

BUSINESS LUNCH - AED 140

Select a starter, a main, and a dessert

STARTERS

CHICKEN SESAME SALAD (G) (S)
Radicchio, baby gems, mandarin, ginger sesame dressing, gochujang glazed
SHRIMP TEMPURA (A) (C) (E) (G) (SF)
Red chilli, spring onion, mango mayo
BRAISED BEEF BAO BUNS 2 pieces (C) (D) (G)
Short ribs, galbi glaze, coriander, red chilli, fried onion
SEA BASS CEVICHE (F) (S)
Herb green sauce
SALMON AVOCADO MAKI (D) (E) (S) (F)
Spicy mayo, avocado, tobiko
SPICY TUNA MAKI (C) (E) (F) (G)
Akami, miso mirin sauce, black tobiko
VEGETABLE MAKI (D) (M)
Avocado, pickle, radish, shiso

MAINS

GRILLED SALMON (D) (F) (G) (M)
Shimeji mushrooms, edamame, asparagus jus
GRILLED OCTOPUS (A) (G) (S)
Smoked potato mousse, demi-sec tomatoes, pimentón, gochujang glazed
SATAY CHICKEN BREAST (C) (G) (N)
Coconut rice, bok choy, peanut satay sauce, coriander, red chilli
UDON NOODLES (E) (F) (G) (M) (V) (VG)
Shimeji mushrooms, bonito flakes
KOREAN FRIED CHICKEN (A) (C) (G)
Korean sauce, pickled mixed vegetables

DESSERTS

YUZU MERINGUE TART (D) (E) (G) (N)
Yuzu crèmeux, burnt meringue
TRIO OF SORBETS (VG)
Assortment of seasonal sorbets

BEVERAGES

CUCUMBER SPRITZ	60
A chilled and crisp of vodka, passion fruit, and cucumber soda	
Fizzy and effervescent	
GOLDEN SUNSET	70
Angostura rum, orange juice, peach, ginger, soda	
Crisp and zesty	
BLUSH HARMONY	60
Beefeater pink gin, grapefruit soda, lychee	
Refreshing and citrusy	
LIMONCELLO SPRITZ	65
An Italian classic. A perfect blend of Limoncello, Prosecco, and soda	
Light and citrusy	

GRAND BUSINESS LUNCH - AED 180

Select two starters, a main, and a dessert

BURRATA SALAD (D) (N)
Rocket arugula, nectarine, pickled red onion, endive, candied walnuts, nectarine shiso vinaigrette
SHRIMP TEMPURA (A) (C) (E) (G) (SF)
Red chilli, spring onion, mango mayo
BRAISED BEEF BAO BUNS 2 pieces (C) (D) (G)
Short ribs, galbi glaze, coriander, red chilli, fried onion
DUCK BREAST ROLLS (G) (N)
Hoisin sauce, carrot, red cabbage, basil, peanuts
SALMON TATAKI (F) (G)
Shiso yuzu dressing
SALMON AVOCADO MAKI (D) (E) (F) (S)
Spicy mayo, avocado, tobiko
SPICY TUNA MAKI (C) (E) (F) (G)
Akami, miso mirin sauce, black tobiko
CALIFORNIA MAKI (E) (SF)
Crab, spicy mayo, tobiko
MISO BLACK COD (F) (G)
Sweet miso, banana leaf, lemon
GRILLED OCTOPUS (A) (G) (S)
Smoked potato mousse, demi-sec tomatoes, pimentón, gochujang glazed
BLACK TRUFFLE “SUSHI RICE” RISOTTO (D) (M) (V) (VG)
Butternut squash, shimeji mushrooms, Parmesan mousse
ROASTED DIVER SCALLOPS (C) (D) (SF)
Cauliflower mousseline, beef nduja beurre blanc, gochugaru oil
GRILLED BABY CHICKEN (D) (G)
Savoury Asian-inspired sauce, mixed leaf salad
WAGYU MUSHROOM KAMAMESHI (G) (M) (S)
Wagyu beef, shiitake, furikake
YUZU MERINGUE TART (D) (E) (G) (N)
Yuzu crèmeux, burnt meringue
KARAK CHAI BRÛLÉE (D) (E) (G) (N)
Thai tea infused cream, cardamom, vanilla sugar
SMOKED CHOCOLATE DELIGHT (D) (E) (G)
Papuan single-origin smoked chocolate mousse, biscuit génoise, mirror glazed
COFFEE OR TEA SERVED WITH MINI SWEETS - EXTRA AED 55
Assortment of four mini cakes served with coffee or tea of your choice

		By the glass / Bottle
WHITE	VIÑA ESMERALDA	50 / 250
RED	SANGRE TORO	50 / 350
ROSÉ	MARIUS	50 / 250
HOMEMADE LIMONCELLO		50
@54 ICED TEA		30
Earl grey tea, lemon juice, vanilla syrup, strawberry purée, and mint leaf		
@54 ICED COFFEE		30
Coffee, milk, tonka, hazelnut syrup		
ICED MATCHA		30
Matcha green tea powder, cold milk		

قد يؤدي استهلاك اللحوم النيئة أو غير المطبوخة جيدًا أو الدواجن أو المأكولات البحرية أو المحار أو البيض إلى زيادة خطر الإصابة بالأمراض الناتجة عن الغذاء. 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

*All prices are in AED and inclusive of 10% service charge, 7% municipality fee, and 5% VAT. #celavidubai | @celavidubai | celavi.com

VEGETARIAN BUSINESS LUNCH - AED 140

Select a starter, a main, and a dessert

STARTERS

BURRATA SALAD (D) (N)

Rocket arugula, nectarine, pickled red onion, endive, candied walnuts, nectarine shiso vinaigrette

GEM LETTUCE SALAD (G) (N) (VG)

Radicchio, radish, candied pecans edamame, puffed rice, ginger sesame dressing

KIMCHI GYOZA (C) (G) (M) (V) (VG)

Homemade kimchi, mushroom, edamame

CRISPY QUINOA CRUSTED TOFU (A) (G)

Hari nori, carrot oroshi, tempura sauce

VEGETABLE MAKI (D) (M)

Avocado, pickle, radish, shiso

TRUFFLE CREAM CHEESE AVOCADO MAKI (D) (M)

Avocado, truffle cream cheese, fresh truffles

MAINS

BLACK TRUFFLE "SUSHI RICE" RISOTTO (D) (M) (V) (VG)

Butternut squash, shimeji mushrooms, coconut cream

UDON NOODLES (F) (G) (M) (V) (VG)

Shimeji mushroom, carrot, spring onion

CHEF'S VEGETARIAN SELECTION 12 PIECES

4 nigiris, 8 makis, 3 varieties

CAULIFLOWER STEAK (D) (V) (VG)

Capsicum relish, mint

MUSHROOM KAMAMESHI (G) (M) (S) (V) (VG)

Shiitake, fried onion, sesame seeds

DESSERTS

YUZU MERINGUE TART (D) (E) (G) (N)

Yuzu crèmeux, burnt meringue

TRIO OF SORBETS (VG)

Assortment of seasonal sorbets

BEVERAGES

CUCUMBER SPRITZ

A chilled and crisp of vodka, passion fruit, and cucumber soda
Fizzy and effervescent

60

By the glass / Bottle

WHITE VIÑA ESMERALDA

50 / 250

RED SANGRE TORO

50 / 350

ROSÉ MARIUS

50 / 250

GOLDEN SUNSET

Angostura rum, orange juice, peach, ginger, soda
Crisp and zesty

70

BLUSH HARMONY

Beefeater pink gin, grapefruit soda, lychee
Refreshing and citrusy

60

HOMEMADE LIMONCELLO

50

LIMONCELLO SPRITZ

An Italian classic. A perfect blend of Limoncello, Prosecco, and soda
Light and citrusy

65

@54 ICED TEA

Earl grey tea, lemon juice, vanilla syrup, strawberry purée, and mint leaf

30

@54 ICED COFFEE

Coffee, milk, tonka, hazelnut syrup

30

ICED MATCHA

Matcha green tea powder, cold milk

30

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(S) Seeds (SF) Shellfish (V) Vegetarian (VG) Vegan Option Available

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