

Welcome  
2022  
at CIELO  
BY DINING & LOUNGE

*A Sparkling Welcome*

*Anna De Codorniu Blanc de Blancs DO, Spain*

OR

*Anna De Codorniu Brut Rose 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

&

**Irish Premium Oyster**

mignonette | kaviari selection | microgreens

IV

**Foie Gras au Torchon**

figs | berries compote

V

**Warm Octopus Salad**

Micro Green | Caper Olive Vinaigrette

&

**Scallop Rockefeller Style**

Spinach | Romano Cheese

VI

**Raspberry Sorbet**

VII

**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

Paired with

*McGuigan Private Bin Sauvignon Blanc, South Australia*

OR

*Gomersal Wines Premium Shiraz, Barossa Valley, 2016*

VIII

**Cielo's Tiramisu**

coffee sable | mascarpone-cream quenelle | caramel crown

Paired with

*M. Chapoutier Muscat de Beaumes de Venise, France*

RM888++/pax

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 6% SERVICE TAX