



Chef de Cuisine Yohhei Sasaki welcomes you to il Cielo, through his distinctive culinary artistry, savour Italian cuisine perfected with unique Japanese flair.

Our food may contain 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.

Insalata alla Cacciatora	29
Marinated Lettuce Butter, European Organic Chicken Mousse, Mushroom Mayonnaise, Dried Tomato Powder, Olive Powder,	
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	
Carpaccio di Ricciola Kanburi ☁	36
Japanese Winter Smoked Yellow Tail Carpaccio, 3 Kinds Japanese Daikon Pickles, Smoked Daikon Cream Cheese Sauce, Smoked Caviar	
Anguilla e Foie Gras alla Rossini ☁	42
Japanese Eel, Foie Gras, Winter Black Truffle, Winter Leek, Green Pepper Marsala Wine Sauce	

ZUPPA - SOUPS

Welcome to the Sea 30

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

Zuppa del Giorno 16

Seasonal Vegetable Soup

PRIMI PIATTI - PASTA

Spaghetti ai Ricci di Mare 48

Homemade Spaghetti, Hokkaido Sea Urchin, Sardinia Bottarga, Yuzu

Capellini Burro e Timo 34

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

Fedelini con Granchio Reale e Bisque 43

Cold Fedelini pasta, King Crab, Crab Bisque, Celeriac Puree, Basil Oil

Tortellini di Ostrica Giapponese 38

Stuffed with Japanese Oyster Miso Hollandaise Ragout, Hokkaido Ikura,
Kyoto Kabura Puree, Oyster Powder

SECONDI PIATTI DI PESCE
SEAFOOD MAINS

- Capesante Inpanata** 48
Charcoal Crust Hokkaido Scallop, Italian Black Truffle,
Truffle Mayonnaise, Organic Japanese Cauliflower Salad
- Grigliato Calamaro alla Viareggina** 46
Grilled Italian Squid, Stuffing Viareggio-style Prawn
and Pine Nuts, Bagna Cauda Cream Sauce, Squid Ink Herb Powder
- Grigliato Coda di Rospo** 🌿 58
Grilled Monk Fish, Monk Fish Liver Espuma, Italian Baeri Caviar,
Kujyo Negi, Ponzu Sauce

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
Braised Miyazaki Wagyu A4 Short Rib, Sautéed Saffron Risotto,
Lemon Gel, Italian Parsley Sauce
- Cervo Arrosto con Tartufo Inverno** 🌿 64
Roasted NZ Venison, Foie Gras Gelato and Powder, Raddichio Tardivo,
Truffle Sauce, Beetroot and Herb Powder

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	
Il Mio Paese ☁	22
Aomori Apple Tart, Mascarpone Espuma, Vanilla Gelato, Snow Salt	
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	