



SOLIS

LOUNGE

THE HOME OF THE SUN GODDESS

THE LEGEND OF SOLIS

Born from the heart of the Sun,
Solis, the Goddess of Light,
witnessed the beauty of human connection.

She saw laughter shared, stories told,
and moments that became memories.
Determined to protect these moments,
she descended to the mountains of Lebanon
and found a place suspended between
earth and sky.

Captivated by its spirit and blessed
by nature, she chose it as her sanctuary.

Over time, it became known as SOLIS.

A place for celebration,
gastronomy, music, and connection,
all beneath her eternal light.

CUISINE

STARTERS

- ◆ **Sea Salt Edamame** 🌿 8
Edamame lightly seasoned with flaky sea salt
- ◆ **Fries Al Tartufo** 🌿 🥛 8
Imported crispy fries topped with our truffle mayo sauce and shredded parmesan
- ◆ **Peruvian Shrimp Ceviche** 🌿 🍷 20
Marinated shrimps, prepared ceviche-style with a pinch of chili pepper
- ◆ **Flaky Chicken** 13
Fried panko chicken tenders served with our honey mustard dip
- ◆ **Porcini Cheese Croquettes** 🥛 14
Fried cheese balls laid on our rich and thick Porcini mushroom sauce
- ◆ **Mini Chicken Tacos** 16
Soft tacos filled with marinated chicken, accompanied by nachos and dips.
- ◆ **Mini Cranberry Sliders 3 Pieces** 🥛 16
Three 40g Angus beef sliders with Brie, cranberry confit, caramelized onions, and fresh rucola, served with our house-made mayonnaise
- ◆ **Rock Shrimp Dynamite** 🍷 🔥 16
Deep fried tempura shrimps glazed with our homemade dynamite sauce
- ◆ **Salmon Tartare Orzo Cake** 20
Steamed orzo, edamame, mango, topped with smoked salmon tartare served with our signature soy sauce

PIZZETTE

- ◆ **Margherita** 14
Crispy bread, marinara sauce, mozzarella
- ◆ **Diavola** 16
Crispy bread, marinara sauce, mozzarella, beef pepperoni, mushroom, black olives
- ◆ **Truffle Mushroom** 🥛 20
Crispy bread, truffle cream, mozzarella, parmesan, truffle oil
- ◆ **Bresaola** 18
Crispy bread, marinara sauce, mozzarella, bresaola, shaved parmesan



Gluten Free



Contains Shellfish



Contains Dairy



Contains Nuts



Spicy

FRESH SELECTION

SALADS

- ◆ **Artichoke Carpaccio**   15
Mixed greens, baby gem lettuce, mushrooms, shaved Parmesan, cherry tomatoes, caper vinaigrette.
- ◆ **Volcano Kani Crab**  15
Angel hair crabsticks, cucumber, carrot and red cabbage served with avocado and asian sesame dressing.
- ◆ **Honey Goat Cheese**   16
Mixed greens, honey goat cheese balls, dried cranberries, roasted almonds, pumpkin seeds, cherry tomatoes served with honey balsamic dressing
- ◆ **Solis Caesar**  13
Baby gem lettuce, mushrooms, shaved parmesan, cherry tomatoes, crispy eggplant maki rolls served with our signature Caesar dressing
- ◆ **Asian Mango Shrimp**     18
Baby broccoli, carrot and cucumber with shrimps, cashew nuts, mango served with a sweet chili sauce

LOUNGE FAVORITES

- ◆ **Gourmet Burger**  22
150g Angus beef patty topped with swiss cheese and crisp iceberg lettuce, served with our signature truffle mayonnaise
- ◆ **Tender Chicken Burger**  16
Marinated grilled chicken breast, pickles, iceberg, rucola, with our sweet chili mayo sauce
- ◆ **Smoked Salmon Tartine**  20
Brown sourdough topped with cream cheese, smoked salmon, dill, capers, avocado, lemon juice
- ◆ **Bresaola and Fig Confit Tartine**  18
Sourdough topped with cream cheese, bresaola, fresh mozzarella, parmesan, sundried tomatoes, pesto sauce, rucola

FROM THE KITCHEN

MAIN COURSE

- ◆ **Truffle Homemade Ravioli**  **18**
Homemade ravioli filled with a blend of spinach and ricotta served with our rich truffle sauce topped with a parmesan chip
- ◆ **Porcini Mushroom Rigatoni**  **17**
Rigatoni pasta served with our signature rich Porcini mushroom sauce topped with shaved parmesan
- ◆ **Rosé Tarragon Shrimp Penne**  **22**
Al dente penne pasta, shrimps served with our rosé tarragon sauce
- ◆ **Mongolian Chicken** **20**
Fried tempura chicken glazed with our Mongolian sauce served with jasmine rice and baby veggies
- ◆ **Steak et Frites**  **32**
250g grilled beef tenderloin, served with crispy imported fries and our signature Café de Paris sauce
- ◆ **Roasted Chicken**   **20**
Marinated grilled chicken with buttered baby potatoes, sautéed broccoli, carrots and zucchini, served with lemon oil sauce.
- ◆ **Teriyaki Salmon** **30**
Grilled salmon pavé glazed with our teriyaki homemade sauce served with jasmine and black rice

DESSERTS

- ◆ **Chocolate Fondant**  **10**
Warm chocolate fondant with a molten center.
- ◆ **Pain Perdu**  **12**
Golden brioche French toast finished with seasonal garnishes.
- ◆ **Tiramisu**  **10**
Layers of mascarpone cream, espresso-soaked biscuits, and cocoa.
- ◆ **Ice Cream Scoop**  **6**
A selection of premium handcrafted flavors.

THE WINE CELLAR

	Glass	Bottle
WINE COLLECTION		
Ksara Blanc De Blanc	9	40
Ixsir Grand Réserve White	-	59
EL Ixsir White	-	139
Ksara Sunset Rosé	9	40
Ixsir Grand Réserve Rosé	-	59
Réserve Des Couvent Red	10	44
Ixsir Grande Réserve Red	-	64
EL Ixsir Red	-	149

PROSECCO COLLECTION		
Astoria Red	10	55
Piccini White	8	44

CHAMPAGNE		
Moët & Chandon		299

Pitcher

SANGRIA		
Sangria Pitcher		48

SIGNATURE COCKTAILS

CHAPTER I — FIRST LIGHT

Aurelia

14

Vodka · Lavender · Vanilla · Lemon

A delicate awakening of lavender and vanilla, brightened with fresh lemon and carried by smooth vodka. Floral, luminous, and graceful — the first light of SOLIS in a glass.

Sanctuary

14

Tequila · Coconut · Blueberries · Mixed Berries · Agave

A lush embrace of coconut and wild berries, gently sweetened with agave and grounded by tequila. Smooth, vibrant, and indulgent — a sanctuary where the senses find their escape.

CHAPTER II — GOLDEN HOUR

Solis

14

Gin · Passion Fruit · Orange · Lime · Prosecco

Golden passion fruit and vibrant citrus meet crisp gin beneath a veil of sparkling Prosecco. Bright, radiant, and effervescent — the spirit of the Sun Goddess captured in a glass.

Golden Hour

14

Vodka · Passion Fruit · Orange · Lemon · Ginger

Golden passion fruit and sun-kissed citrus unfold over smooth vodka, awakened by a touch of fresh ginger. Warm, vibrant, and radiant — the magic of sunset, captured at its most beautiful hour.

SIGNATURE COCKTAILS

CHAPTER III — TWILIGHT

Ember

14

Gin · Strawberry · Mint · Lemon

Luscious strawberry meets crisp gin, lifted by fresh mint and a bright touch of lemon. Vivid, refreshing, and alluring — a glowing ember of the sun, lingering as daylight begins to fade.

Afterglow

14

Rum · Kiwi · Apple · Lemon · Sparkling · Blue Curaçao

Tropical kiwi and crisp apple meet smooth rum and bright citrus, finished with sparkling notes and a touch of blue curaçao. Vibrant, refreshing, and captivating — the colors of the sky lingering long after the sun has set.

CHAPTER IV — CELESTIAL NIGHTS

Eclipse

14

Espresso · Vodka · Coffee Liqueur · Baileys · Banana Liqueur

Bold espresso and rich coffee liqueur meet smooth vodka, layered with velvety Baileys and a subtle touch of banana. Dark, decadent, and seductive — where the light disappears and the night takes over.

Divine Ascent

14

Gin · Cherry Liqueur · Maraschino · Basil · Lemon

Botanical gin meets deep cherry and maraschino, brightened by fresh lemon and an aromatic touch of basil. Refined, intriguing, and mysterious — a divine ascent from twilight into the celestial night.

International Cocktails Available For 12\$

SPIRITS & SHOTS

Glass Bottle

WHISKY COLLECTION

Monkey Shoulder	12	127
Johnnie Walker Black Label	12	127
Johnnie Walker Gold Reserve	17	180
Johnnie Walker Blue Label	-	920
Chivas Regal 12YO	12	127
Chivas Regal 18YO	21	222
Old Parr 12YO	14	148
Jameson	10	109
Jack Daniel's	10	106
Glenfiddich 12YO	12	127
Glenfiddich 15YO	21	222
Macallan 12YO	27	286

GIN COLLECTION

Gordon's	8	80
Bombay Sapphire	10	106
Tanqueray	10	106
Hendrick's	15	159

VODKA COLLECTION

Ketel One	10	106
Grey Goose	14	148
Belvedere	-	189

TEQUILA COLLECTION

Jose Cuervo Gold	10	106
1800 Blanco	10	106
1800 Reposado	11	117
1800 Añejo	14	148
Patrón Silver	20	212

Glass Bottle

JAGERMEISTER

Jagermeister	11	117
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COGNAC COLLECTION

Hennessy VS	8	84
Hennessy VSOP	18	199

RUM COLLECTION

Captain Morgan Spiced Rum	10	106
Captain Morgan White Rum	9	96
Captain Morgan Black Rum	10	106

SPIRITS & SHOTS

SIGNATURE SHOTS

Sunfire

8

Rum · Gin · Grenadine · Banana Liqueur · Amaretto

Rum and gin ignite a vibrant blend of grenadine, banana, and amaretto. Bold, fruity, and intense. A flash of crimson fire drawn from the heart of the sun.

Golden Ember

8

Banana Liqueur · Strawberry Liqueur · Baileys

Sweet strawberry and banana melt into the silky richness of Baileys. Smooth, indulgent, and alluring. A soft ember of warmth that lingers after the sun has faded.

Solar Bloom

8

Tequila · Rum · Fresh Mint · Kiwi · Lemon

Fresh mint and vibrant kiwi meet tequila and rum, brightened by a touch of lemon. Crisp, lively, and refreshing. A burst of life awakened beneath the first rays of the sun.

Sacred Eclipse

8

Blue Curaçao · Baileys · Banana Liqueur

Vivid blue curaçao meets velvety Baileys and smooth banana liqueur in an unexpected fusion. Creamy, intriguing, and celestial. A fleeting moment when light surrenders to the night.

International Shots Available For 7\$

BEERS

Almaza

7

Almaza Light

7

Corona

8

SOFT DRINKS

Big Still water

4

Sparkling water

4

Pepsi

3

Pepsi Diet

3

Seven Up

3

Seven Up Diet

3

Mirinda

3

MILKSHAKES

Lotus Biscoff Milkshake	10
Creamy vanilla ice cream blended with lotus biscoff spread and biscuit crumble	
Nutella Milkshake	10
Rich Nutella blended with premium vanilla ice cream	
Oreo Milkshake	9
Vanilla ice cream blended with Oreo cookies and cookie crumble	
Strawberries & Cream Milkshake	9
Fresh strawberries blended with creamy vanilla ice cream	

FRESH JUICES

Fresh Orange Juice	8
Fresh Lemonade	7
Minted lemonade	7

HOT BEVERAGES

Espresso	3	Flat White	4
Double Espresso	5	Ristretto	5
Americano	4	Macchiato	4
Cappuccino	5	Café Crème	4
Latte Macchiato	3	Black Tea	4
Caffè Latte	5	Green Tea	4

SHISHA

Shisha moassal
Change head

12
4

CIGARS

Solis Cigar

49

Handmade Cuban Cigar, Long Filler, 55 Ring Gauge, Cuba

Romeo Y Julieta

29

Petit Corona, Long Filler, 129 mm, 42 Ring Gauge, Cuba



Prices in USD
Prices are all taxes inclusive



UNTIL THE SUN RISES AGAIN

The sun sets

But the moments shared beneath its light remain.

May every conversation, every toast,
every laugh, and every meal become
a memory worth carrying long after tonight.

Wherever life takes you, may you always find
your way back to a place
where time slows, hearts gather,
and stories continue.

Thank you for sharing this moment with us.
We look forward to welcoming you again.

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