

ANTIPASTI

Burrata e Prosciutto di Parma (P | D | GF)

Apulian Burrata Cheese, Heirloom Cherry Tomato, Basil Pesto, Homemade Semi-dried Tomato, Parma Ham

Bruschetta al Roast Beef (D | E)

Grilled Multi Grain Bread, Black Truffle Mascarpone Cheese, Roasted thin sliced Argentinian Beef Tenderloin, Wild Porcini and Button Mushroom, Sliced Black Truffle

Summer Peach (V | D | N)

Fresh Peach, Passion Fruit, Mashed Burrata Cheese, Locally grown Mesclun Salad, White Balsamic Glaze

Fritto Misto (S | D | E)

Traditional Amalfi Fried Calamari, Soft Shell Crab, Whitebait, Locally grown Tiger Prawn, Vegetables, Lemon Aioli

Carpaccio di Manzo al Tartufo (D | E | GF)

Black Angus Beef Carpaccio, Truffle Mayo, Aged Balsamic Pearls, Crispy 18 months Parmesan Cheese, Sliced Black Truffle

Branzino agli Agrumi e Caviale (S | D | E | GF)

Citrus and Dill Marinated Mediterranean Sea Bream, Tomato Salsa, Green and Black Kalamata Olives, Caper Berries, Tuna Mayo, Fresh Figs, MSC-certified Arenkha Caviar

Broccolini (V | D | E | GF)

Pan-fried Broccolini tossed in Parmesan Dressing, Grated Parmesan Cheese, Cured Egg Yolk

PASTA

(A gluten-free option is available where indicated)

Linguine alla Genovese (V | D | N | GFO)

Classic Basil Pesto Genovese, Sundried Tomato, Linguine Pasta, Toasted Pinenuts, Straciatella Cheese, Grated 18 months Parmesan Cheese

Tagliatelle Manzo e Tartufo (D | E | A | GFO)

Tagliatelle Pasta, Marsala Wine and Parmesan Emulsion, Wagyu Beef, shaved Black Truffle

Fettuccine all' Anatra (D | E | GFO)

Braised and shredded Duck Ragout, Olive, Fettuccine Pasta, Tomato, Orange Zest

Fusilli Arrabbiata (P | GFO)

Spicy Calabrian Nduja Sausage, Garlic and Chilli Confit, Cherry Tomato Sauce, Fusilli Pasta, Grated 18 months Parmesan Cheese

Rigatoni al Ragu' Genovese (D | GFO)

Slow cooked Black Angus Beef Chunks, light Tomato Sauce, Rigatoni Pasta, Grated Sheep Pecorino Cheese

GOURMET PIZZA

Burrata e Rucola (V | D)

Tomato base with Fior di Latte Mozzarella Cheese, Wild Rocket, 18 months Parmesan Cheese

Calabrese (P | D)

Tomato base with Fior di Latte Mozzarella Cheese, Spicy Italian Nduja Sausage, Spanish Red Onion, Chilli Oil

Agnello Zucca e Pecorino (D | A)

Pumpkin base with Fior di Latte Mozzarella Cheese, Rosemary and Barolo Braise New Zealand Lamb Shoulder, Roasted Potato, Grated Pecorino Cheese

Salsiccia, Funghi e Broccoli (P | D)

White base with Fior di Latte Mozzarella Cheese, Oyster Mushroom, Roman Fennel Sausages, Broccolini Florets, Grated 18 months Parmesan Cheese

SECONDI

Costine di Maiale (P | GF)

Dry-rubbed Spiced and Roasted Iberian Pork Rib, Burnt Brown Sugar Glaze, Charred Spring Onion

Pollo al Tartufo (D | GF)

Chicken Roulade with Foie Gras, Potato Mash, Oyster Mushroom, Shaved Black Truffle, Truffle Jus

Manzo Brasato (D | A)

Red Wine-braised Angus Beef Rib, Savoury Cornbread, "Agliata Monferrina" Salsa

Branzino (S | D | GF)

Farmed Atlantic Sea Bass Fillet, Potato Terrine, MSC-certified Arenkha Caviar, Cream of Celeriac, Parsley Oil

DOLCI

Zuppa Inglese (D | E | A)

Vanilla Custard and Dark Chocolate Crèmeux, Alkermes Sponge Finger, Raspberry, Meringue

Duo Tiramisu (D | E | A)

Duo of Limoncello and classic Ladyfinger and Mascarpone Italian Dessert

Panna Cotta alle Nocciole (D | N)

Hazelnut Praline Panna Cotta, Caramel Fudge, Orange Marmalade, Hazelnut

Artisan Italian Gelato Scoop (D | N)

Choice of Chocolate, Vanilla, Pistachio, Coconut

IL CIELO FESTIVE À LA CARTE BUFFET

Lunch - 25 December 2024 | 12pm to 3pm (last order at 2.30pm)
Dinner - 24, 25 and 31 December 2024 | 6pm to 10pm (last order at 9.30pm)
\$138++ per adult | \$69++ per child (6 to 12 years old)

P: Pork | E: Eggs | N: Nuts | S: Seafood | A: Alcohol | D: Dairy | V: Vegetarian |
GF: Gluten-free | GFO: Gluten-free option available

Food allergies and intolerances:

We welcome enquiries from guests who wish to know whether dishes contain particular ingredients. If anyone in your party has a food allergy, kindly inform a member of the team before placing your order. All prices are subject to 10% service charge and prevailing government taxes. Food not available for takeaway.