## APPETIZER

**CHARCUTERIE PLATTER** ..... ฿ 590
An assortment of Parma Ham, Chorizo, Brie, Camembert, Emmental, and Edam served with apple slices, dried fruit mix, almonds, walnuts, and crackers.

**GRILLED OCTOPUS** ..... ฿ 590
Grilled tender octopus tail served with a tangy sauce made of red bell pepper, onion, and lemon, accompanied by mashed potatoes.

**GRILLED SCALLOPS** ..... ฿ 650
Grilled scallops on corn salsa and rocket leaves.

**MUSSELS PICANTE** ..... ฿ 490
Fresh blue mussels sautéed with tomato sauce, dry chili, smoked paprika, garlic and white wine, served with crispy homemade garlic bread.

**CALAMARI** ..... ฿ 350
Deep fried calamari with lime and creamy ranch sauce.

**POPCORN SHRIMPS** ..... ฿ 390
Deep fried minced tiger prawns coated in seasoned breading, served with coriander-aioli.

CHEF'S SELECTION ★

**FOIE GRAS** ..... ฿ 990
Pan seared foie gras (30g) with rocket leaves, strawberry sauce,orange gel and port wine jus.

**CHICKEN WINGS** ..... ฿ 350
Deep fried chicken wings coated in buffalo butter sauce.

**หมูเบเจ THAI PORK ROULADE** ..... ฿ 350
Slow cook grilled pork tenderloin strudded with Thai spice & sour sauce.

CHEF'S SELECTION ★

**หมูกรอบคั่วพริกเกลือ CRISPY SALT AND PEPPER BACON** ..... ฿ 350
Deep fried Pork Belly stirred smoked bacon with chili, cilantro roots, garlic and crispy shallots topped with scallions and cilantro.

**TRUFFLE TOAST (V)** ..... ฿ 450
Homemade brioche toast topped with truffle pasta and freshly shaved black truffle. (2 pcs).

**FOIE GRAS TOAST** ..... ฿ 450
Homemade brioche toast topped with foie gras and apple sauce. (1 pc).

**SMOKED SALMON TOAST** ..... ฿ 390
Homemade brioche toast topped with smoked salmon, tartare sauce, shallots, dill and capers. (2 pcs).

## SOUP

**LOBSTER BISQUE** ..... ฿ 450
Homemade creamy lobster bisque flambéed with cognac and served with crispy homemade garlic bread.

**TRUFFLE SOUP (V)** ..... ฿ 390
A creamy soup with wild mushrooms, onion, garlic and rosemary, drizzled with truffle oil and served with crispy homemade garlic bread.

**CAULIFLOWER SOUP (V)** ..... ฿ 350
A creamy cauliflower soup garnished with roasted cauliflower florets and served with crispy homemade garlic bread.

CHEF'S SELECTION ★

**ต้มยำหอยเผาสไตล์ฮอกไกโดย่าง TOM KHA GRILLED HOKKAIDO SCALLOPS** ..... ฿ 550
Grilled Hokkaido scallops with Thai coconut soup foam, delicately infused with a hint of subtle spice.

**ต้มยำกุ้งแม่น้ำ TOM YUM GRILLED RIVER PRAWN** ..... ฿ 490
Clear Tom Yum soup with grilled river prawn and shimeji mushroom.

## SALADS

**CAESAR DE CIELO** ..... ฿ 390
Cos lettuce salad with bacon and quail eggs, tossed in Cielo's homemade Caesar dressing, and finished with shavings of Parmesan cheese and crispy garlic bread.

**SALMON SALAD** ..... ฿ 550
Cured salmon served with mesclun salad and lime vinaigrette.

**GAMBAS SALAD** ..... ฿ 450
Sautéed shrimps in olive oil with garlic and lime juice, accompanied with sunflower sprouts, red-green oak lettuce, cherry tomatoes, and lime vinaigrette.

CHEF'S SELECTION ★

**BURRATA CAPRESE (V)** ..... ฿ 390
Creamy Italian soft cheese layered with garden-fresh tomato and finished with extra virgin olive oil and a sweet-tangy balsamic reduction.

**PUMPKIN SALAD (V)** ..... ฿ 390
Roasted pumpkin served with feta cheese, arugula leaves and sumac powder.

**พล้าหอสมัยนกฮ์ HERB-INFUSED SALMON CONFIT** ..... ฿ 490
Herb Infused Atlantic salmon infused with Thai herbs, drizzled with a zesty lime and chili sauce, served with lemongrass, shallots, and garlic.

CHEF'S SELECTION ★

**พล้ากุ้งแม่น้ำน้ำจ่า SPICY RIVER PRAWNS SALAD** ..... ฿ 690
Grilled river prawns drizzled with a zesty lime and chili sauce, served with lemongrass and shallots.

## PASTA

**CAPELLINI AGLIO E OLIO** ..... ฿ 450
Capellini with olive oil, garlic, dried chilli, and bacon sprinkled with grated Parmesan cheese.

**SPICY SEAFOOD CAPELLINI** ..... ฿ 590
Capellini with mussels, squids and New Zealand mussels, tossed in a piquant sauce of garlic, tomato, and dried red chilli, sprinkled with Parmesan cheese.

CHEF'S SELECTION ★

**SQUID INK SPAGHETTI WITH SOFT SHELL CRAB** ..... ฿ 690
Spaghetti tossed with natural squid's black ink, fresh squids and tomato topped with soft shell crab.

**SPAGHETTI CARBONARA** ..... ฿ 490
Spaghetti tossed in Cielo's signature silky sauce made with free-range egg yolk, cheese, and smoked back bacon.

**SPAGHETTI PESTO (V)** ..... ฿ 490
Spaghetti tossed in Cielo's homemade pesto and cream sauce, sprinkled with shavings of Parmigiano cheese.

**TRUFFLE SPAGHETTI (V)** ..... ฿ 490
Spaghetti with creamy truffle sauce.

CHEF'S SELECTION ★

**แห่นาเต้ต้มข้าวอยเหมืองทัวหย่าง KAO SOI WAGYU BEEF SPAGHETTI** ..... ฿ 590
Spaghetti with a northern Thai curry twist, topped with grilled Australian Wagyu and crispy spaghetti.

**ข้อดอกโตต้มย่ำมันกุ้งย่าง TOM YUM RIVER PRAWN RISOTTO** ..... ฿ 690
Risotto infused with Thai hot and sour chili paste, topped with a fresh grilled river prawn.

CHEF'S SELECTION ★

**ข้อดอกโตย่าวต้มผัดกะเล KAO TOM HAENG TALAY RISOTTO** ..... ฿ 750
Thai Risotto with lemongrass risotto with grilled river prawn, scallop, and topped with crispy garlic and ginger.

## MAINS

**ROASTED CHICKEN** ..... ฿ 590
Roasted organic baby chicken served with sautéed vegetables, chicken bouillon, and chimichurri sauce.

**SMOKED SPARE RIBS** ..... ฿ 590
Smoked Texas-style BBQ pork spare ribs served with crispy potatoes.

**GRILLED PORK CHOP** ..... ฿ 650
Slow-cooked and grilled pork chop (300g) served with assorted vegetables and pepper sauce.

**GRILLED LAMB CUTLETS** ..... ฿ 1,490
New Zealand grilled Rack (Frenched) lamb cutlets (250g) served with mashed potato and lamb jus.

CHEF'S SELECTION ★

**เสือร้องไห้ซิ่งฮัส CIELO'S CRYING TIGER BEEF** ..... ฿ 890
Grilled Australian Wagyu, smoked with dried coconut shells, accompanied by herb condiments, roasted ground rice, and served with Thai naam jim jaew sauce.

**AUSTRALIAN WAGYU** ..... ฿ 1,990
Grilled Australian wagyu striploin MB5-6 (200g) served with mixed vegetables, mashed potatoes, and red wine sauce.

**JAPANESE A5 WAGYU** ..... ฿ 2,990
Grilled Japanese A5 wagyu (200g) served with mixed vegetables, mashed potatoes, wasabi and fleur de sel sea salt.

**แกงมัสมั่นเนื้อสักโรง MASSAMAN SHORT RIBS (N)** ..... ฿ 790
Australian short ribs stewed in homemade Massaman curry, served with fondant potatoes topped with ground peanuts and crispy shallots, and accompanied by Thai cucumber relish.

CHEF'S SELECTION ★

**แกงเผ็ดเป็ดย่าง ROASTED DUCK RED CURRY** ..... ฿ 690
Crispy duck confit drizzled with homemade Thai red curry and accompanied by fondant potatoes, cherry tomatoes, and topped with coconut milk foam.

**LOBSTER THERMIDOR** ..... ฿ 2,590
Baked Canadian Lobster (600-650g), topped with a buttery wine sauce and sprinkled with cheese.

**PAN SEARED SEA BASS** ..... ฿ 590
Pan-seared sea bass fillet on sautéed spinach and buttery mashed potato served with sun-dried tomato, roasted garlic, cocktail onion, and saffron sauce.

**PAN SEARED SALMON** ..... ฿ 650
Pan-seared Norwegian salmon served with mashed potatoes, sautéed baby carrots, and sautéed spinach.

## SIDES & SAUCES

**GRILLED VEGETABLES** ..... ฿ 190

**BAKED SPINACH WITH CHEESE** ..... ฿ 190

**TRUFFLE MASHED POTATOES** ..... ฿ 190

**FRENCH FRIES** ..... ฿ 190

**SAUCES** ..... ฿ 60
Red Wine / Pepper Sauce / Truffle Sauce / White Wine / Saffron Sauce / Chicken Bouillon / Thai Naam Jim Jaew / Thai Seafood Sauce

## DESSERTS

**BANANA RUM RAISIN** ..... ฿ 390
Deep fried roulade of banana with raisin topped with caramelized honey and orange sauce.

CHEF'S SELECTION ★★

**GÂTEAU AU CHOCOLAT (GF)** ..... ฿ 490
Rich and moist classic French flourless chocolate cake served with vanilla ice cream.

**"MOR KAENG" CRÈME BRÛLÉE (N)** ..... ฿ 450
Thai custard pudding crème brûlée served with vanilla ice cream.

**MANGO STICKY RICE** ..... ฿ 250
Nam Dok Mai mango with sticky rice topped with homemade coconut sorbet.

**HOMEMADE VANILLA ICE CREAM** ..... ฿ 190

**HOMEMADE STRAWBERRY ICE CREAM** ..... ฿ 190

**HOMEMADE COCONUT SORBET** ..... ฿ 190

ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE & 7% VAT

Cielo Sky Bar & Restaurant 46th Floor on Sky Walk Residences, W District, Sukhumvit 69-71
3 min walk from Phra Khanong BTS station
Tel: 081 996 4070 (10:00 - 01:00)

Open Hours:
Everyday (17:30 - 01:00)

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