

LIVE & RAW

LIVE OYSTERS

Black Pearl (France)

fleshy & crunchy

3pcs | 6pcs | 12pcs

La Cadoret (France)

firm, crunchy, hint of hazelnut

3pcs | 6pcs | 12pcs

Gallagher Specials (Ireland)

plump, crunchy, hint of peat

3pcs | 6pcs | 12pcs

The Royal Grand Cru de France (France)

sweet, salty, unique iodised taste

3pcs | 6pcs | 12pcs

Jewels of the Sea Tasting Plate

a tasting of our 4 oyster selection

4pcs

CAVIAR SELECTION

Needing nothing more than a touch of crème fraiche & toast, these jewels are best complemented with a glass of champagne or ice cold vodka

Sevruga (30gms)

unique flavour, notes of fresh walnut

Ossetra Prestige (30gms)

subtle, marine flavour, delicate hazelnut notes

Kristal Gold (30gms)

rich, complex, almond notes

Beluga Imperial (30gms)

buttery, delicate, long finish

TO BEGIN

Seabass Ceviche

apple, guava, corn, pomegranate & citrus dressing

Akami Tuna Tartare

avocado-kyuri salsa, mango salsa, wasabi tobiko & tomato vinaigrette

Grilled Octopus

red capsicum puree, boiled potatoes & pistachio vinaigrette

Smoked Romaine Caesar Salad

brittany sardine tempura & parmesan basket

Roasted Boneless Quail

avocado, tomato confit, pearl onions, micro greens & balsamico

Pan-seared Scallops

green lentils, tomato confit, celeriac mousse, tobiko & tahini dressing

Diamond Clams Bowl

apple cider, smoked mussel oil, crème fraiche, tarragon & carrots

Hot & Cold Duck Foie Gras

pate, seared foie gras, toasted brioche, raisin compote,
moscato jelly, red wine pear reduction

INTERMEDIATE

Lobster Bisque

with canadian blue lobster & cognac

Abalone Consomme

with salmon roe & sherry

THE HIGHLIGHTS

Create your dream dish by choosing to have it **steamed** accompanied with barilo barley risotto or **charcoal grilled** accompanied by mousseline potatoes refined with a hint of pecorino basil pesto & with the sauce you desire. All dishes are served with a selection of vegetables.

SEAFOOD

Dorade Royal (Sea Bream)

soft, delicate texture
azahar coast, spain

Loup de Mer (Sea Bass)

meaty texture, buttery fat taste
bay of biscay, france

La Legine (Patagonian Toothfish)

melting soft texture, almond buttery notes
southern indian ocean, france

La Lotte (Monkfish)

mild, firm texture
northeast atlantic of brittany, france

Turbot

firm, delicate texture
island of noirmouter, france

Marinated King Salmon

rich in fat & flavours
marlborough sounds, new zealand

Tiger Prawns

pantai remis, malaysia

Canadian Live Lobster (450-550gm)

atlantic coast, USA

NON SEAFOOD

Tenderloin (Aus) 200gms

Sirloin (Aus) 300g

Ribeye (Aus) 300gms

Duck Breast (France)

Lamb Rack (New Zealand)

Iberico Lamb Loin (Spain)

SAUCE SELECTION

Lobster Cream

Tarragon Lemon Butter

Morel Mushroom

Sarawak Black Pepper

Rich Red Wine

CIELO FAVOURITE CLASSICS

Dover Sole a la Meuniere

brown butter, parsley & lemon juice

Spaghetti Boutargue Cire D'Abeille

basque sauce with lobster butter, wasabi tobiko, orange tobiko & arenkha caviar

Note: Bottarga - a delicacy of salted and cured grey mullet fish roe, used by michelin chefs around the world

ALWAYS ROOM FOR CHEESE

A smorgasbord of 4 cheeses

served with water crackers, dried figs, almonds & grapes.

FINALE

Chocolate Lava Cake

green tea ice cream, mango coulis & matcha salt

Vietnamese Coffee Crème Caramel

condensed milk foam, condensed milk custard, coffee caramel

Bombe Alaska

rose petal - raspberry ice cream, pistachio ice cream,
olive oil ice cream, meringue, Cointreau

Salted Caramel Cheesecake

almond brittle, pralinosa, salted caramel sauce