

IL CIELO CHRISTMAS SET DINNER

Fri 24 Dec • 6-course at \$178++ per person
2 starters, 1 pasta, 2 mains & 1 dessert

Sat 25 Dec • 5-course at \$168++ per person
2 starters, 1 pasta, 1 main & 1 dessert

Amuse Bouche

Gambero Rosa al Giapponese

Marinated Botan Ebi, Hokkaido Ikura,
Italian Parsley Sauce, Brioche

Anguilla e Foie gras alla Rossini

Japanese Eel, Foie Gras, Winter Black Truffle, Winter
Leek

Fedellini con Granchio e Bisque

Cold Fedellini Pasta, Japanese Snow Crab, Crab Bisque,
Celeriac Puree, Basil Oil

Sgombro Spagnolo Arrostito

Japanese Spanish Mackerel, Wasabi Green Apple
Sauce, Beetroot Powder, Ginger Foam, White Soy
Mustard Sauce

Grigliato di Manzo con Tartufo Inverno

Miyazaki Striploin, Foie Gras Gelato and Powder,
Raddicchio Tardivo, Winter Black Truffle

Dolce Natale

Mochi Stuffed with Strawberry Gelato, Matcha Crumble,
Raspberry Gel

Panettone con Crema Mascarpone

Prices are subject to 10% service charge and GST. Our food may contain traces of food allergens. Kindly approach our service team if you have any special dietary needs or food allergies.

IL CIELO NEW YEAR EVE SET DINNER

Fri 31 Dec • 6-course at \$178++ per person

Amuse Bouche

Capesante Inpanata

Charcoal Crust Hokkaido Scallop, Winter Black Truffle, Truffle Mayonnaise, Organic Cauliflower Salad

Zuppa di Granchio

Crab Bisque Soup, Japanese Snow Crab, Celeriac Puree, Basil Oil

Spaghetti ai Ricci di Mare

Hokkaido Sea Urchin, Yuzu, Sardinia Bottarga

Arrosto di Kinmedai Giapponese

Roasted Japanese Kinmedai Fish, Italian Baeri Caviar, Kujoyo Negi and Shimonita Negi, Ponzu Sauce

Grigliato di Manzo Miyazaki A4

Grilled Miyazaki Wagyu A4, Wasabi Green Apple Sauce, Beetroot Powder, Snow Salt, Ginger Foam

La Sfera

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

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