

SOLO'S GOURMET SET MENU

5-COURSE MENU \$128

STARTER

WAGYU CARPACCIO

Parmigiano Reggiano "vacche rosse" 24mo dressing
aged balsamic vinegar & black truffle

SOUP

BISQUE D'ASTICE

smoky lobster soup flavoured with anise and orange

PASTA

TAGLIOLINI

hand crafted with sea urchin, lightly tossed with smoky uni sauce,
tarragon and lemon zest

MAIN COURSE

MERLUZZO

light simmered Atlantic cod, served with bagna cauda with spiced
broccoletti, lemon and capers gremolata

OR

AGNELLO

marinated lamb rack served with smoked eggplants
bone marrow and mint crust, natural jus

DESSERT

ZEPPOLA

Puffed dough with vanilla gelato, hazelnut
brunt chocolate and black truffle



SOLO'S OMAKASE MENU

STARTING PRICE FROM \$168

Allow our chefs to design your dining experience



Service charge and prevailing government taxes not included.
Prices are in SGD.

A LA CARTE MENU

○ ANTIPASTI

- ANTIPASTO ALL' ITALIANA for 2pax** 58
fine selection of cold cuts served with pickled selection:
porcini mushrooms, baby onion, cherry tomatoes, grilled artichoke
& artisanal sour dough
- BURRATA** 38
Artisanal burrata (300 gr) from Apulia, cucumber, tomatoes & dill salad
add prosciutto di Parma (50g) **+\$12**
add Cantabrian anchovies (5 pcs) **+\$20**
- WAGYU CARPACCIO** 32
Parmigiano Reggiano "vacche rosse" 24mo dressing
aged balsamic vinegar & black truffle
- BEEF TARTARE** 36
Knife cut wagyu, superior oscietra caviar & smoked egg yolk mayo, on
toasted focaccia (2 pcs)
- FEGATO GRASSO** 28
pan seared foie gras with spiced potatoes puree and chicken jus
- BISQUE D'ASTICE** 22
smoky lobster soup flavoured with anise and orange
- ORATA** 32
Cured & hand cut seabream tartare, sea urchin & lemon emulsion,
on toasted focaccia (2pcs)

○ VERDURE

- MELANZANA ALLA PARMIGIANA** 20
baked eggplant " alla parmigiana " with buffalo mozzarella
and spicy basil salad
- LATTUGA PARMA & PEPE** 15
Baby gem with raspberry dressing, Parmigiano Reggiano
& mignonette
- BROCCOLINI** 15
Grilled with butter, anchovies & garlic sauce
- POMODORI ROMANI** 12
Roma tomatoes, Gaeta olives and basil salad
- PATATE** 12
creamy mashed potato

○ PASTA

- TAGLIOLINI** 45
hand crafted with sea urchin, lightly tossed
with smoky uni sauce, tarragon and lemon zest
- TAGLIATELLE** 38
spicy spanner crab aglio, olio & peperoncino and ikura
- CAPELLI D'ANGELO** 36
angel hair served as a cold soba with Hokkaido scallops crudo and
truffle dressing, add sea urchin (10g) **+\$25**
- GNOCCHI** 30
duck ragu in reduced tomato sauce "alla Romagnola"
- PAPPARDELLE** 30
homemade with slow braised pork ragout, herbs and marsala wine
- TORTELLACCI (V)** 28
Ricotta and spinach with green asparagus, confit cherry tomatoes ,
butter and sage

○ SECONDI


- MERLUZZO** 42
lightly simmered Atlantic Cod, served with bagna cauda with grilled
broccoletti, lemon and capers gremolata
- POLIPO** 38
braised and grilled octopus with orange potatoes, Mediterranean
cherry tomato salad and Taggiasche olives
- MAIALE (250g)** 40
pan seared Iberico pork chop with glazed carrots puree
salsa verde and grain mustard
- GUANCIA DI MANZO** 38
36 hours slow cooked beef cheek in Sangiovese wine
soft potato puree and sautéed spinach
- AGNELLO (250g)** 42
marinated lamb rack served smoked eggplants, bone marrow and
mint crust, natural jus
- SANCHOKU BEEF FI STEAK (250g)** 68
Australian beef sirloin mb5 with banana shallot, red pepper and
amber Menabrea beer sauce

(V) Vegetarian

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DOLCI E FORMAGGI

TORTINO AL CIOCCOLATO coconut and dark chocolate 70% lava, toffee, yuzu & orange sorbet	16
SOLO TIRAMISU fluffy mascarpone cream, savoiardi bisquit cocoa and coffee	15
TORTA AL LIMONE Amalfi lemon and white chocolate curd cake with strawberries and basil sorbet	14
AFFOGATO Vanilla gelato with espresso and Baileys	22
SELEZIONE DI SORBETTI E GELATI	5 <small>#coop</small>
FORMAGGI ITALIANI ARTIGIANALI selection of 3 regional Italian cheeses orange compote and spiced walnut	22
	
PASSITO DI PANTELLERIA	18/78
ESPRESSO MARTINI	20
AMARI & GRAPPE	10-18