

CIELO

À LA CARTE

~ OYSTER SELECTION ~

Gallagher Special

3pcs 85 6pcs 168 12pcs 298
plump | crunchy | hint of peat

Fin de Claire

3pcs 68 6pcs 132 12pcs 258
juicy | earthy | lingering aftertaste

Irish Premium

3pcs 48 6pcs 96 12pcs 188
balanced sweet | salty | mineral

~ CAVIAR SELECTION ~ (Market Price)

Sevruga (30gms)

unique flavour | notes of fresh walnut

Kristal Gold (30gms)

rich | complex | almond notes

Ossetra Prestige (30gms)

subtle | marine flavour | hazelnut notes

~ APPETIZERS ~

Tomatoes (V) 58

heirloom harvest | baby beets confit |
tomato basil sherbet | campari
balsamico

Salmon Carpaccio 68

cucumber dill sherbet | aji amarillo |
watermelon radish

Lobster & Scallop 118

charred asparagus | fennel |
sauce cardinal

Foie Gras 82

caramelized onion | tomato gel |
duck liver parfait | toasted brioche

~ SOUP ~

Consommé Royal aux huîtres 68

chicken essence | irish oyster |
root vegetable brunoise

~ MAINS ~

Halibut 158

spinach & ricotta filled paccheri |
crispy kale

Tasmanian Salmon 168

citrus fennel salad | salsa vierge |
pommes pearls

Canadian Blue Lobster 298

poached lobster | capellini | citrus
ponzu | ikura | charred asparagus

Chicken & Foie Gras 148

pasture raised chicken breast | morel
mushroom sauce | autumn vegetable
julienne

Herb Crusted Lamb 188

mint & coriander | red pepper
essence | crêpe farcie

Black Angus Tenderloin 198

glace de viande | café de paris |
crêpe farcie

~ DESSERTS ~

Chocolate & Raspberry 48

berry parfait | chocolate crumble |
cherry coulis | vanilla

Sunday Memories 48

apple tart & german cheesecake |
vanilla ice cream | berry compote

Werner's Special 48

forest berry sherbet | strawberries |
sarawak pepper | chocolate | mango
coulis

~ CHEESE ~

Baked Camembert 55

tomato | garlic confit | thyme |
rosemary | walnuts

Horizon Menu

4-Courses - RM 288++

I

Tomatoes (V)

heirloom harvest | baby beets
confit | tomato basil sherbet |
campari balsamico

II

Halibut

spinach & ricotta paccheri |
crispy kale

~Rosemary & Pear Interlude~

MAIN

Chicken & Foie Gras

pasture raised chicken breast |
morel mushroom | autumn
vegetable julienne

OR

Black Angus Tenderloin

glace de viande | café de paris |
crêpe farcie

OR

Herb Crusted Lamb

mint & coriander | red pepper
essence | crêpe farcie

CHOICE OF DESSERT

Chocolate & Raspberry

berry parfait | chocolate crumble |
cherry coulis | vanilla

OR

Werner's Special

forest berry sherbet | strawberries
| sarawak pepper | chocolate |
mango coulis

OR

Sunday Memories

homemade apple tart & german
cheesecake | vanilla ice cream |
berry compote

Panorama Signature

5-Courses - RM 488++.

I

Salmon Carpaccio

cucumber dill sherbet | aji
amarillo | watermelon radish

II

Consommé Royale aux huîtres

chicken essence | irish oyster |
root vegetable brunoise

III

Lobster & Scallop

charred asparagus | fennel |
sauce cardinal

~Rosemary & Pear Interlude~

MAIN

Chicken & Foie Gras

pasture raised chicken breast |
morel mushroom | autumn
vegetable julienne

OR

Black Angus Tenderloin

glace de viande | café de paris
| crêpe farcie

OR

Herb Crusted Lamb

mint & coriander | red pepper
essence | crêpe farcie

CHOICE OF DESSERT

Chocolate & Raspberry

berry parfait | chocolate crumble |
cherry coulis | vanilla

OR

Werner's Special

forest berry sherbet |
strawberries | sarawak pepper |
chocolate | mango coulis

OR

Sunday Memories

homemade apple tart & german
cheesecake | vanilla ice cream |
berry compote