



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



MSC-C-54287

Seafood with this mark comes from an MSC certified sustainable fishery. www.msc.org.



ASC-C-00537

Seafood with this mark comes from a farm that has been independently certified to the ASC's standard for responsibly farmed seafood. www.asc-aqua.org

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	
Takibi ☁	34
Marinated Sanma Fish, Charcoal Grissini, Eggplant Bagna Cauda Sauce, Smoked Burrata Cheese Sauce, Smoked Caviar	
Arrosto di Fungi Maitake ☁	36
Roasted Japanese Maitake, Miyazaki Wagyu Shabu Shabu, Beef Consomme Soup	

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 & RISOTTO

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 a Casa alla Carbonara Fredda 38

Cold Carbonara Sauce, Autumn Black Truffle, Italian Mixed Mushroom,
Italian Guanciale

Risotto con Salmone di Autunno 38

Shiso Pesto Risotto, Pan Fried Japanese Autumn Salmon,
Japanese Plum Sauce

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
- Sogliola con Zuppa di Ceci Italiano** 48
Pan Fried Dover Sole, Chickpea Puree, Italian Baeri Caviar,
Dried Tomato Powder

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
- Cotoletta di Maiale Miyazaki con Zucca** 52
Miyazaki Wine Pork Cutlet, Japanese Pumpkin Puree,
Orange Mustard Jam, Madeira Wine Black Soy Sauce

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	
Tarturo e Mochi ☁	22
Autumn Black Italian Truffle, White Truffle Gelato in Mochi, Cacao 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	