

Chef de Cuisine Yohhei Sasaki welcomes you to il Cielo, taking you on a journey through his distinctive culinary artistry of Italian cuisine perfected by unique Japanese flair to simulate and satisfy your senses.

ANTIPASTI STARTERS

Calamaro Ripieno alla Viareggina \$29

Stuffed Squid, Squid Ink Bagna Cauda Sauce, Italian Parsley Purée, Squid Ink Powder, Sea Water Foam

Carpaccio di Kinmedai \$36

Kinmedai Carpaccio, Seaweed Tuile, Madeira Wine Dressing, Pink Grapefruit Snow

Burrata Fatta in Casa \$28

Buffalo Milk Burratina, 3 Kinds Tomato Gazpacho Sauce, Guanciale, 12 years Balsamic Jelly, Caviar Oil

Insalata il Cielo \$18

Seasonal Mixed Salad, Bocconcini Cheese, Taggiasca Olives, Deep Fried Wild Rice

Chirashi Sushi 'Sea Treasure' \$36

Japanese Squid Ravioli, Hokkaido Sea Urchin, Ikura, Kinmedai, Hokkaido Snow Crab, Seaweed Rice Crumble

Crudo di Gambero Rosso Mazara \$32

3 Kinds of Sicilian Tomato Gazpacho Pearl, Burrata Cheese Sauce, Italian Baeri Caviar, Deep Fried Quinoa

ZUPPA SOUP

Welcome to the Sea \$30

Hokkaido Sea Urchin, Abalone, Sakura Ebi Crumble, Asari Gelato, Seaweed

Zuppa del Giorno \$16

Seasonal Vegetable Soup

 vegetarian selection  gluten free  chef's signature dish

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.

PRIMI PIATTI PASTA

Spaghetti ai Ricci di Mare \$38

Homemade Spaghetti, Hokkaido Sea Urchin, Sardinia Bottarga, Yuzu

Cappellini Burro e Timo \$34

Homemade Capellini, Maine Lobster, Thyme Butter Sauce,
Porcini Crumble, Black Truffle

Cappellini Fredda con Melanzane e Caviare \$30

Italian Baeri Caviar, Japanese Eggplant Bagna Cauda Sauce, Myoga, Chive

Risotto alla Genovese Napoletana \$34

3 Kinds of Risotto, Slow Cooked Wagyu Short Horn Shoulder, Basil, Beef Juice
Sauce

 chef's signature dish

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SECONDI PIATTI DI PESCE FISH/SEAFOOD MAINS

Capesante Inpanata \$48

Charcoal Crust Hokkaido Scallop, Italian Black Truffle, Truffle Mayonnaise,
Organic Japanese Cauliflower Salad

Baccala Nero e Bianco \$46

Pan-Fried Toothfish, Squid Ink Cod Tripe Sauce,
Celeriac Purée, White Polenta

Grigliato di Polpo e Maise \$40

Grilled Italian Octopus, Sweet Corn, Caper Espuma, Herb Powder

SECONDI PIATTI CARNE MEAT MAINS

Anatra Arrosto \$46

Organic USA Duck Breast, Foie Gras, Confit Duck Leg Croquette,
Coffee Sauce, Italian Chestnut Purée

Costina di Manzo 'Miyazaki Wagyu A4' \$56

Caramelized Miyazaki Wagyu A4 Short Rib, Sautéed Saffron Risotto,
Lemon Gel, Italian Parsley Sauce

Duo di Agnello \$48

Roasted Lamb Striploin and Tenderloin, Eggplant Cannoli, Smoked Daikon Cream
Cheese,
Sansyo Marsala Wine Sauce

 gluten free  chef's signature dish

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DOLCI DESSERTS

Il Nostro Tiramisu \$16

Mascarpone Cream, Coffee Savoiardi,
Espresso Espuma, Grue di Cacao

La Sfera \$20

Yuzu Sphere, Ricotta Cheese Espuma, Lemon Sorbet, Acacia Honey Gel

Peach Melba \$18

Madagascar Vanilla Gelato, Peach and Lemongrass Ice and Jelly,
Raspberry Sauce, Almond Crumble

Affogato \$22

Madagascar Vanilla Gelato and Espresso
With your choice of liquor: Grand Marnier, Amaro, Frangelico or Cointreau

Assortimento di Gelato e Sorbet \$6 per scoop

Selection of Italian Gelato & Sorbet

Assortimento di Formaggi Misti Italiani \$28

Three Types of Italian Cheese

 chef's signature dish

DEGUSTAZIONE (ITALY) TASTING MENU

\$108 per person

\$158 per person (inclusive of wine pairing)

Amuse Bouche

Burrata Fatta in Casa

Buffalo Milk Burratina, 3 Kinds Tomato Gazpacho Sauce, Guanciale,
12 years Balsamic Jelly, Caviar Oil

Calamaro Ripieno alla Viareggina

Stuffed Squid, Squid Ink Bagna Cauda Sauce, Italian Parsley Purée,
Squid ink Powder, Sea Water Foam

Cappellini Burro e Timo

Homemade Capellini Maine Lobster, Thyme Butter Sauce, Porcini Crumble, Black Truffle

Baccala Nero e Bianco

Pan-Fried Toothfish, Squid Ink Cod Tripe Sauce, Celeriac Purée, White Polenta

Or

Anatra Arrosto

Organic USA Duck Breast, Foie Gras, Confit Duck Leg Croquette,
Coffee Sauce, Italian Chestnut Purée

Il Nostro Tiramisu

Mascarpone Cream, Coffee Savoirdi, Espresso Espuma, Grue di Cacao

DEGUSTAZIONE (JAPAN) TASTING MENU

\$138 per person

\$188 per person (inclusive of wine pairing)

Amuse Bouche

Carpaccio di Kinmedai

Kinmedai Carpaccio, Seaweed Tuile, Madeira Wine Dressing, Pink Grapefruit Snow

Welcome to the Sea

Hokkaido Sea Urchin, Abalone, Sakura Ebi Crumble, Asari Gelato, Seaweed

Spaghetti ai Ricci di Mare

Homemade Spaghetti, Hokkaido Sea Urchin, Sardinia Bottarga, Yuzu

Capesante Inpanata

Charcoal Crust Hokkaido Scallop, Italian Black Truffle, Truffle Mayonnaise,
Organic Japanese Cauliflower Salad

Or

Costina di Manzo 'Miyazaki Wagyu A4'

Caramelized Miyazaki Wagyu A4 Short Rib, Sautéed Saffron Risotto,
Lemon Gel, Italian Parsley Sauce

La Sfera

Yuzu Sphere, Ricotta Cheese Espuma, Sorbet, Acacia Honey Gel

 gluten free  chef's signature dish

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