



Filipino Heritage

APPETIZERS

Beef taco tapa
Spinach taco shell,
sriracha mayo

500

Nilasing na hipon
Shrimp, gin, spiced vinegar



600

SALADS

Pako salad
Salted egg, vegetable fern,
tomato, lemon vinaigrette

450

MAINS

Stuffed tilapia
Ground pork, tomato sauce,
coriander



700

Chicken Inasal roulade
Spinach, purple yam, cauliflower,
baby carrot, chicken jus



750

Beef mechado
Braised beef brisket, potato,
carrot, bell pepper



1,000

SOUP

Creamy kangkong
Cream cheese tortellini,
cream fraiche, herb oil



600

Beef kansì
Bone marrow, lemon grass,
tomato, langka, chili



1,500

FRIED RICE

Aligue



600

Adobo



600

Tinapa



600

NOODLES

Pansit batil patong
Miki noodles, carabeef,
liver, chorizo, egg



750

DESSERTS

Ube cheese pocket
Ube halaya,
puff pastry, powdered sugar



450

Creamy inutak
Sticky white rice, purple yam,
caramelized sugar, salted egg

450



gluten



nuts



seafood



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Appetizers

Spring Rolls

Vegetable Spring Rolls

served with sweet chili sauce



410

Vietnamese Rice Paper Roll

served with peanut sauce



410

Lumpiang Shanghai

served with sweet chili sauce



580

Shrimp Rice Paper Roll

served with peanut sauce



720

Prawn Spring Rolls

served with sweet chili sauce



810



Chicken Samosa

Ground chicken, potatoes, cumin,
green peas, mint, mango chutney

490



Kinilaw na Tuna

Tuna loin, coconut cream, pinakurat, chili

600



Bao Buns

Braised pork belly, oyster sauce,
spices, yam potato, romaine lettuce

460



Chicken Wings

Soy ginger sauce, roasted sesame seed,
coriander, chili flakes

650



Fresh Lumpia

Ground pork and shrimp, cabbage,
carrots, lettuce, peanut sauce

560



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Soups

Chicken Tinola

Chicken thigh🌱, ginger, mushrooms, papaya
in fresh basil-spiced chicken soup



680

Wonton Noodle Soup

Shrimp wontons🌱, superior stock, napa cabbage,
fried shallots, spring onions



720

Tom Yum Goong

Prawns🌱, kaffir lime, straw mushrooms,
lemongrass, galangal, red chili, tomatoes, cilantro



720

Sinigang sa Miso

Salmon belly🌱, taro, tamarind broth, eggplant,
tomato, string beans, mustard leaves



720

Pares

Chuck roll, lechon kawali🌱, egg noodles, egg🌱



700

Salads

Shrimp, Pomelo and Mango Salad

Thai spiced shrimps🌱, mango cubes, pomelo pulps,
romaine lettuce, kaffir, pineapple, coconut cream dressing



720

Salmon and Avocado Salad

Salmon🌱, romaine lettuce, watercress,
red radish, ginger, sweet chili, sesame seeds



960

Asian Gem Salad

Gem lettuce, edamame, cilantro, onion,
tomatoes, salted egg, lime dressing



500

Add ons:

Chicken | Shrimp🌱 | Salmon🌱
380 420 570



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Asian Sandwiches

The perfect sandwich is all about the details



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Beef Asado Sandwich 810

Malungay pandesal, pulled braised beef brisket, lettuce, white cheese
- 

Club Sandwich 830

Chicken, egg, bacon, lettuce, cheese, tomato
- 

Korean Chicken Burger 790

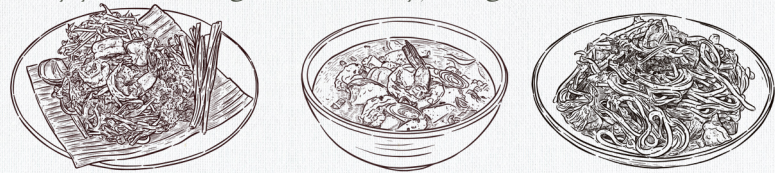
Marinated chicken thigh🌱, kimchi slaw, ssamjang spread
- 

Bulgogi wrap 790

Beef sirloin, pickled vegetable, kimchi aioli

Asian Noodles

Satisfy your cravings with savory, filling and flavorful noodles



- 

Pancit Canton

750

Canton noodles, shrimps🍤, squid balls, chicken🍗, carrot, beans, wood ear mushroom
- 

Vietnamese Beef Pho

800

Rice noodles, lime, beansprout, Thai basil, red onion, red and green chilies, beef broth
- 

Seafood Pancit Luglug

900

Rice noodles, prawns🍤, shrimp sauce, boiled egg🍳, mussels, squid, pork chicharon
- 

Pad Thai

970

Rice noodles, chicken, shrimp🍤, tamarind, crushed peanuts, beansprout, chili

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Indian Specialties

Vibrant and aromatic flavors



Dhal Tadka 600

Yellow lentils, coriander, cumin rice, raita

Lamb Chukka 1,070

Australian lamb, Indian spices, green chili, fried curry leaves

Butter Chicken..... 1,080

Chicken tikka🌶️, mild spiced tomato gravy

Tandoori Roasted Chicken Tikka1,300

Curry powder, mustard seeds, curry leaves, dried chili, coconut cream

Dum Handi Biryani

Basmati rice, cashew nut, raisin, fried onion, saffron, and raita

🌾🥜 Australian Lamb..... 1,660

🌾🐔 Chicken Thigh 1,110



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Flavors of Asia

Asian favorites that will warm your heart and soul



 Bibimbap 620

Korean sizzling rice bowl, assorted vegetables,
kimchi, sauteed sliced beef, fried egg 

 Korean Fried Chicken 910

Fried spring chicken, samjang sauce, white sesame seeds

  Vietnamese Roasted Chicken..... 880

Spring chicken, lemon grass, kaffir lime

  Beef Teriyaki 1,490

Sous vide USDA top sirloin, soy sauce, carrot confit,
leeks, pepper purée, apple, Japanese steamed rice

  Grilled Pompano 1,000

Pompano fillet, pickled vegetables, kamote, chili leek sauce

  Steamed Pompano 1,000

Pompano fillet, pickled vegetables, lady finger, sesame soy ginger

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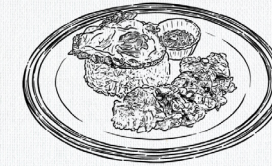
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Filipino Favorites

Rich, flavorful and comforting



~All dishes are served with jasmine rice~

BBQ Pork Skewers 500

Marinated pork, atchara, pinakurat



Fried Bangus 600

Tortang talong, salted egg 🥚, tomato, onion
bagoong vinaigrette, coriander, chili

Inihaw na Liempo 640

Grilled pork belly, atchara, red chili,
toyomansi dipping sauce

Adobo

Meat of your choice, boiled egg 🥚, Bagoio beans,
purple yam, sweet potato, leeks



Chicken Thigh 🥚 690

Pork Belly 700



Pork Belly Binagoongan 780

Tomato, red chili, spring onion, egg plant, papaya
fermented shrimp paste, chicharon



Pinakbet 800

Lechon kawali, shrimp, ampalaya, okra, kalabasa



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~All dishes are served with jasmine rice~

	Ginisang Monggo with Bagnet.....	810
	Crispy-fried pork belly, monggo, ampalaya leaves	
	Sisig Express	880
	Crispy pata sisig, chilies, poached eggs	
	Inihaw na Tuna Belly	950
	Grilled tuna belly, mashed sweet potato, garlic soy sauce, bok choy	
	Bistek Tagalog	1,200
	Braised beef, caramelized onion, potato, beans	
 	Lengua Estofado	1,450
	White wine simmered ox tongue, saba banana, bokchoy, mushroom	
 	Short Ribs Kaldereta	1,650
	Sous vide USDA beef short ribs, carrot, baby potatoes, bell peppers, green peas, cheddar cheese	
	Kare-kareng Buntot ng Baka	1,900
	Oxtail, beef tripe, eggplant, string beans, banana blossom, bagoong alamang	
	Kare-kareng Pork Belly	900
	Pork belly, eggplant, stringbeans, banana blossom, bagoong alamang	

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Desserts

Indulge your sweet tooth with traditional Asian sweets



Ube Palitaw	400
Glutinous rice, ube yam, muscovado, desiccated coconut, black sesame seeds	
 Pumpkin leche flan	500
Pumpkin custard, macapuno	
 Mango Sticky Rice	550
Warm sticky rice with coconut sauce, fresh ripe mango, coconut sorbet, mango macapuno turon	
 Ginataang Halo-halo	560
Glutinous rice balls, sweet potato, purple yam, tapioca, stewed in coconut milk	
 Turon with Langka	590
Fried banana rolls with jackfruit served with warm caramel sauce	
Puto Platter	590
A selection of steamed rice cakes served with coconut jam	
Fruit Platter	1,220
Slices of fresh fruits in season	

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Signature Afternoon Tea

SAVORY

Zucchini, Grilled Chicken, Miso Honey


Rum, Honey Glazed Pork Belly Bites

Brie, Empanada, Honey Glaze


Shrimp Bun, Honey Dressing, Avocado


Turkey Ham,
Honey Mustard, Quiche


Honey Glazed Smoked Salmon
Rillete, Mini Bagel


Pea and Apple Salad Puri,
Coriander Chutney


Fish Burger, Honey,
Green Mango Slaw




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SWEETS

Solaire Honey Cakes



Honey Madeleines



Peanut Butter Honey Chocolate



Chocolate Honey Sphere Mousse



Apple Breton Honey



Raspberry Honey Petit Choux



SCONES

Traditional , Honey Glazed, Raisin and Dates



Served with

Strawberry jam, honey, clotted cream

2,088+

Served with two freshly brewed coffee or a pot of tea

2,388+

Served with two glasses of sparkling wine



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Galentine’s Afternoon Tea

SAVORY

Smoked salmon tartare, beetroot cone



Mini Quiche Lorraine, ham and cheese



Foie gras, brioche, coffee fig jam



Roast beef, onion jam, dijon, shimeji



Grilled vegetable, avocado, bagel



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SWEETS

Cheese red velvet cake

Mixed berry pistachio sphere

Cherry chocolate tart

Raspberry mousse

Vanilla panna cotta, raspberry sauce,
fresh berry

Hazelnut choux, chocolate ganache

SCONES

Traditional



Served with

Rose hip jam, clotted cream

2,088+

Served with two freshly brewed coffee or a pot of tea

2,388+

Served with two glasses of sparkling wine



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Cakes

The perfect way to satisfy your cravings...



 	Red Velvet Cream Cheese.....	320
 	Forest Berry Vanilla Cheesecake.....	320
	Solaire Signature Cake	285
 	Mango Chiffon Cake Slice	285

TEA CAKES

 	Banana Pecan Bread with Caramel.....	195
 	Fruit Cake	220
 	Chocolate Marble Cake	290
 	Carrot and Lime Cake	290

SUGAR FREE

 	Triple Chocolate Cake.....	295
 	Sugar Free Coconut and Mango Slice	295



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Cakes

 	Coffee Caramel Cake.....	250
 	Strawberry Cheesecake	295
 	Chocolate Marble Cake	290
 	Matcha Yuzu Slice	300
 	Strawberry Chiffon.....	320
 	Carrot and Lime Cake.....	290
 	Ube Roulade	225
 	Macapuno Pie	225
 	Sans Rival	265

DESSERT IN A GLASS

 	Dulce de Leche Cheesecake	265
 	Strawberry Cointreau	295
 	Coffee Almond Flan.....	295



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Kids Menu

For ages 12 and under

APPETIZERS

Asado Bun

Pork asado, toasted bun



300

Mini Spring Roll

Vegetable spring roll,
sweet peanut sauce



300

Mini Pizza

Ham, cheese



450

MAINS

Fish Fingers

Barramundi, french fries,
tartare sauce



450

Filipino Style Spaghetti

Tomato sauce, hotdog,
grated cheese



450

Teriyaki Skewers

Marinated chicken thigh,
sesame, spring onion



350

Beef Stir-fried Rice

Beef cubes, carrot,
zucchini, garlic



450

SANDWICHES

Cheese Hotdog

Brioche bun, ketchup,
mayo, tomato salsa



350

Beef Slider

Bacon,
cheddar, gherkins



400

HOME MADE ICE CREAM

Vanilla

250

Hazelnut

250

Strawberry

250



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