# BREAKFAST MENU



Add: Two Poached Eggs 20k

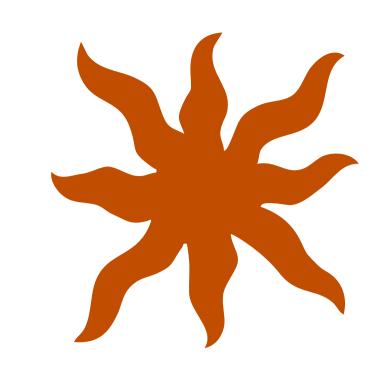


10

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 Smoked Salmon	85 125
		Smoked Samion	125
SOL MUFFIN STACK  Exical Fold DDO Called Heab Droven Chipatle Mayo	<b>75</b>	SOL TORTILLA	85
Fried Egg, BBQ Sauce, Hash Brown, Chipotle Mayo, Melted American Cheese, English Muffin	1	3 Eggs Omelette, American Cheese,	
Add: Bacon 30k / Smash Patty 40k		Grana Padano, Herbs, Red Onion, Potato,	
The Full Stack - Bacon & Patty	130	Chorizo, Vinaigrette	
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		House Chantilly Cream	
our side menu		COL EDILITY	
		SOL FRUITY	95
SOL SMASHED AVO	95	Local Tropical Fruits, Honey, Yogurt, Almond & Granola	Quinoa
Toasted Sourdough, Smashed Avocado, Feta,			
Dukkah, Poached Eggs, Cress, Paprika Oil		DRAGON FRUIT SMOOTHIE BOWL	95
	700	Dragon Fruit & Banana Smoothie, Toasted Coc	onut,
BREAKFAST BURRITO	120	Chia Seeds, Cashew nuts	
Scramble Egg, Salsa, Avo Smash, English Spinach, Chorizo, Crispy Bacon, American cheese, Mozzarella	<b>a</b> .		
BBQ Sauce, Chipotle Mayo, Sour Cream, Mixed Her	•		
MEDITERRANEAN TOAST	90	BUILD YOUR OWN BREKKY	
Crispy Baguette, Garlic Confit, Feta, Marinated Tom		Bacon	30
Anchovy Fillets, Fresh Herbs	, acoco,	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 Herbs	7	Sauteed Mushrooms	25
Sambal		Garlic Spinach	20
Add: Bacon 30k / Smoked Salmon 40k		Grilled Tomato	15
		Hash Brown	<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 Sauce, Coriander	100	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	70
FRIED CALAMARY Crispy Calamary, Tartar & Creole Sauces	120	HOUSE BREAD Extra Virgin Olive Oil, Apple Balsamic, Marinated Olives	60
LOMBOK OYSTERS (6 PCS) Freshly Shucked Oysters, Chalaquita, Shallot Mignonette	110		

# TACOS & QUESADILLAS

3 per portion - served on corn tortillas

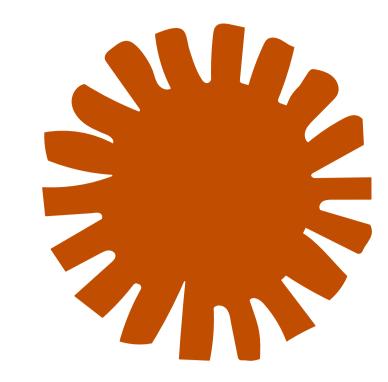
FISH TACO Beer-Battered Mahi-Mahi, Salsa Verde, Pico De Gallo, Chipotle Mayo	110	<b>BEEF TACO</b> Grilled Ribeye, Avocado, Red Paprika, Coleslaw	125
SHRIMP TACO Garlic Shrimp, Guacamole, Pico De Gallo, Salsa Verde, Chipotle Mayo	110	CHICKEN QUESADILLAS Guacamole, Mozzarella, Pico De Gallo, Cajun Sour Cream	125
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	180
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 C	<b>120</b> Chips

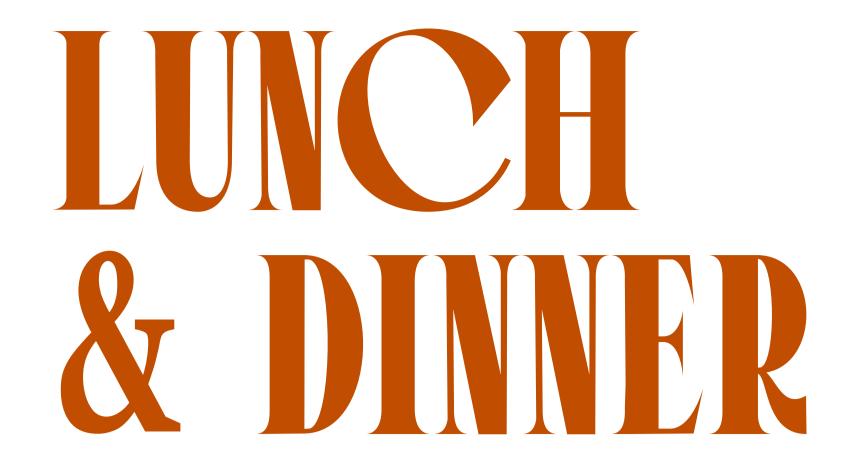




### **BOWLS & GREENS**

Fresh, vibrant, feel-good plates

TUNA POKE BOWL Raw Yellowfin Tuna, Avocado, Edamame, Cherry To	omatoes, C	Eucumber, Enoki Tempura, Wasabi Mayo	110
QUINOA SALAD White Quinoa, Avocado, Cherry Tomatoes, Kalamata Olives, Fine Herbs, Lemon Dressing			100
PUMPKIN SALAD Maple-Roasted Pumpkin, Baby Arugula, Baby Cos,	Carameliz	ed Onions, Feta, Sunflower Seeds, Pine Nuts	110
GRILLED ZUCCHINI Grilled Marinated Zucchini, Baby Arugula, Confit To	omatoes, N	⁄licrogreens	110
	MAIN	15	
Generous plates	s full of co	omfort and character	
FISH & CHIPS Beer-Buttered Mahi-Mahi, Mixed Greens, Potato Cl	hips, Tarta	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	40





### **KIDS**

Kid-friendly. Parent-approved

FISH & CHIPS  Panko Mahi-Mahi Fish Fingers, House Tartare, Potato Chips	60
HOMESTYLE NUGGETS Homemade Chicken Nuggets, Potato Chips	60
HAM & CHEESE TOASTY Sourdough, Ham, Mozzarella, Potato Chips	60
<b>DESSERTS</b> For the sweet part of your SOL story	
BAKED CHEESECAKE Mango, Passion Fruit, Roasted Coconut, Oreo Crumble, Mixed Berry Coulis	75
LAVA CAKE Chocolate Fondant, White Chocolate Sauce, Vanilla Ice Cream	75