - Bacon & Patty	130	Chonzo, vinaigicae	
TWO ON TOAST	45	FLUFFY RICOTTA PANCAKES	100
Two Eggs Your Way, Buttered Country Sourdough		Dulce de Leche, Vanilla Poached Pears,	
Add crispy bacon, avocado or anything from our si		House Chantilly Cream	
menu			
		SOL FRUITY	95
SOL SMASHED AVO	95	Local Tropical Fruits, Honey, Yogurt, Almond & (	Quinoa
Toasted Sourdough, Smashed Avocado, Feta,		Granola	
Dukkah, Poached Eggs, Cress, Paprika Oil			
		DRAGON FRUIT SMOOTHIE BOWL	95
BREAKFAST BURRITO	120	Dragon Fruit & Banana Smoothie, Toasted Cocc	onut,
Scramble Egg, Salsa, Avo Smash, English Spinach,		Chia Seeds, Cashew nuts	
Chorizo, Crispy Bacon, American cheese, Mozzarel	•		
BBQ Sauce, Chipotle Mayo, Sour Cream, Mixed He	rbs		
MEDITERRANEAN TOAST	90	BUILD YOUR OWN BREKKY	
Crispy Baguette, Garlic Confit, Feta, Marinated Ton	natoes,	Bacon	30
Anchovy Fillets, Fresh Herbs		Smoked Salmon	40
Add: Two Poached Eggs 20k		Chicken Chipolatas	25
		Avocado	30
UMAMI SCRAMBLED EGGS	80	Egg	10
Miso Scrambled Eggs, Flaky Indian Roti, Fresh Herb	S,	Sauteed Mushrooms	25
Sambal		Garlic Spinach	20
Add: Bacon 30k / Smoked Salmon 40k		Grilled Tomato	15
		Hash Brown Chariza	<b>30</b>
SALMON & RICOTTA BAGUETTE	110	Chorizo Smash Patty	30 40
Beetroot-Cured Salmon, Herbed Ricotta, Pickled		English Muffin	30
Shallots, Crispy Capers, Fresh Dil, Toasted Baguette		Baguette	20

Sourdough





EVERY DAY FROM 12PM

### SMALL PLATES TO SHARE

Easy bites, made for gathering

BAO BUNS (2 PCS) Crispy Pork Belly, Pickled Veggies, Creole Sau Coriander	<b>100</b> uce,	RICE PAPER ROLLS (2 PCS) Cabbage, Rice Noodles, Herbs, Sesame, Sweet Chili Sauce	85
CHICKEN WINGS (7 PCS) Roasted Wings, Ranch Add BBQ Or Buffalo Sauce 20k	100	FLATBREAD & MEZZE TRIO Flatbread, Beetroot Hummus, Baba Ganoush, Roasted Tomato	60
FRIED CALAMARY Crispy Calamary, Tartar & Creole Sauces	110	HOUSE BREAD Extra Virgin Olive Oil, Apple Balsamic, Marinated Olives	55
LOMBOK OYSTERS (6 PCS) Freshly Shucked Oysters, Chalaquita, Shallot Mignonette	100		

# TACOS & QUESADILLAS

3 per portion - served on corn tortillas

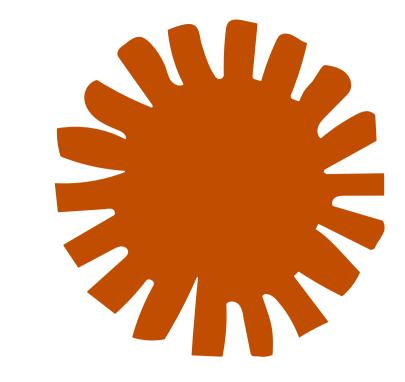
FISH TACO Beer-Battered Mahi-Mahi, Salsa Verde, Pico De Gallo, Chipotle Mayo	110	<b>BEEF TACO</b> Grilled Ribeye, Avocado, Red Paprika, Coleslaw	125
rico de Gario, Cripotic Mayo		CHICKEN QUESADILLAS	
SHRIMP TACO	110	Guacamole, Mozzarella, Pico De Gallo,	125
Garlic Shrimp, Guacamole, Pico De Gallo, Salsa Verde, Chipotle Mayo		Cajun Sour Cream	
VEGGIE TACO Mushrooms, Grilled Baby Corn, Mango Relish, Sour Cream	110		

## BURGERS, SANDWICHES & HOT DOGS

Handheld comfort. Big Sol flavours

BEEF BURGER 140g Beef Patty, Bacon, Caramelised Onions, Mozzarella, Chimichurri Mayo, Potato Chips	160
CHICKEN BURGER Cajun Fried Chicken, Coleslaw, Pico De Gallo, Chipotle Mayo, Parmesan Potato Chips	140
CLUB SANDWICH Grilled Chicken, Ham, Egg, Bacon, Mozzarella, Tomato, Lettuce, Chimichurri & Chipotle Mayo, Potato Chips	160
STEAK SANDWICH Grilled Rib Eye, Emmental, Aioli, Sriracha Mayo, Parmesan Potato Chips	190
HOT DOG Grilled Beef Sausage, Baby Romaine, Tomato, Caramelized Onions, Mozzarella, BBQ Sauce, Garlic Aioli, Potato	<b>120</b> Chips





### **BOWLS & GREENS**

Fresh, vibrant, feel-good plates

TUNA POKE BOWL Raw Yellowfin Tuna, Avocado, Edamame, Cherry	y Tomatoes, C	Cucumber, Enoki Tempura, Wasabi Mayo	100
QUINOA SALAD White Quinoa, Avocado, Cherry Tomatoes, Kalar	mata Olives, F	Fine Herbs, Lemon Dressing	90
<b>PUMPKIN SALAD</b> Maple-Roasted Pumpkin, Baby Arugula, Baby C	Cos, Carameliz	zed Onions, Feta, Sunflower Seeds, Pine Nuts	110
GRILLED ZUCCHINI Grilled Marinated Zucchini, Baby Arugula, Confi	t Tomatoes, N	⁄licrogreens	110
	MAIN		
Generous pla		omfort and character	
FISH & CHIPS Beer-Buttered Mahi-Mahi, Mixed Greens, Potato	o Chips, Tartai	r Sauce	120
PERUVIAN NASI GORENG Marinated Chicken Sate, Roasted Banana, Egg, Sambal Matah			90
PORK RIBS Coconut Caramel Glaze, Crispy Shallots, Mint, Lime			190
MUSHROOM QUINOTTO Quinoa & Mushrooms Risotto-Style, Truffle Oil, Grana Padano Cheese, Enoki Tempura			120
CHICKEN SATAY Peruvian Chicken Anticuchos, Corn Esquites, Pineapple Relish, Huancaina Sauce			120
CHIMICHURRI JUMBO PRAWNS Grilled Prawns, Garlic Aioli, Mixed Greens, Crispy Capers		180	
SIDES			
POTATO CHIPS Grana Padano, Truffle Oil	70	SAUTÉED MUSHROOMS Mixed Mushrooms, Cashews, Truffle Oil	60
MIXED SALAD Baby Cos, Cherry Tomatoes, Cucumber, Quinoa Pop, Lemon Dressing	60	STEAMED RICE Jasmine Rice, Crispy Shallots, Togarashi	35





### **KIDS**

Kid-friendly. Parent-approved

FISH & CHIPS	55
Panko Mahi-Mahi Fish Fingers, House Tartare, Potato Chips	
HOMESTYLE NUGGETS	50
Homemade Chicken Nuggets, Potato Chips	
HAM & CHEESE TOASTY	50
Sourdough, Ham, Mozzarella, Potato Chips	
DESSERTS	
For the sweet part of your SOL story	
BAKED CHEESECAKE	75
Mango, Passion Fruit, Roasted Coconut, Oreo Crumble, Mixed Berry Coulis	
LAVA CAKE	75
Chocolate Fondant, White Chocolate Sauce, Vanilla Ice Cream	