

IL CIELO
ITALIAN DINING IN THE SKY

ITALIAN FESTIVE *Set Dinner*

24, 25 and 31 December 2025 | 5pm to 10pm

\$88++ per person

STARTER

Octopus Carpaccio with Citrus and Pink Pepper

Thinly sliced Octopus, Orange Segments, Fennel Salad, Sicilian Olives

FIRST COURSE

Black Ink Fettuccine with Lobster and Sea Urchin

Homemade fresh Squid Ink Pasta with
Lobster Bisque reduction,
Sea Urchins and Sorrento Lemon Zest

OR

Black Angus and Castelmagno Risotto with Amaretti Crumble

Creamy Castelmagno Cheese,
Acquerello Rice, Braised Beef Ribs
Chunks, Amaretti Crumble

MAIN COURSE

Duck Breast with Marsala Glaze

Served with Polenta Cake and
roasted Winter Vegetables

OR

Mediterranean Herb-crusted Lumina Lamb Loin

Mixed herb-crusted Lamb Loin,
Celeriac Purée, Shallot Oil,
Green Asparagus

DESSERT

Panettone French Toast

Warm caramelised Panettone served with Chantilly Cream and Wild Berries

Prices are subject to 10% service charge and prevailing government taxes