

SET LUNCH

3-course at 35++ per person
(choice of one appetizer, main course and dessert)

2-course at 28++ per person
(choice of main course, appetizer or dessert)

Appetizer

Cream of Pumpkin Soup
Truffle Cream, Crouton, Dried Fried Rosemary
or

Tajima Wagyu Beef Carpaccio
Rucola Salad, Parmigiano Reggiano, Balsamic Reduction
or

Buffalo Mozzarella Salad
San Daniele Prosciutto, Datterini Tomatoes, Mesclun Salad
or

Pan Roasted Foie Gras (additional \$10)
Wild Rocket Salad, Balsamic Cream, Panettone

Main Course

Penne Primo Grano alla Crema di Funghi
Porcini Mushroom Cream Sauce, Smoked Scamorza Cheese
or

Tagliatelle alla Wagyu Bolognese
Kagoshima Wagyu Beef Ragout, Parmigiano Reggiano
or

Linguine Aglio Olio ai Ricci di mare (additional \$15)
Fresh Hokkaido Sea Urchin, Sardinia Bottarga
or

Pan Fried Fillet of Barramundi
Italian White Beans, Anchovy Lemon Butter Sauce, Sauted Vegetables
or

Pan Roasted Duck Breast
Marsala Wine Sauce, Marinated Red Onion, Potato Puree

Dessert

Gelato of the Day
or

Mille Feuille
Custard Cream, Forest Berries, Raspberry Coulis
or

Mango Panna Cotta
Passion Fruit Coulis, Mango compote, Mango Tuile
or

Cheese of the Day

Truffle Honey, Dried Apricot, Walnuts, Homemade Grissini

Set lunch is available from Mondays to Fridays. This is only a sample menu as Chef Yohhei Sasaki uses only the freshest ingredients from the kitchen for our lunch menu. Kindly enquire with Il Cielo's service team for the week's menu.

All prices are subject to 10% service charge and GST.