

SET LUNCH

4 Course \$48

choice of one appetizer, pasta, main course and dessert

3 Course \$35

choice of one appetizer, pasta or main course and dessert

2 Course \$30

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

Appetizer

Cream of Wild Mushroom Soup
Crouton, Truffle Oil, Truffle Cream Sauce
or

Smoked Ocean Trout Carpaccio
Rucola Salad, Parmigiano Reggiano, Balsamic Reduction
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

Gnocchi ai Funghi
Porcini and Wild Mushroom, Cream Cheese Sauce, Porcini Crumble
or

Spaghetti Primo Grano al Granchio
Crab Meat, Zucchini, Cherry Tomato, Datterini Tomato Sauce
or

Linguine Aglio Olio ai Ricci di Mare (supplement \$15)
Fresh Hokkaido Sea Urchin, Sardinia Bottarga, Yuzu

Main Course

Pan Fried White Tuna
Anchovy Lemon Butter Sauce, Eggplant Parmigiana, Seasonal Vegetables
or

Italian Beer Braised Tajima Wagyu Beef
Italian Beer Beef Sauce, Mashed Potato, Seasonal Vegetables

Dessert

Gelato of the Day
or

Valrhona Chocolate Pudding 'Bone'
Dark Chocolate Gelato, Forest Berries, Berries Jelly
or

Dessert in Mojito
Lime Panna Cotta, Mint Jelly, Lime Sorbet, Dark Rum Granite
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.