

SOLAYA

LOUNGE

SALADS & APPETIZERS

Quinoa Salad Mixed herbs, citrus soaked apple slices, cucumbers, cherry tomatoes with white balsamic dressing	5.50	Gillardeau Oyster (per piece) Shallot vinegar	6.50
Solaya Seasonal Salad Kale, lollo rosso, Swiss chard, beetroot leaves, baby rocket, endives, carrots, cucumbers, fennel with white balsamic dressing	7.50	Edamame Spicy or salty	4.50
Crab & Avocado Salad Japanese mayonnaise, shrimp, cucumbers, carrots, tempura crunchy	9.95	Chicken Satay Chicken skewers in peanut butter and coconut milk marinade	8.00
Baby Gem Sesame Salad Mixed leaves, avocadoes, cherry tomatoes with sesame dressing	7.50	Seared Tuna Sako tuna with hazelnut dressing	12.00
Tropical Salmon Thinly sliced salmon, avocado, orange, Wafu dressing	12.00	Rock Shrimp Spicy dynamite sauce	7.50
Hamachi Usuzukuri Thinly sliced yellow tail Hamachi, yuzu	10.00	Smoked Salmon Roses Sour cream	9.50
Sashimi Salad Hamachi, salmon, Tuna, and Shrimp	13.00	Truffle Fries Parmesan cheese and truffle oil	5.00
		Arancini Balls Fried risotto balls with a rich creamy sauce	5.50

SHARING PLATTERS

Solaya Raw Platter 2 pcs of sea scallops, 2 pcs of oysters, sea bream, tuna, salmon with pickled ginger, wasabi and soya sauce	35.00	Margherita Tomatoes, mozzarella, fresh basil and oregano	7.00
Cheese Platter Assorted Italian and French cheeses with homemade chutney, nuts and fruits	19.50	Primavera Mozzarella cheese, mixed bell peppers, zucchini, mushrooms, artichokes, carrots	7.50
3 Assorted Sliders Mushrooms & Swiss cheese, spices & cream cheese, grilled tomato & cheddar cheese	23.00	Portobello Marinated Portobello mushroom, mozzarella and olive tapenade	8.50
Tartar Platter Salmon, tuna and sea bass with salsa verde	23.00	Truffle Pickled black truffles with cream and wild rocket leaves	15.00

SUSHI AND SASHIMI

Salmon Nigiri (2 pcs)	4.95
Hamachi Nigiri (2 pcs)	9.25
Sako Tuna Nigiri (2 pcs)	4.95
Shrimp Nigiri (2 pcs)	4.25
Salmon Sashimi (4 pcs)	5.95
Hamachi Sashimi (4 pcs)	10.95
Sako Tuna Sashimi (4 pcs)	5.95
Shrimp Nigiri Sashimi (4 pcs)	6.75

MAKIS

Volcano Roll Spicy fried crab topped with spicy sauce	5.75
Naked Salmon Roll Salmon, shrimp, crab rolled with cucumber	6.50
Everest Roll Cucumber, crab and shrimp topped with salmon	5.50
Fire bomb Roll Salmon, crab, avocado, cheese topped with salmon tartar green and chili	5.50
New York Roll Salmon, Shrimp, Rocca, avocado and togarashi	5.50
Owisha Roll Shrimp, avocado and salmon topped with Hamachi	7.00
Snow White Roll Unagi, shrimp, avocado rolled with Hamachi and topped with ebiko	9.50

SUSHI PLATTERS

Aburi Sushi (8pcs) Flame-seared salmon, tuna, Hamachi and unagi sushi	25.00	Chorizumi Platter (28 pcs, assorted cooked makis) Volcano roll, VIP roll, kamikaze roll, ebi tempura roll, flying dragon roll, maternity roll, crazy California	35.00
Shakou Mixed Platter (35 pcs) Salmon, unagi, tuna sashimi, butterfish, unagi, salmon sushi, snow white roll, fire bomb roll, owisha roll, country roll, shaki special roll	69.00	The Lounge Mixed Platter (16 pcs) Salmon and tuna sashimi, shrimp and unagi sushi, New York roll, Everest roll	22.00

MAIN COURSE

Solaya Angus Burger Premium beef tenderloin, caramelized onions, grilled tomatoes, lettuce, pickles and cheddar cheese with potato wedges	12.50	Trio Meat (2-3 people) Beef Tenderloin, rib-eye, lamb cutlets with Béarnaise and chimichurri sauce and potato wedges	70.00
USA Beef Tenderloin Grilled asparagus and béarnaise sauce	32.00	Grilled Wild Salmon Broccoli, zucchini, snow peas and green peas	18.00

Prices are subject to sales tax and service charge

🌿 Ask your server about other available items
* For allergies or dietary requirements, please inform your server

BEVERAGE MENU

SIGNATURE COCKTAILS

Cherry Stag
Jim Beam, blueberry, raspberry, lemon

Solaya Sunset
Prosecco, fresh mint, strawberry, lychee liqueur

Gin Time
Gin, fresh thyme, orgeat syrup, lemon, tonic

Ginger Beam
Jim Beam, fresh ginger, orange, lemon, black pepper, ginger ale

Green Art
Spiced rum, amaretto, blue curacao, lemon, apple

Refresher
Vodka, fresh ginger and basil, lemon, orange

Special Margarita
Tequila silver, Tequila Gold, prosecco, agave, passion fruit, lemon

9.00

INTERNATIONAL COCKTAILS

7.95

SHOTS

Ask about your favorite shots

5.95

SCOTCH WHISKEY

	Glass	Bottle
J&B	7.00	79.00
Chivas Regal 12YO	7.95	100.00
Johnnie Walker Black Label	7.95	100.00
Chivas Extra	8.95	115.00
Double Black 1000ml	8.75	139.00
J&B Reserve 1000ml 15 YO	8.50	135.00
Chivas XV 15 YO	9.95	120.00
Gold Label	11.50	163.00
Blue Label	-	450.00
Chivas Regal 18 YO	15.00	189.00

AMERICAN WHISKEY

	Glass	Bottle
Jim Beam	6.25	69.00
Jack Daniels	6.50	75.00
Maker's Mark	7.95	105.00
Woodford	7.95	105.00

IRISH WHISKEY

	Glass	Bottle
Jameson	6.50	72.00
Jameson Black Barrel	7.95	105.00

SINGLE MALT

	Glass	Bottle
Glenlivet Founder Reserve	9.95	119.00
Glenfiddich 12 YO	12.50	160.00
Laphroaig 10 YO	10.50	129.00
Glenmorangie 10 YO	9.95	119.00
Glenmorangie 12 YO	13.00	149.00
Glenmorangie 14 YO	14.00	159.00
Macallan Fine Oak 12 YO	13.00	149.00
Glenfiddich 15 YO	17.50	220.00
Talisker 10 YO	13.00	160.00
Glenfiddich 18 YO	28.00	380.00
Lagavulin 16 YO	17.00	220.00

JAPANESE WHISKEY

	Glass	Bottle
Super Nikka blended	13.00	165.00
Akashi Single Malt	20.00	235.00

VODKA

	Glass	Bottle
Absolut	5.95	60.00
Stolichnaya Gold	6.25	70.00
Russian Standard Platinum	6.95	76.00
Tito's	5.95	62.00
Elyx	7.95	99.00
Beluga Noble	7.50	89.00
Legend of Kremlin	8.25	105.00
Ketel One	8.25	105.00
Belvedere	9.00	109.00
Grey Goose	8.25	105.00
Ciroc	9.00	109.00
Beluga Allure		225.00
Beluga Gold Line		350.00

TEQUILA

	Glass	Bottle
Olmecca Gold	6.25	72.00
Olmecca White	5.95	70.00
Jose Cuervo White	6.50	79.00
Patrón Cafe	7.50	95.00
Jose Cuervo Gold	6.95	85.00
Don Julio Blanco	9.00	130.00
Patron Silver	10.00	135.00
Don Julio Reposado	10.00	135.00
Patrón Gold Anejo	11.00	150.00
Don Julio Anejo	11.00	150.00
Azul Reposado	22.00	325.00
Komos Reposado	15.50	250.00
Komos Añejo	16.50	275.00

GIN

	Glass	Bottle
Beefeater	6.25	69.00
Beefeater pink	6.25	69.00
Gordon's	7.25	80.00
Bombay Sapphire	7.25	80.00
Tanqueray	7.25	82.00
Gunpowder – Drumshanbo	7.75	99.00
Hendricks	7.95	100.00
Tanqueray 10 YO	7.75	99.00
Sipsmith	7.95	100.00

RUM

	Glass	Bottle
Havana Club	6.25	65.00
Bacardi	6.75	75.00
Captain Morgan Spiced 1000 ML	6.75	92.00

COGNAC

	Glass	Bottle
Hennessy Vs	12.95	159.00
Hennessy V.s. O.P	17.00	220.00
Hennessy XO	40.00	450.00

BEERS

Local Beer	
Amstel	5.50
Carakale	6.50
Non-Alcoholic Beer	3.50
Imported Beer	7.50
Heineken, Corona, Almaza, Taybeh	

VIRGIN COCKTAILS

3.95

- Reset
Fresh ginger, fresh basil, lemon, orange
- Summerland
Lime, mint, green apples, 7UP and hibiscus
- Tropical Twist
Lime, lemon, orange, grenadine, orgeat syrup and soda

SOFT DRINKS

Fizzy Drinks	3.25
Pepsi, Diet Pepsi, 7up, Diet 7up	
Ginseng	3.50
Soda Water, Tonic Water, Ginger Ale, Pink Lemonade, Bitter Lemon	
Energy Drinks	3.75
Red Bull, Sugar Free Red Bull	

STILL & SPARKLING WATER

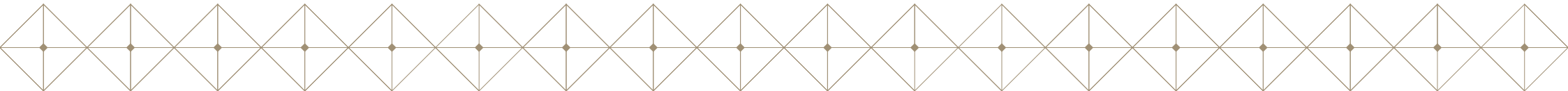
	Small	Large
Still Water		
Hildon	1.95	3.95
Sparkling Water		
Hildon	2.95	4.75
Perrier		3.75

SOFT DRINKS

Molinari Coffee	
Espresso	3.50
Double Espresso	5.00

FRESH JUICES

Orange, Lemon	5.00
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WINE LIST

WINE BY GLASS

Red Wine

Local	
Saint George – Merlot	6.25
Imported	
Torresella – Merlot - Italian	7.50
Long Mountain – Cabernet Sauvignon - South African	7.95
B&G - Cabernet Sauvignon - French	8.25

White Wine

Local	
Saint George – Pinot Grigio	6.00
Imported	
Torresella – Pinot Grigio - Italian	7.25
Long Mountain – Chardonnay - South African	7.95
B&G Sauvignon Blanc - French	8.25

Rosé Wine

Local	
Saint George Rose - Shiraz	6.50
Imported	
Torresella - Pinot Grigio - Italian	7.50
B&G Rose D’Anjou - Gamay, Grolleau - French	7.95

RED WINE

Local

Saint George - Merlot	
Powerful yet fresh with smooth tannins, hints of blueberry and sour cherry with cedar and blond tobacco notes with a long mocha finish	28
Saint George - Cabernet Sauvignon	
Full-body, velvety, cocoa aromas and soft cinnamon spices, smooth tannins with black cherries and plums	28
JR Classic - Shiraz	
Medium bodied with a deep ruby color with violets, herbs and spice, red berry, ground pepper and currant flavors. It is well balanced with a long sweet finish	34

Italian

Torresella - Veneto IGT	
<i>Merlot</i> - dry with a distinctive vinous aroma and a delicately herbaceous flavor. Its taste highlights well-structured, rounded fruit, but also considerable body and moderate tannins	45
Santa Margherita - Chianti Classico Riserva DOCG	
<i>Sangiovese, Cabernet Sauvignon, Merlot</i> - Aromas from cherries and plums, with tannic, oak-aged flavors which are bright and round, with a dry, warm, earthy aftertaste	45

Ruffino - Chianti DOCG	
<i>Sangiovese, Cabernet Sauvignon, Merlot</i> - Dry, medium-bodied and well-structured. It enjoys aromas and flavors of plums, red berry and cherry fruits, with spicy notes and a touch of pepper	39

Villa Sparina - Barbera del Monferrato DOC	
<i>Barbera</i> - Wine a brilliant ruby red color, has a rich aroma with dominating fruity tones, the taste of wine is pleasant rounded, with balanced acidity and a long finish with hints of fruit.	49

Ceretto - Dolcetto d’Alba Rossana DOC	
<i>Dolcetto</i> - It has a bright ruby red colour, medium-bodied. Rich intense complex floral-fruity aromas, notes of blueberries and plum. On the palate, it is dry with great acidity, high minerality, liquorice and long cedar wood finish.	55

Santa Cristina - Toscana IGT	
<i>Sangiovese, Shiraz, Cabernet Sauvignon, Merlot</i> - Full-bodied with purplish highlights, offers fruity notes of cherries, blackberries, and plums fused with aromas of vanilla and coffee.	45

Ca'Bianca - Barolo DOCG	
<i>Nebbiolo</i> - Aromatic with rich tannins and characteristics of old oak, with a garnet coloring, tending towards dark blue. A taste of soft tannins and pleasantly fresh with an elegant aftertaste of licorice	55

Frescobaldi Castelgiocondo - Brunello di Montalcino DOCG	
<i>Sangiovese</i> - Complex aromas of raspberry and blackcurrant, with subtle hints of blueberry, enriched by elegant floral notes with cinnamon, pepper and a leathery feel	75

Banfi – Brunello di Montalcino DOCG	
<i>Sangiovese</i> - With shades of brick it has a moderate tannin with preserved sour cherry, dried oregano, ged balsamic and red pepper flakes	95

French

B&G – Pays d’Oc	
<i>Cabernet Sauvignon</i> – Good intensity wine that has hints of ripe black fruits with spicy notes	38

Louis Eschenauer - Bordeaux	
<i>Merlot, Cabernet Sauvignon</i> - Celebrates its own typical aromas, with red summer fruits from blackcurrant to green pepper, with spice and even hay notes. Good tannic structure, with traces of licorice	39

B&G - Saint-Emilion	
<i>Merlot, Cabernet Franc</i> - The notes of red fruits are concentrated, developing a wide range of aromas including vanilla with a leathery texture balanced with velvety tannins.	48

Pere Anselme La Fiole - Châteauneuf-du-Pape	
<i>Cinsault, Mourvedre, Shiraz, Grenache</i> - Full-bodied, fruity and spiced. Reminiscent of ripe berries, cherry “eau-de-vie”, warm spices and truffles.	75

Baron Nathaniel - Pauillac	
<i>Malbec, Merlot</i> - Rich, full bodied and tannic, it has an uncanny ability to combine a regal character, with a sense of sternness and elegance.	67

Chilean

Santa Helena - Central Valley	
<i>Cabernet Sauvignon</i> - Retaining strong fruit characters with straightforward cherry and berry flavors with notes of sweet vanilla and just enough tannin for grip	39

Castillo de Molina - Cachapoal Valley	
<i>Cabernet Sauvignon</i> - Intense ruby and violet hues and a display of an expressive, complex bouquet, full of fresh fruits such as black cherries, plums and blackberries, with a subtle touch of black pepper, vanilla, chocolate and tobacco	45

Santa Digna - Central Valley	
<i>Shiraz, Syrah</i> - Mouth coating cherry spice mingled with ripe plum, fetching hints of raspberry and integrated oak	45

Escudo Rojo- Maipo Valley	
<i>Cabernet Sauvignon</i> – Dry and spicy wine with flavors of blackcurrant and raspberry	49

South African

KWV – Western Cape	
<i>Merlot</i> – Prominent aromas of ripe plum and sour cherry with hints of black pepper	46

Long Mountain - Breede River Valley	
<i>Cabernet Sauvignon</i> - Deep color, good tannin structure, moderate acidity and aromas of blackcurrant, tomato leaf, dark spices and cedar wood	37

Man Family – Western Cape	
<i>Syrah</i> – Presents complex aromas with flavors of black currant and plum	45

ROSÉ WINE

Saint George - Jordanian	
<i>Shiraz</i> - Aromas of blackberries, raspberries and ripe strawberries with just a touch of aniseed and spices such as cloves and cinnamon	29

Torresella - Italian	
<i>Pino Grigio</i> , pale blush pink colour and bouquet is characterized by delicate hints of citrus fruits and wild berries	32

B&G Rose D’Anjou - French	
<i>Gamay, Grolleau</i> - Intense salmon-pink, with fruits and overtones of sweet red fruits and spices.Fine and elegant with ripe red berries and hints of a black pepper aroma.	37

Santa Margherita - StilRose - Tarantino - Italian	
<i>Sangiovese, Barbera, Marzemino</i> - A delicate pink colour, with elegant yet complex aromas of floral & fruity notes of orange, fraises des bois, along with hints of lychee and ginger. A fresh vibrant tanginess of wild berries and sweet spices.	49

WHITE WINE

Local

Saint George - Pinot Grigio	
Crisp, developing aromas of yellow lemon curd, hints of dried herbs and almonds	27

Saint George - Chardonnay	
Strong creamy notes of custard, butter and vanilla combined with almond and chestnut. With golden apple pie, quince and lemon curd followed by smooth aromas of vanilla and soft oak	27

JR Classic - Sauvignon Blanc	
Light bodied wine with a shiny golden color. Refreshing, crispy and highlighted by citrus aroma with hints of orange	32

Italian

Torresella - Veneto IGT	
<i>Pinot Grigio</i> - Old rosé color and characterized by its delicate hints of citrus fruits and wild berries. On the palate it is light and vibrant	31

Casale Del Grillo - Frascati Superiore DOC <i>Malvasia</i> - With a delicious aroma and a pronounced pale gold color it is beautifully ripe. Through the fruit concentration comes a fine line of wonderful citrus acidity, velvety and fresh	36	Calvet - Sancerre <i>Sauvignon Blanc, Sémillon</i> - Floral aromas which are rich and ripe on the palate with typical Sauvignon Blanc characteristics of gooseberry hints, citrus and herbaceous nettle	59
Ruffino - Lumino DOC <i>Pinot Grigio</i> - Aromas of fresh-cut lemon, pear and a touch of honey. Vibrant and crisp on the palate, with mineral notes on a clean finish.	39	B&G - Pouilly Fuisse <i>Chardonnay</i> - Pale golden yellow with a rich and intense bouquet with warm vanilla aromas	58
Bolla - Soave Classico DOC <i>Trebbiano, Garganega</i> - Pale yellow with greenish hues, aromas of melon, ripe apple and pear. The small amount of Trebbiano di Soave grapes adds body and complexity.	37	Chilean	
Lamberti Trevenezie <i>Chardonnay</i> - Pale with a pronounced bouquet of exotic fruit and wildflowers, with an attractivelingering aftertaste of apples and bananas	37	Castillo De Molina - Casablanca Valley <i>Chardonnay</i> - Lots of fruit and freshness it is balanced with very good acidity	45
Santa Margherita – Trentino-Alto Adige <i>Pinot Grigio</i> - Dry wine with straw yellow color. Its clean, intense aroma and bone-dry taste with an appealing flavor of golden apples, which creates great personality and versatility	47	Santa Digna - Central Valley <i>Sauvignon Blanc</i> - Easy drinking, full-flavored Sauvignon, quite floral with some melonand lime characteristics	42
Villa Sparina - Gavi <i>Cortese</i> - Straw yellow color. Fragrance of flowers and fruit with hints of peach	49	Escudo Rojo - Maipo Valley <i>Sauvignon Blanc</i> - Succulent, fresh and elegant, while the crisp mid-palate explodes with flavor, dominated by white peach, grapefruit and passion fruit	49
Villa Antinori - Toscana IGT <i>Pinot Grigio, Pinot Blanc, Trebbiano</i> , - Brilliant pale straw color with an aroma of flowers and fresh and soft flavors	45	South African	
French		Long Mountain - Breede River Valley <i>Chardonnay</i> - Light yellow hues, it has bell pepper and apricot aromas with a hint of lemon zest	37
B&G - Gascogne <i>Sauvignon Blanc</i> - Fresh scents of exotic fruits with a hint of blackcurrant buds offering lovely crisp notes of lemon with a lingering citrusy finish	37	KWV - Western Cape <i>Sauvignon Blanc</i> - Elegant and refreshing with tangs of grapefruit, lime and guava	45
Domaine Laroche - Chablis <i>Chardonnay</i> - Dry and straw yellow colored. White showcases a complex nose releasing floral, fruity and mineral scents. Char med with this medium-bodied wine revealing a broad texture and a long finish.	55	Man Family – Western Cape <i>Chenin Blanc</i> – Crisp with vibrant aromas of quince, pear and pineapple	43

PREMIUM WINE

Tignanello Superiore Toscana IGT - Italian <i>Sangiovese, Cabernet Sauvignon, Cabernet Franc</i> , - Tignanello is in full harmony with the vintage. This wine shows an intense and bright ruby red color on the nose, notes of ripe red fruits of fresh blackberry and wild berries. At the same time it shows delicate and perfectly integrated aromas of vanilla and dark chocolate with light spice sensations.	195	Dal Forno Romano - Amarone Della Valpolicella - Italian <i>Corvina, Rondinella, Croatina</i> - Complex flavors from black to red fruits, spices of liquorices, nutmeg, cloves, pepper, chocolate, coffee, toast, smoke. Unbelievably dense on the palate, concentrated and multi-layered	375
Fontanafredda Vigna La Rosa - Barolo DOCG - Italian <i>Nebbiolo</i> - Delicate but intense with hints of withered roses, violets, tobacco, underbrush, spices and a slight touch of vanilla. It is dense, closely woven tannin with a velvety texture. A rich fruit and a long aftertaste packed with flavor	175	Tenuta San Guido Sassicaia - Bolgheri DOC - Italian <i>Cabernet Sauvignon, Cabernet Franc</i> - Known for its supple texture, elegance and perfume	425
Gaja - Barbaresco DOCG – Italian <i>Nebbiolo</i> - It has a garnet hue, Complex aromas of forest fruits, plums, Licorice, Mineral, and coffee scents. A backbone of tightly woven but refined tannins support black cherry, raspberry, white pepper, anise and tobacco.	225	Ceretto - Barolo Bricco Rocche DOCG - Italian <i>Nebbiolo</i> - Complex aromas of cherries, raisins, dried flowers, smoky vanilla, and cigar box which are apparent with flavors of red fruits and sweet spices. This is a rich, full-bodied wine with velvety soft tannins, balanced acidity and a long and appealing finish	350
Tenuta Luce - Brunello di Montalcino DOCG - Italian <i>Sangiovese</i> - Notable weight and volume well matched by a very lengthy, aroma-laden progression and a collection of elegant, dense-packed tannins	275	Château Haut-Brion - Pessac-leognan - French <i>Cabernet Sauvignon, Malbec, Merlot, Petit Verdot</i> -Deep garnet-red color with an aroma that is ripe and concentrated which becomes more complex with hints of very ripe red and black fruit. There are also hints of licorice and cloves	375
		Marchesi Antinori “Solaia” - Toscana IGT - Italian <i>Cabernet Sauvignon, Cabernet Franc, Sangiovese</i> - Rich and bright red it brings together ripe blackberry and cherry fruit, vanilla chocolate and spice notes. It remains balanced and juicy through the finish	450

CHAMPAGNE & SPARKLING WINE

Mini Sparkling Wine - Lamberti	10
Mini Champagne - Moet et Chandon Rose	45
Veuve du Vernay Ice A semi sweet delicate aromas of golden apple, plums, honey, walnut butter, and flowers with hints of toast, citrus, peach and passion fruit that linger on the palate. Perfect on ICE!!	35
Santa Margherita – Prosecco Valdobbiadene DOCG Fairly dry with fine refreshing bubbles, with aromas of fresh green pineapple, white flowers and hints of green tea.	45
Nicholas Feuillatte - Champagne Brut Pale gold in color, abundance of delicate bubbles. Floral aromas of fruit with subtle predominance of white fruit: pear, apple, almonds and hazelnuts. Fresh opening, smooth, pleasant and balanced.	99
Moet et Chandon - Champagne Brut A fresh crisp palate reveals white-fleshed fruits (apple, pear, white peach), citrus fruits, floral notes (lime blossom), elegant hints of brioche and fresh nuts	129
Dom Pierre Pérignon Notes of guava and spicy green grapefruit zest combine with stone fruit: white peach and nectarine. The wine opens up, with the whole complemented by woody vanilla and warm, lightly toasted brioche. The wine’s power is remarkably restrained. The various sensations – silky, salty, sappy, bitter and briny – converge and persist.	300