

Welcome
2022
at CIELO
BY DINING & LOUNGE



A Sparkling Welcome

Anna De Codorniu Blanc de Blancs DO, Spain

I

“Seafood Saffron Butter with warm Laugen Bread”

II

Amuse Bouche

sea urchin panna cotta | dashi jelly | micro green

III

SÉLECTION D’HORS D’OEUVRES

Akami Tuna Tartare

avocado-kyuri salsa | Kaviari selection | mango salsa

&

Peruvian Halibut Ceviche

leche d tigre | white choclo corn | salmon roe |
chili drops | sweet potato brunoise

&

Spanish Octopus

mixed flora greens | roasted capsicum puree |
pistachio vinaigrette

&

Irish Premium Oyster

mignonette | kaviari selection | microgreens

IV

Raspberry Sorbet

V

Black Angus Tenderloin Rossini

mousseline potato | foie gras | red wine sauce |
organic mini vegetable's

OR

Grilled Turbot

celeriac puree | organic mini vegetables |
tarragon-lemon beurre sauce

OR

Lobster Thermidor

gruyere cheese | lemon-cream tarragon |
spanish bomba risotto

VI

Cielo's Tiramisu

coffee sable | mascarpone-cream quenelle | caramel crown

RM588++/pax