

TAKE YOUR NEXT EVENT TO NEW HEIGHTS



IL CIELO

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Located beside the glistening swimming pool, il Cielo is a hidden gem that seamlessly blends indoor and outdoor spaces, offering a charming setting for private events.

Picture this: lunch meetings with a view of the city, corporate dinner under the stars, or intimate product launches at a breezy, casual venue conveniently located at the heart of Orchard Road. Whether you're planning a corporate gathering or a special celebration, il Cielo provides the perfect ambiance for every occasion.

Cuisine:

Italian comfort food

Capacity:

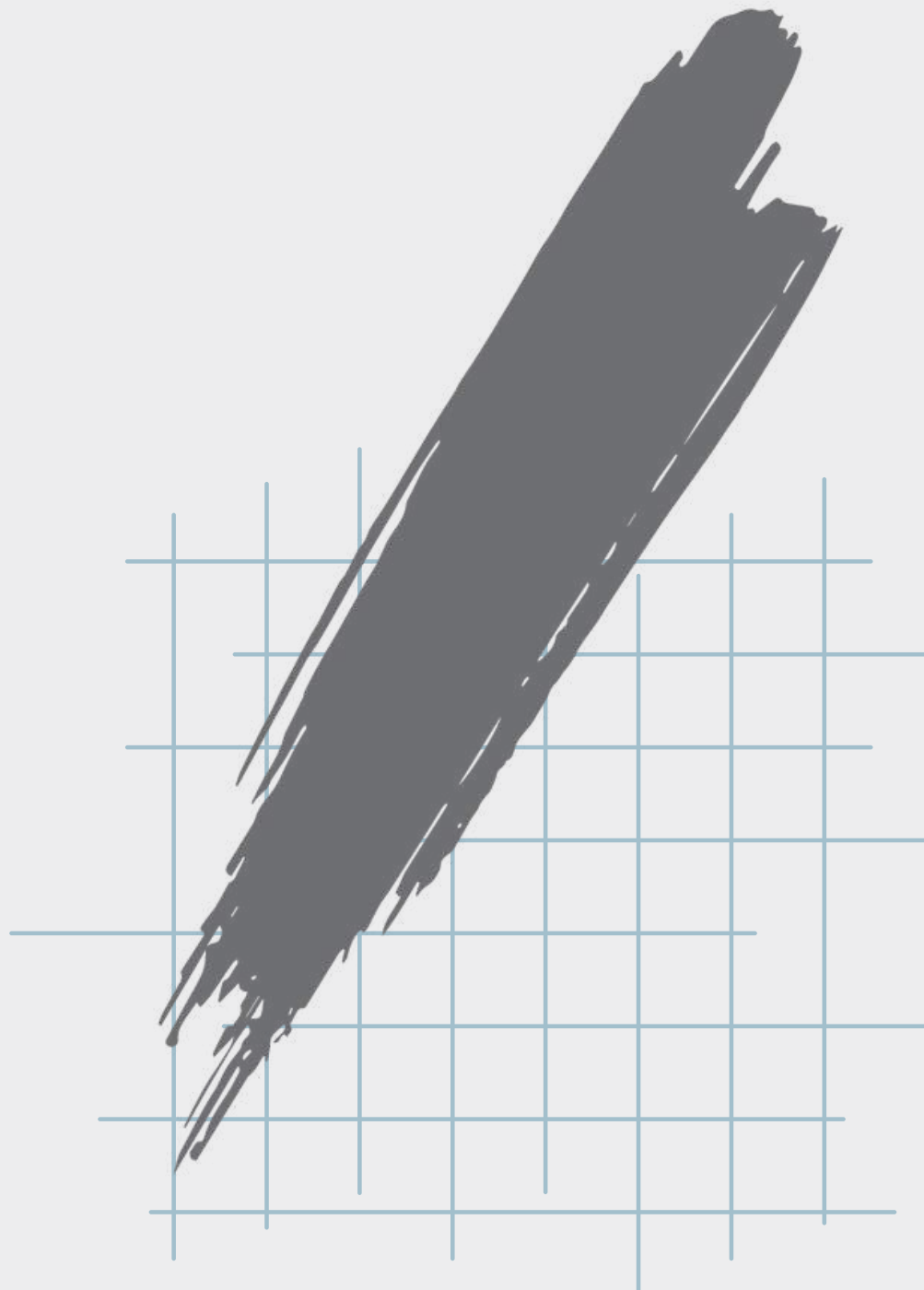
38 pax seated indoors

50 pax standing indoors

150 pax standing for
restaurant and pool

Technical specs:

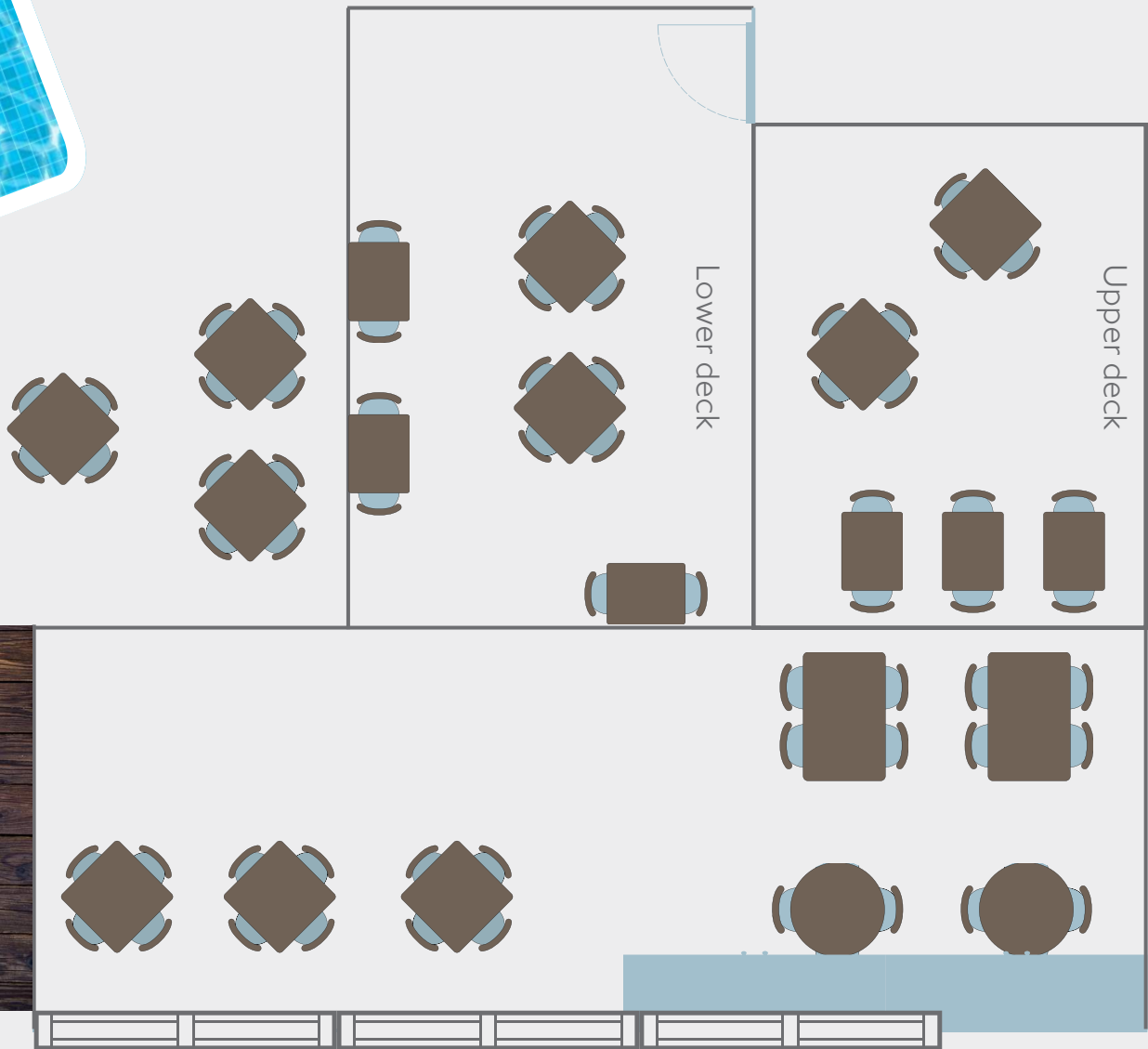
Mic and speakers





FLOOR PLAN

IL CIELO



SET MENU

3 COURSE

\$98++ PER PERSON

APPETIZER

Burrata Pugliese (V | D)

Apulian burrata cheese, roasted cherry tomatoes,
homemade basil pesto, balsamic

CHOICE OF ONE MAIN COURSE

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

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

Tagliolini alla Puttanesca (S | D | E | GFO)

Neapolitan puttanesca sauce, classic angel hair,
tartare of Japanese tuna Akami, olive, capers

Bistecca (A | GF)

Wagyu beef flank steak MB6, with pickled cipollini,
shitake and mulled wine jus

Branzino (S | D | GF)

European seabass fillet, potato & celery root sauce, parsley oil,
Hokkaido sea urchin, MSC-certified Arenkha caviar

DESSERT

Tiramisu (D | E | A)

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

SET MENU

3 COURSE VEGETARIAN
\$88++ PER PERSON

APPETIZER

Burrata Pugliese (V | D)

Apulian burrata cheese, roasted cherry tomatoes,
homemade basil pesto, balsamic

CHOICE OF ONE MAIN COURSE

Genovese (V | D | N | E)

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

Pizza Burrata e Tartufo (V | D)

White base with fior di latte mozzarella, roast mushrooms,
burrata cheese, black truffle pesto

Parmigiana (V | D | GF)

Baked Italian-style Eggplant layered with tomato passata & mozzarella cheese,
grated parmesan, basil pesto

DESSERT

Tiramisu (D | E | A)

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

SET MENU

4 COURSE

\$128++ PER PERSON

APPETIZER

Truffle & Honey Burrata (V | D)

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

PASTA

Granchio al Nero (S | E | GFO)

Responsibly-sourced crab meat claw ragout, asparagus, black ink angel hair pasta, tomatoes, chilli oil

CHOICE OF 1 MAIN COURSE

Salmone (S | D | GF)

ASC-certified salmon fillet, yogurt emulsion, charred broccolini, ikura, grain mustard, citrus oil

Manzo Brasato (D | A | GF)

Red wine-braised Angus beef rib, savoury kale, pine nuts, Agliata Monferrina salsa, dried tomatoes

DESSERT

Panna Cotta alle Nocciole (D | N)

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

SET MENU

4 COURSE VEGETARIAN
\$108++ PER PERSON

APPETIZER

Burrata Pugliese (V | D)

Apulian burrata cheese, roasted cherry tomatoes,
homemade basil pesto, balsamic

PASTA

Genovese (V | D | N | E)

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

MAIN COURSE

Parmigiana (V | D | GF)

Baked Italian-style Eggplant layered with tomato passata & mozzarella cheese,
grated parmesan, basil pesto

DESSERT

Tiramisu (D | E | A)

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

SET MENU

5 COURSE

\$148 + + PER PERSON

APPETIZER

Burrata Pugliese (V | D)

Fresh Apulian burrata cheese, roasted cherry tomato, homemade basil pesto, balsamic glaze

SOUP

Granchio (S | D)

Creamy lobster soup, torched crab claw, Parmesan cream, herb oil

PASTA

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

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

MAIN COURSE

Branzino (S | D | GF)

European seabass fillet, potato & celery root sauce, parsley oil, Hokkaido sea urchin, MSC-certified Arenkha caviar

Bistecca (A | GF)

Wagyu beef flank steak MB6, with pickled cipollini, shitake and mulled wine jus

DESSERT

Cioccolato Fondente (D | E)

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

Dive into unforgettable experiences at il Cielo, where your events can seamlessly transition to our charming rooftop venue and the inviting waters of our adjacent pool.

From poolside product launches to a networking session under the starlit sky, our versatile space caters to your every need.

Full buyout of restaurant and poolside with a minimum spend of \$12,000.

ROOFTOP @ 24



FLOOR PLAN

POOL



CANAPÉS

\$90++ PER PERSON
2 HOUR PASS AROUND

Choice of 6 savoury items and 1 sweet item

COLD SAVOURY

Stracciatella Cheese Tartlet

Roasted cherry tomato, balsamic caviar (V | D)

Crab & Mango Tartlet

With spiced Thai mayo, fresh mango tartare (S | D)

Salmon Tart

Salmon & crème fraiche, lime, fresh ikura (S | D)

Angus Tartare

Mustard-flavoured beef tartare, spiced pear, hazelnut (B)

Parma & Fig Tartlet

Parma ham, fresh fig, balsamic glaze (P)

SWEET

Chocolate Tartlet

Dark chocolate cream & berries coulis (V | E | D)

Lemon Custard

Vanilla tartlet, torched meringue (V | E | D)

Tiramisu Bigne

Mascarpone & coffee cream, cocoa powder (V | E | D)

Macaroon

Assorted flavours (D | E)

HOT SAVOURY

Truffle Rice Arancini

Deep fried with homemade truffled aioli (V | D)

Asparagus Spears

Grilled and rolled in crispy Kataifi pastry (V)

Charred Beef

Served with gremolada sauce & capsicum on a skewer
(B | GF)

Beef Meatball

Braised Sicilian puttanesca sauce (B | D)

Charred Prawn

With avocado and spicy harissa sauce (S | GF)

Roast Pork Tartlet

Spiced pulled pork, cabbage slaw, pickled apple (P | D)

CANAPÉS

ADD-ON LIVE STATIONS

Salad Bar - \$12 per person

Gourmet self-serve salad bar with selection of greens, mix edvegetables, cheeses, hams, homemade dressings, and more

Dessert Bar - \$14 per person

Sweet table treat of traditional local sweets and international flavors, including pandan gula melaka, ondeh-ondeh, mango mousse, tiramisu, black forest and freshly cut fruits

Fusilli Puttanesca - \$12 per person

Fusilli pasta with homemade puttanesca sauce of tomato, olive & capers, spicy Calabrian Nduja sausage

Risotto on Cheese Wheel - \$12 per person

Black truffle and mushroom risotto finished in half wheel of parmesan cheese
Freshly grated black truffle - Additional \$6 per person
*2 weeks pre-order

Beef Carving - \$20 per person

Slow roast angus beef ribeye, mashed potato, cabbage slaw
With beef jus, grain mustard, horseradish

Cheese & Ham Room - \$32 per person

Walk-in cheese room & deli ham selection.
With top artisanal Italian cheese and selected hams from Italy and Spain

Char-grilled Wagyu Beef Tomahawk - \$42 per person

Mashed potato, roast vegetables
With beef jus, grain mustard, horseradish

Door Gift

Macarons (minimum order of 100 pieces) - \$3 per piece

Customised with company logo (pre-order required)

SIZZLE & SOAK

Birthdays, hen and bachelor parties or wedding parties with a twist, we've got you covered with our poolside barbeque party package. Grill & chill with your favourite BBQ items served with a side of a dip in the pool.

From \$98++ per person



SIZZLE & SOAK

BBQ MENU

\$98++ PER PERSON

STARTERS

Duck Spring Rolls

Hoisin aioli

Pulled Pork Crostini

Lime & coriander crema

Buffalo Chicken Tenders

Blue cheese sauce

MEATS

Beef Brisket

BBQ sauce

Smoked Pork Ribs

Orange & chipotle glaze

Peri-Peri Chicken

Lamb Merguez Sausage

Josper Roasted Salmon

SIDES

Sweetcorn Salad

Cream cheese, red onion, green onion, coriander, lime

Truffle Mac & Cheese

Grilled Vegetables

Capsicum, zucchini, eggplant, asparagus

Beef Fat Potatoes

Mixed Salad

Mesclun, red onion, fermented tomato, balsamic vinaigrette

DESSERTS

D9 Signature Cheesecake

Nutty Pistachio Financier



B E V E R A G E P A C K A G E S

CHAMPAGNE PACKAGE

Includes champagne, house wines, soft drinks and juices
\$98++ per person for 2 hours of free-flow

SPIRITS PACKAGE

Includes housepour liquors, house wines, beer, soft drinks and juices
\$90++ per person for 2 hours of free-flow

PROSECCO PACKAGE

Includes prosecco, house wines, soft drinks and juices
\$78++ per person for 2 hours of free-flow

WINE PACKAGE

Includes house wines, draught beer, soft drinks and juices
\$68++ per person for 2 hours of free-flow

SOFT DRINKS PACKAGE

Includes soft drinks and juices
\$28++ per person for 2 hours of free-flow