

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

### Insalata alla Cacciatore \$29

European Organic Chicken Mousse, Dried Tomato Powder, Olive Powder,  
Mushroom Mayonnaise, Marinated Lettuce Butter

### Carpaccio di Kinmedai \$36

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

### Bruschetta al Pomodoro e Burrata \$26

Burrata Cheese, Datterini Tomato Sorbet, Basil Crumbles, Parma Ham, Balsamic Butter

### Insalata il Cielo \$18

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

### Takibi \$32

Marinated Sanma Fish, Myoga, Eggplant Leaf, Caviar, Smoked Burrata Cheese Sauce

### Tartare di Quaglia Con Terrina di Foie Gras \$30

Confit Quail tartare, Foie Gras Terrine, Hazelnut, Foie Gras Powder, Cacao

## 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    seasonal autumn 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.

## 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

**Homemade Pici con Matsutake**  \$38

Japanese Matsutake Mushroom, Snow Crab, Japanese Poached Egg, Yuzu Pepper

**Gnocco al Tartufo**  \$36

Stuffed 4 cheeses Sauce Italian Pumpkin Gnocchi, Autumn Truffle

 chef's signature dish  seasonal autumn menu

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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

### Grigliato di Calamaro alla Viareggina \$46

Grilled Italian Squid, Stuffing Viareggio style Prawn and Pine Nuts,  
Bagna Cauda Cream Sauce, Squid Ink Herb powder

### Confit Salmone e Funghi Italiano \$46

Confit Ora King Salmon, Porcini and Chantarella Mushroom,  
Mushroom Meringue, Porcini Bread Crumb

## SECONDI PIATTI CARNE MEAT MAINS

### Anatra Arrosto \$48

Organic USA Duck Breast, Foie Gras, Confit Duck Leg Croquette,  
Hazelnut, Raspberry Sauce

### Costina di Manzo 'Miyazaki Wagyu A4' \$56

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

### Grigliato Maiale di Vino e Funghi Giapponese \$46

Grilled Japanese Wine Pork, Marsala Wine Sauce,  
Assortment of Japanese Autumn Mushroom

 gluten free    chef's signature dish    seasonal autumn menu

 MSC-C-54287 Seafood with this mark comes from an MSC certified sustainable fishery. [www.msc.org](http://www.msc.org).

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## DOLCI DESSERTS

### Tramonto 🍷 \$18

Strawberry Granite, Yogurt Gelato, White Chocolate Yogurt Espuma,  
Yogurt Meringue

### La Sfera 🍷 \$20

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

### Uovo al Tartufo 🍁 \$16

Truffle Milk Jelly, Pumpkin Cream Sfera, White Truffle Gelato,  
Autumn Truffle

### 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    🍁 seasonal autumn menu

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