

A Taste of CÉ LA VI

"With our menu, we aim to uphold traditions while embracing modern culinary methods. We take pride in offering an exquisite representation of Dubai's rich and diverse culinary heritage, infusing it with a refined touch and using responsibly sourced, top-quality seasonal ingredients."

À LA CARTE MENU

APPETISERS

STEAMED EDAMAME (G) (L)	40
Tom yum salt	
CRAB AND LOBSTER TACOS (A) (G) (S) (SF)	95
Lobster, snow crab, celery, gochujang mayo	
BLACK COD CROQUETTES (C) (D) (E) (F) (G)	120
Dynamite sauce, dill	

STARTERS

HOT AND SOUR SOUP (G) (M)	65
Chicken breast, mushrooms, carrot, edamame, bamboo shoots	
FRIED CALAMARI (E) (G) (SF)	90
Lime garlic aioli	
BRAISED BEEF BAO BUNS (C) (D) (G)	95
Short rib, galbi glaze, coriander, red chilli, fried onion	
WAGYU BEEF GYOZA (G) (M) (S)	110
Soy sesame dip	
SHRIMP TEMPURA (A) (C) (E) (G) (SF)	90
Red chilli, spring onion, mango mayo	
WAGYU BEEF SKEWERS (A) (D) (G)	140
Australian Wagyu beef, black pepper sauce, plum purée, fried onion	
CHICKEN SKEWERS (A) (C) (E) (G) (N) (SF)	80
Peanut sauce, chives	

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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

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CAVIAR

CAVIAR HERITAGE KALUGA HYBRID, ASIA 50G 100G (D) (E) (F) (G) Chopped red onion, chives, egg white, miso egg yolk, pickled myoga, wasabi crème fraiche	900 / 1,800
CAVIAR HERITAGE OSCIETRA, NETHERLANDS 50G 100G (D) (E) (F) (G) Chopped red onion, chives, egg white, miso egg yolk, pickled myoga, wasabi crème fraiche	1,050 / 2,100

RAW

FINE OYSTER, DAVID HERVE FRANCE NO.3 per piece (A) (SF) Persimmon vinegar mignonette, lemon	35
YELLOWTAIL CARPACCIO (F) (G) (M) Yuzu kosho ponzu, avocado, fresh truffle	95
TUNA TATAKI (F) (G) Capsicum relish, balsamic pearl, pink peppercorn dressing	150
CHUTORO TARTARE (E) (F) (G) Chopped fatty tuna, pink vanilla sauce, and crispy sushi rice	125
WAGYU BEEF TATAKI (G) (M) Truffle ponzu, fresh truffle	165

MARKET

BURRATA TOMATO SALAD (D) (S) Mandarin, basil mustard dressing	165
GEM LETTUCE SALAD (G) (N) (V) (VG) Radicchio, radish, candied pecans, edamame, puffed rice, ginger sesame dressing	95
CRISPY DUCK SALAD (C) (G) (N) (S) Crispy aromatic duck, pine nuts, pomelo, pomegranate	145
CHICKEN SESAME SALAD (G) (S) Radicchio, baby gems, mandarin, ginger sesame dressing	95
KALE AND MANGO SALAD (G) (N) (V) Mango, fresh coconuts, granola, mandarin dressing	85
CAULIFLOWER STEAK (D) (V) (VG) Capsicum relish, mint	120

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SUSHI PLATTERS

A selection of artisan nigiris and makis, meticulously crafted. Kindly note that our sushi selection includes unprocessed and uncooked ingredients. Please inform your server if you have any food allergies.

CHEF'S SELECTION 24 PIECES (F) (SF) 8 nigiris, 16 makis	450
CHEF'S VEGETARIAN SELECTION 20 PIECES 8 nigiris, 12 makis	220

SUSHI

PRAWN TEMPURA MAKI (E) (G) (SF) Mentaiko aioli, avocado, furikake	75
CHUTORO HAMACHI MAKI (F) (G) Tuna chutoro, yellowtail, avocado, aji amarillo	125
SALMON AVOCADO MINT MASCARPONE MAKI (C) (E) (D) (G) (F) Mascarpone cheese, avocado	65
AVOCADO MAKI (V) (VG) Takuan, cucumber	60
SOFTSHELL CRAB MAKI (C) (E) (D) (G) (SF) Spicy mayo, unagi sauce	80
ASSORTED NIGIRI Otoro, akami, hamachi, salmon, avocado	185
ASSORTED SASHIMI Otoro, chutoro, akami, hamachi, salmon, botan ebi, hotate	350

MAINS TO SHARE

WAGYU TOMAHAWK STEAK 1.2 KG (D) (G) Black pepper sauce, Japonaise sauce, kombu butter	1,100
WAGYU T-BONE 1.2 KG (D) (G) Black pepper sauce, Japonaise sauce, kombu butter	1,100
GRILLED SEA BASS 1.2 KG (A) (F) Butterflied whole seabass, served with a modern Asian-style tomato sauce and finished with basil oil	750
SHORT RIB WRAPS (D) (G) Slow-braised for six hours, served with homemade kimchi and lettuce	425
SILVER FERN LAMB RACK (D) Olive jam, green curry pea purée, coriander salad	365

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MAINS

GRILLED SALMON WITH ASPARAGUS JUS (D) (F) (G) (M)	220
Asparagus, shimeji mushrooms, edamame, asparagus jus	
MISO CHILEAN SEA BASS (C) (F) (G)	280
Szechuan green chilli sauce	
CRISPY RED SNAPPER (D) (F)	220
Sweet potato, modern Asian curry sauce	
GRILLED KING PRAWN (D) (G) (SF)	395
Mongolian sauce	
GRILLED OCTOPUS (C) (G) (SF)	175
Spicy yellow pepper sauce, green apple, gochujang glaze	
BLACK TRUFFLE "SUSHI RICE" RISOTTO (D) (M) (V) (VG)	285
Butternut squash, shimeji mushrooms, Parmesan mousse	
UDON NOODLES (E) (F) (G) (M) (V) (VG)	165
Confit egg, shimeji mushrooms, bonito flakes	
WAGYU TENDERLOIN (C) (D) (G) (M) (S) Available for Dinner	420
Black pepper sauce, kombu butter	
WAGYU RIBEYE AND WHITE ASPARAGUS (C) (G) (M) Available for Dinner	495
White asparagus, shitake, galbi sauce	
SATAY CHICKEN BREAST (C) (G) (N)	165
Coconut rice, bok choy, peanut satay sauce, coriander, red chilli	
KOREAN FRIED CHICKEN (A) (C) (G)	135
Korean sauce, pickled mixed vegetables	

SIDES

FRENCH FRIES	60
MISO MASHED POTATO (D) (G)	60
GRILLED BROCCOLINI (F) (G) (S)	70
STIR-FRIED SEASONAL MUSHROOMS (D) (G) (M)	80
KIMCHI FRIED RICE (A) (E) (G)	60

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DESSERTS
TO SHARE

CÉ LA VI PLATTER (D) (E) (G) (N) (20 minutes) Chef's signature desserts	450
FRUIT PLATTER An assortment of seasonal fruits	90
KUROGOMA CHURROS (D) (G) (E) (N) Black sesame batter Sides: Miso caramel, matcha nuts, coconut foam, chocolate sauce, almond crumble	75

DESSERTS

MATCHA FLOWING CHEESECAKE (D) (E) (G) (N) Matcha cream cheese, Thai ice cream, coconut flowing mousse	95
EXOTIC CAKE (D) (E) (G) Guava mousse, calamansi insert, coconut biscuit, passion fruit coulis	65
PINEAPPLE CRÈME BRÛLÉE (E) (G) Pineapple compote, coconut, and lime crème brûlée	65
TIRAMISU A LA MINUTE (D) (E) (GF) (N) Savoardi biscuits, vanilla mascarpone cream	80
DARK CHOCOLATE FONDANT (D) (G) (E) (N) (15 minutes) 64% Single origin Indonesian chocolate, Madagascar vanilla ice cream	70
MANGO BASIL TART (GF) (VG) (N) 🌱 Almond frangipane, mango mousse, basil compote, coconut basil sorbet	70
COFFEE OR TEA SERVED WITH MINI SWEETS (D) (G) (N) (V) Assortment of four mini cakes: chocolate caramel praline, coconut macaron, strawberry tart, vanilla butter cookies served with coffee or tea of your choice	55
MOCHI ICE CREAM (D) (GF) Pick your 3 favourites: matcha, mango, coconut, passion fruit, strawberry	75
ICE CREAM AND SORBET Pick your 3 favourites Ice Cream: (D) (N) (V) Black sesame, Sicilian pistachio, vanilla, triple dark chocolate Sorbet: Guava, calamansi, mango	60

DIGESTIFS

JÄGERMEISTER	90
FERNET-BRANCA	70
LIMONCELLO	65
HENNESSY VS	85
HENNESSY VSOP	95
HENNESSY XO	185
CAMPARI	50
BOULEVARDIER	70
AMERICANO	80
LIMONCELLO SPRITZ	80

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