



LA CIEL
FINE DINE



MENU



18% GRATUITY FOR 6 AND MORE GUESTS
PLEASE INFORM YOUR SERVER FOR ANY ALLERGIES

SMALL PLATES

STUFFED PORTEBELLO MUSHROOM

*Portebello mushroom stuffed with paneer,
vegetable and cheese mixture*

\$25

ANGARA MURGH TIKKA

*Boneless chicken pieces cooked in a spicy
marinade and grilled*

\$25

ACHARI PANEER TIKKA

*Indian cottage cheese pieces cooked in a spicy
marinade and grilled*

\$23

BEEF SKEWERS

*Beef skewers with bell peppers and onions served
with a red wine sauce and some broccoli*

\$28

TRUFFLE FRIES

*Fries seasoned with truffle, parmesan cheese and
herbs*

\$14

CRISPY CALAMARI

Crispy fried calamari served with sea food sauce

\$22

GOL GAPPA DELIGHT

A quintessential Indian street food experience

\$16



PRAWN GASSI

Pan sheared prawns marinated with Indian Spiced masala.

\$28

CHILLI CHICKEN

Chunks of chicken, peppers and onions tossed in a chilli Indian sauce

\$24

CHILLI PANEER

Indian cottage cheese, peppers and onion tossed in a chilli Indian sauce

\$22

SHRIMP DUMPLINGS

Nepali steamed momos with a shrimp filling

\$20

CHICKEN DUMPLINGS

Nepali steamed momos with a chicken filling

\$20





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MAINS

RIB EYE WITH PEPPER SAUCE

*Rib eye served with mashed potatoes,
“chef special” pepper sauce and some veggies*

\$42

CAPER CREAM SALMON

*Roasted salmon creamed with “chef special” caper
and squash sauce served with fresh seasonal
veggies.*

\$32

DUCK WITH BUTTERNUT SQUASH SAUCE

*Slow roasted duck breast served over butternut
squash and makhni sauce*

\$34

CHICKEN & EGGPLANT TERIYAKI

*Chicken breast tossed in teriyaki sauce served
with crispy eggplant and jasmine rice*

\$26

KOLAPURI LAMB CHOPS

*Marinated and grilled lamb chops served over our
‘chef special’ kolapuri masala*

\$32



PORK CUTLET WITH MUSHROOM SAUCE

Crispy pork cutlet served with our signature mushroom sauce and mashed potato.

\$28

LOBSTER SEAFOOD MEDLEY

Lobster, mussels and shrimp cooked in chef's special tomato sauce and served with garlic bread

\$46

PRAWN THAI CURRY

Prawns simmered in a coconut sauce infused with aromatics and green curry paste

\$32

FETTUCINE ALFREDO

Sundried tomatoes, Mushroom and broccoli served over fettuccine tossed in an alfredo sauce served with garlic bread.

VEG \$22/CHK \$24

CREAMY PESTO PASTA

Pasta tossed in a pesto sauce with sundried tomatoes, mushroom, broccoli and served with garlic bread

VEG \$22/CHK \$24

BLACK TRUFFLE FETTUCINE

Fettuccine in a creamy tomato sauce with vegetables in black truffle oil.

\$24





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LITTLE INDIA

BUTTER CHICKEN

*A spiced tomato, butter and cream sauce curry
with chicken*

\$22

VINDALOO CHICKEN

*Fiery Indian masala stew with spiced chicken
pieces*

\$22

PANEER TIKKA MASALA

*Marinated Indian cottage cheese, onion and
pepper in a creamy tomato curry*

\$20

MALAI KOFTA

Cottage cheese balls simmered in a makhani sauce

\$20

DAAL DUMPUKHT

*Popular North Indian lentil dish cooked with
spices & butter*

\$20

BREADS

GARLIC NAAN

*Leavened Indian flatbread spiced with a garlic
rub*

\$7

ROSEMARY NAAN

*Leavened Indian flatbread spiced with a rosemary
rub*

\$7



DESSERTS

MANGO PANACOTTA

Italian dessert made with sweet cream and luscious mango puree

\$14

BLUEBERRY CHEESECAKE

Cream cheese and blueberry blend baked to perfection and topped with fresh fruit

\$14

TIRAMISU

An elegant rich layered Italian dessert with delicate lady finger, espresso, mascarpone cheese, egg, high flavoured rum and Cocoa powder

\$14

STRAWBERRY CHOUX BUN

Fresh choux pastry filled with strawberry mousse and drizzled with a white chocolate and topped with a cookie crumble.

\$14

COOKIE MOUSSE DELIGHT

Fluffy, creamy Biscoff mousse with crunchy cookie bits

\$14

