

SET LUNCH

4 Course \$48

choice of one appetizer, pasta, main course and dessert

3 Course \$36

choice of one appetizer, pasta or main course and dessert

2 Course \$32

choice of one appetizer and pasta or main course / pasta or main course and dessert

Appetizer

Cream of Japanese Pumpkin Soup

Truffle Cream, Crouton, Deep Fried Rosemary

or

Tajima Wagyu Beef Carpaccio

Green Apple Wasabi Sauce, Shiso Salad, Deep Fried Wild Rice

or

Buffalo Mozzarella Salad

San Daniele Prosciutto, Datterini Tomato, Mesclun Salad

or

Pan Roasted Foie Gras (supplement \$10)

Wild Rocket Salad, Balsamic Cream, Crispy Brioche

Pasta

Garganelli alla Arrabbiata

Italian Red Onion Caramelized, Spicy Tomato Sauce

or

Tagliatelle al Ragù di Maiale

Braised Kagoohima Kurobuta Pork Ragout, Mixed Mushroom, Cream Sauce

or

Linguine Aglio Olio ai Ricci di Mare (supplement \$15)

Fresh Hokkaido Sea Urchin, Sardinia Bottarga, Yuzu

Main Course

Pan Fried White Tuna

Basil Lemon Butter Sauce, Sicilian Tomato Trapanese Sauce, Sautéed Vegetables

or

Pan Roasted Angus Beef Tenderloin

Miso Beef Juice Sauce, Carrot Puree, Seasonal Vegetables

Dessert

Gelato of the Day

or

Tiramisu in Glass

Mascarpone Cream, Coffee Savoialdi, Valrhona Cacao Powder

or

Passion Fruit Panna Cotta

Pomelo, Passion Fruit Gel, Mango Compote, Mango Mousse

or

Cheese of the Day

Truffle Honey, Dried Apricot, Walnuts, Homemade Grissini

Black Coffee / English Breakfast or Green Tea

*supplement \$3 for Cappuccino, Latte, Iced Coffee/Tea or Flavoured Tea

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.

Our food may contain traces of food allergens. Kindly approach our service team if you have any special dietary needs or food allergies. Prices are subject to 10% service charge and GST.