



LUNA*e*/SOL

# OUR FOOD PHILOSOPHY

At the heart of our kitchen lies a philosophy that honours tradition while embracing refinement. Headed by our Corporate Chef - Ganesh Gaonkar with guidance of Chef Jason Hudanish, our food is crafted on the pillars of French technique, Swiss Alpine honesty, and Italian simplicity.

We believe boldness isn't in fusion, but in precision, in letting authentic flavours shine through restraint, balance, and care. From petit pains, delicate risottos to breads, butters, and handmade pastas, every plate is a celebration of honesty, craft, and the spirit of sharing food that feels both soulful and sophisticated.

FROM THE HOUSE OF



PRASUK JAIN  
HOSPITALITY

# BAR À GRIGNOTER

## Bread Basket

(Focaccia, Multigrain Baguette, Garlic Bread Rolls, Lavash)

Served With Olive Oil, Sélection Of Butter,  
Roma Tomatoes & House Special Liquid Butter

## Mixed House Nuts

Roasted Almonds, Pecans, Hazelnuts, Cashews,  
Caramelized Walnuts & Truffle Foxnuts.  
Rosemary, Sea Salt, Smoked Paprika & Honey

## Maison Pickles

Sélection Of Pickled Vegetables, Jalapeños,  
Cucumber Ribbons & Sélection of Olives

## Frites Maison

House French Fries

### Sélection:

Classic Sea Salt  
Parmesan & Parsley  
Truffle Oil & Parmesan

## Garlic Crostini

Home Made Crunchy Bread, Garlic,  
Liquid Butter, Sea Salt

## Halloumi Bruschetta

Greek Cheese, Jalapeños, Olive,  
Roma Tomatoes, Balsamic Reduction

## Fresca

Flatbread, Home Made Garlic & Tomato Purée,  
Rucola, Crumbled Feta

## Artisanal Cheese Board

Brie, Blue Cheese, Gruyère, Cheddar & Parmesan,  
Orange Marmalade, Kalamata Olives, Crackers

# PETITS PAINS

HOME MADE MINI BAGUETTES SERVED FRESH

## **Tomato & Brie Provençal**

Roasted Cherry Tomatoes, Brie, Herbed Butter, Rucola

## **Wild Mushrooms & Truffle**

Wild Mix of Mushrooms, Mushroom Pâté, Truffle Cream,  
Fig Jam, Lollo Rosso

## **Verte Cottage Cheese**

Pesto, Cottage Cheese, Bell Peppers, Microgreens

## **Truffle et Frites**

Potatoes, Fromage, Truffle, Rucola

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### NON VEGETARIAN

## **Spiced Piquants**

Eggs, Onions, Gruyere, Frisée

## **Mini Tuna Niçoise**

Seared Tuna, Cured Quail Eggs, Rucola, Pepper Aioli

## **Chicken Escabeche**

Shredded Chicken Confit, Citrusy Escabeche Marinade,  
Olive Tapenade

## **Serrano & Buffalo Mozzarella**

Parma Ham, Buffalo Mozzarella, Balsamic Vinegar, Basil

# SALADE

## Heart Of Romain Caesar

Romaine Hearts, Caesar Dressing, Sourdough Chunks, Parmesan

## Beet Carpaccio

Sliced Beets, Goat Cheese, Roasted Hazelnuts, Olive Oil, Onion, Fried Pepper, Capers

## Charred Broccoli Salad

Broccoli, Green Beans, Heart Of Palm, Sherry Vinaigrette

## Pear & Endive

Poached Pears, Frisée, Caramelized Walnuts, Blue Cheese, Wine Vinaigrette

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### NON VEGETARIAN

## Heart Of Romain Caesar

Romaine Hearts, Anchovy Caesar Dressing, Crisp Croutons, Parmesan, Grilled Chicken, Cured Egg Yolks

## Salmon Tartar

Salmon Chunks, Verte Sauce, Truffle Oil, Pickled Raddish, Flatbread

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### Choice Of Protein

Cottage Cheese  
Chicken  
Seafood  
Parma Ham

# LE COMMENCEMENT

VEGETARIAN

## 🌿 Crema di Funghi Esotici

Mushroom Soup with Shiitake, Baby Mushroom & Porcini

## 🌿 Velouté De Carotte

Carrot Soup, Almond Cream, Garlic Focaccia, Almond Slivers

## 🌿 Caldo De Queso

Cheese Soup, Garlic Focaccia

## 🌿 Patatas Duo

Marj-Spiced Baby Potatoes, Sweet Potatoes, Pimentón, Honey

## 🌿 Avocado & Tomato Tartine

Avocado Chunks, Tomatoes, Goat Cheese, Pumpkin Seeds

## 🌿 Burrata Tartine

Sourdough, Heirloom Tomatoes, Balsamic Glaze, Arugula, Creamy Burrata

## 🌿 Beetroot Tartine

Beetroot, Plums, Feta Mousse, Caramelized Walnuts

## 🌿 Quiche Florentine

Creamy Spinach, Aged Cheddar, Parmesan

## 🌿 Gnocchi à la Cremé

Purple Potatoes Gnocchi, Spinach Sauce, Truffle, Parmesan

## 🌿 Gnocchi Cous Cous

Couscous Gnocchi, Buffalo Mozzarella, Pesto

## 🌿 Baked Cottage Cheese

Cottage Cheese, Chef's Special Pesto Sauce

# LE COMMENCEMENT

## Raclette

Cheese Scraped Over Baked Potatoes, Pickles

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### NON VEGETARIAN

## Crispy Calamari

Calamari, Tartar, Hot Sauce

## Fish & Chips

John Dory, Hand-Cut Chips,  
Tartar, Hot Sauce

## Quiche Poulet

Chicken, Paprika, Greens, Creamy Egg Custard

## Roulade Chicken Aux Herbes

Chicken Breast, Italian Herbs,  
Parmesan Served on Skewers

## Prawn au Beurre d'ail

King Prawn, Butter Garlic Sauce

## Trois Wings Façons

Chicken Wings - Three Distinct Preparation Style  
(3, 6 or 12 Pcs)

Pimentón Y Miel: Smoked Paprika, Garlic, Honey Glaze

Beurre Piquante: Classic French Hot Butter & Chili,  
Blue Cheese, Celery Sticks

Ail Y Parmesan: Roasted Garlic & Parmesan

# PAIN PLAT MAISON

FLATBREADS VEGETARIAN

## 🌿 Classic Margherita

Cherry Tomatoes, Mozzarella, Basil, Olive Oil

## 🌿 Wild Mushrooms & Gruyère

Mixed Mushrooms, Caramelized Onion, Truffle Oil

## 🌿 Spiced Pumpkin & Goat Cheese

Spiced Pumpkin, Chèvre, Pumpkin Seeds  
Honey, Garlic Chips

## 🌿 Grilled Vegetable Pesto

Assorted Vegetables, Sundried Tomatoes, Basil Pesto,  
Parmesan, Pine Nuts

## 🌿 Truffle Potato Ricotta

Truffle Potatoes, Truffle Oil, Ricotta, Scallions

## 🌿 Fig & Blue Cheese

Balsamic Figs, Blue Cheese, Rucola, Honey

## 🌿 Paprika Cottage Cheese

Cottage Cheese, Paprika, Onions, Béchamel, Rucola, Olive Oil

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### Choice Of Protein

Cottage Cheese  
Chicken  
Seafood  
Parma Ham

# PAIN PLAT MAISON

FLATBREADS NON VEGETARIAN

## **Chicken Piccata**

Caper-Butter, Chicken, Rucola, Parmesan

## **Smoked Salmon & Dill**

Smoked Salmon, Spiced Cream Cheese,  
Capers, Red Onion, Fresh Dill

## **Prawns Verte**

Herbed Prawns, Cherry Tomatoes, Salsa Verte, Microgreens

## **Parma Ham**

Stracciatella, Ham Serrano, Heirloom Tomatoes,  
Balsamic Reduction

## **Salsiccia Piccante**

Italian Pepperoni, Spicy Salami, Black Olives

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### **Choice Of Protein**

Cottage Cheese  
Chicken  
Seafood  
Parma Ham

# PLATS PRINCIPAUX

VEGETARIAN

## 🌿 Spicy Rigatoni

Rigatoni, Ricotta

## 🌿 Aaglio E Olio

Oil-Poached Garlic, Spaghetti, Black Pepper, Pepperoncini infused Olive Oil, Parmesan

## 🌿 Butternut Squash Risotto

Arborio Rice, Butternut Squash Purée, Parmesan, Butter, Sage

## 🌿 Champagne Risotto

Cooked in Champagne, Asparagus, Porcini Mushrooms, Home Made Sauce

## 🌿 Pear & Blue Cheese Ravioli

Ravioli, Brown Butter, Parmesan

## 🌿 Armellino Ravioli

Spinach & Ricotta Ravioli, Basil Pesto, Sundried Tomatoes, Black Olives

## 🌿 Aubergine Piccata

Aubergine Steak, Lemon Caper Butter, Parmesan, Greens

## 🌿 Lasagna

Mushroom Ragout, Ricotta, Parmesan

## 🌿 Fettuccine Alfredo

Creamy Fettuccine, Parmesan Cheese, Cracked Pepper

## 🌿 Vegetable Stroganoff

Potatoes, Carrots, Broccoli, Mushrooms, Creamy Paprika Sauce, Arborio Rice

## 🌿 Polenta Cacciatora

Polenta, Vegetables, Olives, Wild Mushrooms, Blue Cheese Sauce

# PLATS PRINCIPAUX

## Savoy Cheese Fondue

Assorted Alpine Cheese, Sourdough & Focaccia Chunks

Sélection:

Classic | Jalapeños & Sundried Tomatoes | Basil & Pinenuts

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### NON VEGETARIAN

## Crustaceans Platter

Lobster, Jumbo Prawns, Lemon Garlic Butter Sauce,  
Herb Flavoured Creamy Polenta

## Poulet Di Olive Nere

Grilled Chicken Roulade, Herbaria, Ricotta,  
Mushrooms, Black Olives, Baby Eggplant,  
Mashed Potatoes, Asparagus, Pepper Mushroom Sauce

## Prawns & Truffle Risotto

Prawns, Arborio Rice, Truffle, Microgreens

## Seafood Stroganoff

Prawns, Squids & Fish, Creamy Paprika Sauce, Arborio Rice

## Alfredo & Schnitzel

Mushrooms Fettuccine, Fried Chicken Steak, Lemon, Sea Salt

## Lobster Thermidor

Lobster, Wine Sauce, Cream & Cheese

## Souris D'agneau

Lamb Shank, Sautéed Vegetables, Red Wine,  
Rosemary, Herbs

## Peltó D'Antara al Forno

Duck Breast, Sweet Tart Cranberry Sauce, Passion Fruit &  
Orange Notes, Mashed Potatoes

## Pollo Alla Griglia

Grilled Chicken Breast, Olive Oil, Garlic, Rosemary,  
Lemon, Roasted Vegetables, Red Wine Juice

# PÂTISSERIE

## Torta al Cioccolato Fondente

A rich dark chocolate tart filled with a vibrant mixed berry compote, crowned with vanilla bean infused whipped cream and maraschino cherry

## Torta di Mele Classica

A timeless apple pie with tender cinnamon-spiced apples nestled in a flaky buttery crust, served warm with a scoop of vanilla gelato

## Torta al Formaggio Basca

A rustic Basque-style cheesecake with a creamy, caramelized interior and a signature burnt top, offering a velvety texture with hints of vanilla

## Crème Brûlée alla Vaniglia

A silky vanilla bean custard with a crisp, caramelized sugar crust, offering a perfect balance of creamy richness and delicate crunch

## 🍷 Tiramisu Classico

A traditional Italian tiramisu with layers of espresso-soaked savoiardi, creamy mascarpone, a dusting of cocoa, delivering a timeless balance of coffee and sweetness

# JAIN MENU

## Bread Basket

(Focaccia, Multigrain Baguette, Lavash)

Served With Olive Oil, Sélection Of Butter,  
Roma Tomatoes & House Special Liquid Butter

## Maison Pickles

Selection Of Pickled Vegetables, Jalapeños  
Cucumber Ribbons & Sélection Of Mezzetta & Black Olives

## Mixed House Nuts

Almonds, Pecans, Hazelnuts, Roasted Cashews,  
Foxnuts, Caramelized Walnuts, Rosemary,  
Sea Salt, Smoked Paprika & Honey

## Halloumi Bruschetta

Greek Cheese, Jalapeños, Olive,  
Roma Tomatoes, Balsamic Reduction

## Fresca

Flatbread, Tomato Purée, Rucola, Crumbled Feta

## Artisanal Cheese Board

Brie, Mozzarella, Gruyère, Cheddar & Parmesan,  
Orange Marmalade, Kalamata Olives, Crackers

## Tomato & Brie Provençal

Roasted Cherry Tomatoes, Warm Brie, Herbed Butter, Rucola

## Verte Cottage Cheese

Pesto, Cottage Cheese, Bell Peppers, Microgreens

## Charred Broccoli Salad

Charred Broccoli, Green Beans, Heart Of Plum, Vinaigrette

# JAIN MENU

## Pear & Endive Salad

Poached Pears Frisée, Caramelized Walnuts,  
Feta, Vinaigrette

## Caldo De Queso

Cheese Soup, Focaccia

## Avocado & Tomato Tartine

Avocado Chunks, Tomatoes, Goat Cheese, Pumpkin Seeds

## Burrata Tartine

Sourdough, Heirloom Tomatoes, Balsamic Glaze,  
Arugula, Creamy Burrata

## Quiche Florentine

Spinach, Cheese

## Baked Cottage Cheese

Cottage Cheese, Chef's Special Sauce

## Classic Margherita Flatbread

Roasted Cherry Tomatoes, Mozzarella, Fresh Basil, Olive Oil

## Paprika Cottage Cheese

Cottage Cheese, Paprika, Béchamel, Rucola, Olive Oil

## Spiced Pumpkin & Goat Cheese Flatbread

Spiced Pumpkin, Toasted Pumpkin Seeds,  
Goat Cheese, Rucola

## Grilled Vegetable Pesto Flatbread

Grilled Vegetables, Sundried Tomatoes, Basil Pesto,  
Parmesan, Pine Nuts

# JAIN MENU

## Spicy Rigatoni

Rigatoni, Ricotta

## Butternut Squash Risotto

Arborio Rice, Butternut Squash Purée, Parmesan, Butter, Sage

## Pear & Ricotta Ravioli

Ravioli, Brown Butter, Parmesan

## Armellino Ravioli

Spinach & Ricotta Ravioli, Basil Pesto,  
Sundried Tomatoes, Black Olives

## Fettuccine Alfredo

Creamy Fettuccine, Parmesan, Cracked Pepper

## Vegetable Stroganoff

Broccoli, Asparagus, Creamy Paprika Sauce, Arborio Rice

## Polenta Cacciatora

Polenta, Vegetables, Olives, Cheese Sauce

## Savoy Cheese Fondue

Assorted Alpine Cheese, Sourdough & Focaccia Chunks

**Sélection:**

**Classic | Jalapeños & Sundried Tomatoes | Basil & Pinenuts**