

TEMPORARY MENU

RAW DELICACIES

Create your own platter

6.000 per item

Oyster Fine de Claire *1 piece*

Scottish Salmon *4 pieces*

Blue fin Tuna *4 pieces*

Razor Clams *4 pieces*

Fresh Scallop *1 piece*

APPETIZERS

Sautéed imported mushrooms	5.500
Melanzane Alla Parmigiana, fried and baked eggplant with tomato sauce, Parmesan and mozzarella	7.950
Insalata Caprese, tomatoes, buffalo mozzarella and fresh Italian basil	7.500
Italian Tomatoes with Burrata, red onions, sous vide basil and croutons	13.500
Grilled Octopus & Burrata, served with tomato carpaccio	16.000
Atlantic Sea Scallop and Calamari Sauté, mashed potatoes crustacean purée, almonds, asparagus and black olives	15.000
Vitello Tonnato, roasted veal, with tuna sauce and capers	12.500
Bruschetta Special by Giorgio Diana, beef tartar, Taleggio on toasted bread	12.500
Insalata di Mare, cuttlefish, calamari, octopus, celery and carrots	13.500
Fritto Misto, fried calamari and shrimps with garlic and mayo dip	9.250
Asparagi Gratinati, green asparagus grated with Parmiggiano Reggiano and hollandaise sauce	9.500
Selection of Italian cheeses and cold cuts for 2 to 3 persons	36.000

CARPACCIO AND TARTAR

Salmon Carpaccio, Norway salmon with chives, pepe rosa, extra virgin olive oil and lemon dressing	7.500
Beef Carpaccio, baby rocca salad and Parmesan	14.500
Bresaola Carpaccio, baby rocca salad and Parmesan	14.500
Salmon Tartar, cucumber sorbet, carpaccio and meringue	7.500
Sako Tuna Tartar, orange chili ice cream, pine nuts, capers and mint	12.000
Beef Tartar with caper, chives, pine nuts, shallots, quail egg yolk, Dijon mustard and ketchup	11.000

SALADS

Solaya Mixed Seasonal, balsamic dressing	7.500
Rocket Salad, imported baby rocca with cherry tomatoes and Parmesan	6.950
Shrimp Salad, avocado and raspberry dressing	9.500
Chef's Greek Salad	5.500
The Classic Caesar Salad, Roman lettuce, croutons and Caesar dressing	5.500

Chicken 6.500 | Shrimp 7.500

PASTA AND RISOTTO

Special pasta of the day, kindly ask your server about the special pasta	
Penne all'arrabiata, tomato sauce, garlic, Italian basil and fresh chili	5.950
Penne al Salmone, Norwegian salmon, cream and chives	7.500
Spaghetti Aglio Olio e Peperoncino, the classic Italian pasta with roasted garlic, parsley, extra virgin olive oil and red pepper flakes	5.500
Homemade Potato Gnocchi, eggplant purée, fresh tomatoes, basil, olives topped with Mozzarella	6.750
Linguine with shrimp and zucchini, fresh cherry tomatoes, olive oil and garlic	12.000
Homemade Tagliolini Pasta, fresh truffles, rosemary and black garlic	15.000
Spaghetti alle Vongole Veraci, garlic, rosemary, parsley, chili and olive oil	12.000
Rigatoni ai 4 formaggi, rich creamy cheese sauce	9.950
Homemade Ravioli, stuffed with shrimp and buratta in a delicate vanilla bisque	7.500
Seafood Bavette Pasta, prawns, calamari, sea scallops and olive oil	12.000
Green Asparagus Risotto, sundried tomatoes and Parmesan	8.500
Chanterelle Risotto, Porcini mushroom with Parmesan and pickled truffles	12.500
Saffron Risotto with Lobster & White Asparagus, cherry tomatoes and spring onions	17.500

With shrimp 9.95

Prices are subject to sales tax and service charge

SOUPS

Potato & Celery, croutons and pickled truffle	7.500
Seasonal Minestrone with Barley	4.750
Bouillabaisse	7.500

MAIN COURSE FISH

Sea Bass Livornese, tomato sauce, olives, capers and oven potatoes	12.500
Wild Salmon & Pearl Barley, apples, carrots, kohlrabi with ginger purée and champagne foam	12.500
Sesame Crusted Bluefin Tuna Steaks, snow beans, zucchini, grapes, broccoli and soya-teriyaki sauce	19.500
Grilled Jumbo Shrimps, sautéed vegetables	21.000
Sous Vide Grouper Fillet, beurre blanc and green peas	18.000

GRILLED CATCH OF THE DAY

Upon Availability

Each dish is served with sautéed vegetables

Sea bream	17.000
Sea bass	18.000
French turbot	39.000
Sole fish	49.000
Lobster	42.000
Dead Sea salt-crusted sea bass for 2-3 persons allow 25 minutes for preparation	55.000

MAIN COURSE MEAT

Sous Vide method of cooking translates to "under vacuum", which is the process of vacuum-sealing food in a bag, then cooking it to a very precise temperature in a water bath. This technique produces food that is moist and tender preserving its nutrients and keeping its natural color.

Chicken Breast with mushrooms sauce and easonal vegetables	7.500
Farmer's Chicken Breast, smoked eggplant purée, baby eggplants, artichokes, shiitake mushrooms and bell peppers	11.000
USA Beef Tenderloin, baby corn, cauliflower purée, capsicum, red onions and rosemary sauce	26.000
South African Veal Tenderloin, vegetable ratatouille and truffle sauce	17.000
South African Veal Paillard, rosemary oven potatoes	17.000

CHAR-GRILLED MEAT

Cooked in 'a big green egg' charcoal barbecue cooker

Each dish is served with regular or spicy rosemary potatoes

Aged Meat | Dry Aged Meat

Dry-aged beef is usually air dried between 7 to 120 days, however the steak is generally dry-aged for 30 days. This method allows the moisture to get drawn out which makes the meat tangier and juicier.

Australian Beef Tenderloin	Aged 26.000 Dry aged 38.000
Rib-eye	Aged 26.000 Dry aged 28.000
T-bone 450g	Aged 32.000
T-bone 900g for 2 to 3 persons	Aged 89.000 Dry aged 108.000
Tomahawk for 2 to 3 persons	Aged 90.000 Dry aged 110.000

SIDE DISHES

Rosemary roasted potatoes	2.950
Spicy rosemary roasted potatoes	2.950
Potato purée	2.950
Sautéed seasonal vegetables	4.000
Grilled vegetables	4.000

🌿 Ask your server for Vegetarian items

* For allergies or dietary requirements please inform your server

SOLAYA

RESTAURANT