

ANTIPASTI

Burrata Pugliese (V | D)

Apulian burrata cheese, roasted cherry tomatoes, homemade basil pesto

Burrata e Tartufo (V | D | GF)

Pan brioche, Apulian burrata cheese, honeycomb, shaved black truffle, fig

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 (D)

Angus beef tenderloin carpaccio, fig, beef jus, aged balsamic vinegar, stracciatella cheese

Crudo di Branzino (P | S)

Herb-marinated Mediterranean sea bream, melon-wrapped Parma ham, dried tomatoes, citrus, caper berries

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)

Tagliolini alla Genovese (V | D | N | E)

Classic basil pesto Genovese, sundried tomatoes, spinach angel hair pasta, mashed burrata cheese

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

Tagliatelle pasta, Marsala wine and Parmesan emulsion, Wagyu beef, shaved black truffle

Pappardelle all' Anatra (D | E | GFO)

Braised and shredded duck ragout, tomatoes, Tuscan pappardelle pasta, olive, orange zest

Fusilli Arrabbiata (P | GFO)

Spicy Calabrian Nduja sausage, spicy tomato sauce, "Giuseppe Cocco" fusilli pasta, fresh basil, garlic and chili confit

Tagliolini ai Gamberi (S | D | E | GFO)

Sicilian red prawn tartare, MSC-certified Arenkha caviar, creamy Neapolitan puttanesca sauce, classic angel hair pasta, squid ink emulsion

Granchio al Nero (S | GFO)

Responsibly sourced crab meat claw ragout, green asparagus, black ink angel hair pasta, tomato sauce, chilli oil

GOURMET PIZZA

Burrata e Tartufo (V | D)

White base with fior di latte mozzarella, sautéed mushroom, burrata cheese, black truffle cream

Tartare (D)

Tomato base with fresh burrata cheese, Angus tenderloin tartare chopped with artichokes and Taggiasca olives, grain mustard

Parma (P | D)

Tomato base with fior di latte mozzarella, Italian Nduja sausage, Spanish red onion, chilli oil

Calabrese (P | D)

Tomato base with fior di latte mozzarella, braised pork sausage, Spanish red onion, chilli oil

SECONDI

Costine di Maiale (P | GF)

Dry-rubbed spiced and roasted Iberian pork rib, burnt brown sugar glaze, charred spring onion

Manzo Brasato (D | A)

Red wine-braised Angus beef rib, savory cornbread, "Agliaia Monferrina" salsa

Pollo al Tartufo (D | GF)

Chicken roulade with foie gras, potato mash, oyster mushroom, shaved black truffle, truffle jus

Trota Salmonata (S | D | GF)

Mustard glazed ocean trout fillet, salmon ikura, yoghurt and blood orange emulsion, charred broccolini

Branzino (S | D | GF)

Farmed Atlantic Sea bass fillet, potato terrine, MSC-certified Arenkha caviar, cream of celeriac and parsley oil
Add Fresh Hokkaido Sea Urchin \$18

FESTIVE À LA CARTE BUFFET

Available **24, 25 & 31 December 2023**

Lunch 12pm to 3pm (last order at 2.30pm)

Dinner (2 seating) 5pm to 7pm (last order at 6.30pm), 7.30pm to 9.30pm (last order at 9pm)

\$128++ per adult | \$64++ per child (6 to 12 years old)

P: Pork | E: Eggs | N: Nuts | S: Seafood | A: Alcohol | D: Dairy | V: Vegetarian | VE: Vegan | 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.



IL CIELO

DOLCI

Zuppa Inglese (D | E | A)

Vanilla custard and dark chocolate crèmeux,
Alkermes sponge fingers, raspberry, meringue

Tiramisu (D | E | A)

Kahlua-soaked ladyfingers, mascarpone cream,
cocoa dust, coffee

Cioccolato Fondente (D | E)

Cacao Berry 55% dark chocolate molten cake,
mixed berry coulis filling, chocolate sorbet

Panna Cotta alle Nocciole (D | N)

Hazelnut praline panna cotta, caramel fudge,
orange marmalade, hazelnut

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