

IL CIELO CHRISTMAS SET MENU

Thu 24 Dec • 6-course at \$168++ per person

2 starters, 1 pasta, 2 mains & 1 dessert

Fri 25 Dec • 5-course at \$158++ per person

2 starters, 1 pasta, 1 main & 1 dessert

Amuse Bouche

Gambero Rosa al Giapponese

marinated botan ebi, Hokkaido Ikura,
Italian parsley sauce, brioche

Anguilla e Foie gras alla Rossini

Japanese eel, foie gras, winter black truffle & leek

Fedelini con Granchio e Bisque

cold Fedelini pasta, Japanese snow crab,
crab bisque, celeriac purée, basil oil

Sgombro Spagnolo Arrosto

Japanese Spanish mackerel, wasabi green apple
sauce, beetroot powder, ginger foam,
white soy mustard sauce

Cervo Arrosto con Tartufo Inverno

roasted venison, foie gras gelato & powder,
radicchio tardive, winter black truffle

Dolce Natale

Aomori apple tart, mascarpone espuma,
strawberry gelato, snow salt

Panettone con Crema Mascarpone

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

IL CIELO

NEW YEAR'S EVE SET MENU

Thu 31 Dec • 6-course at \$168++ per person

2 starters, 1 pasta, 2 mains & 1 dessert

Amuse Bouche

Capasante Inpanata

charcoal crust Hokkaido scallop, winter black truffle, truffle mayonnaise, organic cauliflower salad

Zuppa di Granchio

crab bisque soup, Japanese snow crab, celeriac purée, basil oil

Spaghetti ai Ricci di Mare

Hokkaido sea urchin, yuzu, Sardinia bottarga

Coda di Rospo Arrosto

roasted Japanese monk fish, monk fish liver espuma, Italian Baeri caviar, kujyo negi, ponzu sauce

Grigliato di Manzo Miyazaki A4

grilled Miyazaki Wagyu A4, wasabi green apple sauce, beetroot powder, snow salt, ginger foam

La Sfera

yuzu sphere, ricotta cheese espuma, lemon sorbet, Acacia honey gel

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