

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

Lightly 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

IL SOLO TIRAMISU

fluffy mascarpone cream, savoiardi bisquit cocoa and coffee



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.