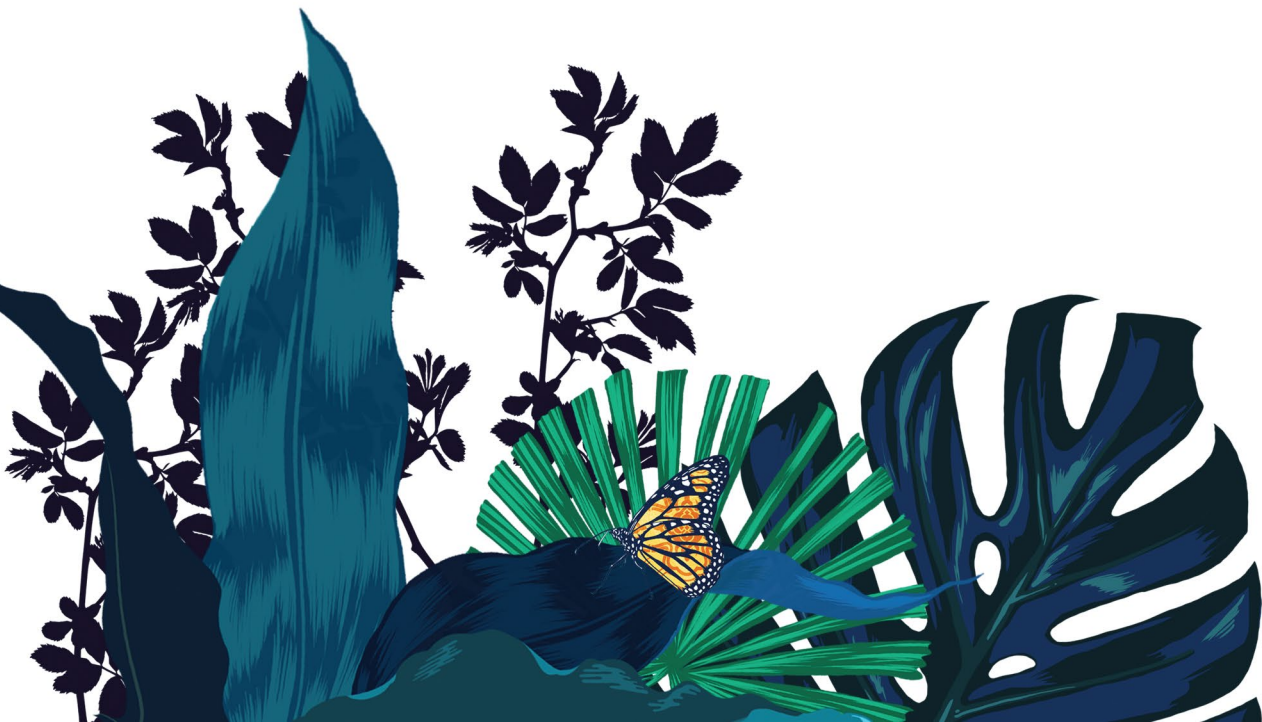




A Taste of CÉ LA VI

—— Set menus are available until 10pm daily ——



DEGUSTATION SET MENU

5 Course **198** | 5 Glass Wine Pairing **98**

Minimum of 2 Persons

HOKKAIDO SCALLOP TARTARE (A) (D) (GF) (R)

Wasabi buttermilk dressing, pickled apple

Veuve Clicquot, Yellow Label Brut NV

Elegant and vibrant, its fine mousse and citrus lift complement refined textures and subtle, layered flavours with poise

BLACK TRUFFLE "SUSHI RICE" OKAYU (A) (D) (GF) (M) (V)

Butternut squash, shimeji mushroom, parmesan mousse

Chateau d'Esclans, Whispering Angel, France 2024

Fresh and floral, this dry rosé lifts the dish's umami layers and creamy textures with delicate red fruit and bright acidity

LINE CAUGHT RED SNAPPER (GF) (SF)

Laksa, shrimp oil, celeriac puree, squid

Dr Loosen, 'Dr L', Riesling, Germany 2023

Zesty and lightly sweet, the Riesling balances laksa's spice and highlights the seafood's briny elegance

BLACK ANGUS TENDERLOIN (G) (D) (L) (M) (SF)

Black Pepper sauce, truffle potato puree

OR

A4 MIYAZAKI STRIPLOIN (supplementary +60) (D) (G) (M)

Konbu demi-glace, truffle potato gratin

Submission, Cabernet Sauvignon, USA, 2020

Rich and bold, the Cabernet's dark fruit and spice echo the depth of the beef and sauces with smooth intensity

PRE DESSERT

CALAMANSI BON BON (GF) (V) (VG)

Liquid citrus core

DULCE MISO TOFFEE (D) (N) (G) (E)

Gula melaka caramel, sticky date pudding

Vietti, Moscato d'Asti, DOCG, Italy, 2023

Effortlessly radiant and aromatic, it brings a playful sparkle and refreshing lift to finish your experience on a bright, joyful note.

Set menus are available until 10pm daily

(ALC) Alcohol (A) Allium (C) Chilli (D) Dairy (E) Egg (G) Gluten (GF) Gluten-Free Option Available (L) Legume (N) Nuts (M) Mushroom (R) Raw (S) Seeds (SF) Shellfish (V) Vegetarian (VG) Vegan Option Available

Prices subject to 10% service charge and prevailing government taxes.



À LA CARTE

This menu represents the continuous journey to craft and plate the best interpretations of Singapore's multi-cultural flavours, magnified with a refined touch and using high-quality ingredients that are sourced sustainably.



CAVIAR

KAVIARI KRISTAL OSCIETRE 30G | 50G | 125G (E) (A) (R) (G) (D)
Egg white, miso egg yolk, chives, myoga, wasabi crème fraîche, blinis

200 | 325 | 850

RAW

YELLOWTAIL SASHIMI (C) (G) (R) **24**
Citrus dressing, orange, coriander

TUNA CRUDO (GF) (R) **26**
Coconut vinaigrette, watermelon, coriander oil

A4 MIYAZAKI BEEF TATAKI 80G (R) (S) (A) (D) (G) (E) **52**
Turmeric leaf oil, balsamic pearls, pickled mustard seeds, smoked soy aioli

FLUKE SASHIMI (A) (G) (L) (R) **24**
Yuzu soy, tosazu, leek, ginger

APPETISERS

CHARRED EDAMAME (GF) (L) (SF) **12**
Tom yum salt

MUSHROOM TRUFFLE KOROKKE (D) (E) (G) (M) (V) **22**
Truffle aioli, kale, maitake chips

ZUCCHINI FLOWER TEMPURA (E) (G) (S) (V) **38**
Kizami wasabi aioli, nori furikake

PAN SEARED HOKKAIDO SCALLOPS (C) (D) (GF) (SF) **38**
Nduja beurre blanc, yuzu, cauliflower, pickled sweet pepper, shrimp oil

GRILLED OCTOPUS (SF) (G) (C) (S) (L) (E) **38**
Spicy yellow pepper soy, green apple

MARKET

BURRATA TOMATO SALAD (C) (D) (G) (N) **30**
Momo mostarda, candied curry walnut, endive

DAIKON APPLE SALAD (E) (G) (L) (N) (V) **22**
Basil miso, orange, sourdough crisps

CUCUMBER SALAD (GF) (M) (V) (VG) **18**
Cucumber vinaigrette, herbs

MISO EGGPLANT 160G (G) (V) (VG) (L) **28**
Turmeric foam, puffed buckwheat

MAINS

LINE CAUGHT RED SNAPPER 200G (SF) (GF) (C) Laksa, chilli oil, celeriac puree, squid	48
HALIBUT 200G (GF) (M) (D) (E) (L) (S) Tamarind jus, mushroom ragout	38
CEREAL CRUSTED TIGER PRAWN 200G (SF) (D) (G) (E) (C) (L) Salted egg yolk, curry oil, brown miso	46
MISO CHILEAN SEABASS 180G (G) (A) (C) (L) Szechuan green chilli sauce	68
LAMB CHOP 200G (D) (GF) Olive jam, green curry, yoghurt	58
ROAST CHICKEN BREAST 200G (G) (N) (A) (SF) Satay peanut sauce, coconut rice	40
BLACK TRUFFLE "SUSHI RICE" OKAYU (A) (D) (GF) (M) (V) Butternut squash, shimeji mushroom, parmesan mousse	52
PORK CHOP 200G (D) (GF) Yuzu jus, pickled fennel, apple salad	48
MAPLE LEAF DUCK BREAST 200G (GF) (A) (L) (C) Plum glaze, 5 spice sauce, purple endive	68
BLACK ANGUS TENDERLOIN 200G (G) (D) (L) (M) (SF) Black pepper sauce, truffle potato puree	78
A4 MIYAZAKI STRIPLOIN 150G (D) (G) (M) Konbu demi-glace, truffle gratin, eryngii mushroom	130

MAINS TO SHARE

30–40 mins cooking time, last order at 10:00 pm

SALTED BAKED WHOLE SEABASS 800G (D) (E) (GF) Lemon grass beurre blanc, salmon roe, tonburi	140
AUSTRALIAN TOMAHAWK STEAK 1KG (A) (C) (D) (G) (SF) Confit garlic clove, black pepper sauce, konbu butter	320
MARGARET RIVER SHORT RIB BOSSAM 800G (A) (C) (G) (N) (S) 48 hours slow cooked, ssamjang sauce, housemade kimchi, assorted greens	220

SIDES

BABY CORN (D) (G) Konbu béchamel	18
GRILLED BROCCOLINI (G) (S) (E) (L) (N) Sesame dressing	18
MISO MASHED POTATO (D) (G) (L) Brown butter bread crumbs	18
SAUTEED SEASONAL MUSHROOM (D) (G) (M) (SF) Black pepper	18

DESSERTS

DARK CHOCOLATE FONDANT (G) (D) (E) (N) (15 Minutes Preparation) 64% Single origin Indonesian chocolate, Hong Kong milk tea sorbet	24
EARL GREY HIBISCUS MOUSSE (N) (G) (VG) (V) (D) Coconut crumble, rose jelly, frozen chocolate mousse	22
TROPICAL MANGO (GF) (V) (VG) Glutinous rice tuile, coconut sorbet	18
DULCE MISO TOFFEE (D) (E) (G) (N) Gula melaka caramel, sticky date pudding	22
CALAMANSI BON BON (GF) (V) (VG) Liquid citrus core	10
CÉ LA VI ICE CREAM (D) (GF) (V) (VG) (2 choices): Hong Kong milk tea, pulut hitam, bandung, sea salt gula melaka, kaya, honey lavender	12

DESSERTS TO SHARE

CÉ LA VI PLATTER (D) (E) (G) (N) Tropical mango, chocolate miso tart, mochi, honey lavender sorbet, bandung sorbet	55
FRUIT PLATTER (GF) (VG) Seasonal fruits	26

MAKE IT A NIGHTCAP TO REMEMBER..
OR JUST A REASON TO STAY A LITTLE LONGER..

DE BORTOLI 'NOBLE ONE' BOTRYTIS SEMILLON Golden, luscious, and worth lingering over	18
DISARONNO AMARETTO Smooth, sweet, and nutty with a rich almond finish.	18
FERNET BRANCA Bitter, bold, and unapologetically refreshing	18
AMARO MONTENEGRO Herbaceous charm with a sweet, citrusy wink	18
VACCARI SAMBUCA Sweet licorice magic for a classic Italian finish	18
TIO PEPE FINO SHERRY A dry twist to end the night—crisp, nutty, unexpected	18
BAILEYS IRISH CREAM Like dessert's cozy cousin—creamy, smooth, and indulgent	18
PALLINI LIMONCELLO Sunshine in a glass—zesty, sweet, and distinctly Italian	18

