

BRUNCH^{ON}₅₄

BREAD AND SPREADS

HOUSEMADE JAPANESE MILK BREAD WITH SESAME SEEDS (C) (G) (D) (L) (S) (VG)
European butter, date honey
Sweet potato hummus, paprika, olive oil

STARTERS

BURRATA SALAD (A) (D) (N)
Rocket arugula, nectarine, pickled red onion, endive, candied walnuts, nectarine shiso vinaigrette

BRAISED BEEF BAO BUNS (C) (D) (G)
Short ribs, galbi glaze, coriander, red chilli, fried onion

SHRIMP TEMPURA (A) (C) (E) (G) (SF)
Red chilli, spring onion, mango mayo

SUSHI PLATTER 16 pieces (F) (G) (SF)
Salmon nigiri, tuna nigiri, salmon avocado maki, California maki

MAINS

BLACK TRUFFLE "SUSHI RICE" RISOTTO (D) (M) (V) (VG)
Butternut squash, shimeji mushrooms, Parmesan

UDON NOODLES (E) (F) (G) (M) (V) (VG)
Shimeji mushrooms, bonito flakes

GRILLED STRIPLOIN (D) (G) (S)
Black pepper sauce, Japonaise sauce

MISO BLACK COD (F) (G)
Sweet miso, banana leaf, lemon

STIR-FRIED SESAME CHICKEN (A) (G) (S)
Chilli bean sauce, mixed capsicum, sesame seeds

SIDES

STIR-FRIED SEASONAL MUSHROOMS (D) (G) (M)

FRENCH FRIES

SWEET POTATO FRIES

DESSERT

CÉ LA VI DESSERT PLATTER (D) (G) (N)
Mango basil tart, karak chai brûlée, pistachio madeleines, kalamansi sorbet, caramel bomboloni

SERVED WITH CHAMPAGNE BRUNCH

AED 690

FINE OYSTER, DAVID HERVE FRANCE (A) (SF)
Persimmon vinegar mignonette, lemon

GRILLED BABY CHICKEN (D)
Savory Asian-inspired sauce, homemade pickle

قد يؤدي استهلاك اللحوم النيئة أو غير المطبوخة جيدًا أو الدواجن أو المأكولات البحرية أو اللحار 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

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BRUNCH^{ON}₅₄

VEGAN AND VEGETARIAN

BREAD AND SPREADS

HOUSEMADE JAPANESE MILK BREAD WITH SESAME SEEDS (C) (L) (S)

Vegan butter, date honey
Sweet potato hummus, Korean chilli oil

STARTERS

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

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

ASSORTED VEGETABLE TEMPURA (G) (M)

Tempura sauce

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

Homemade kimchi, mushroom, edamame

CHEF'S VEGETARIAN SELECTION 12 pieces (D) (G) (M)

4 nigiris, 8 makis, 3 varieties

MAINS

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

Butternut squash, black trumpet mushrooms, coconut cream

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

Shimeji mushrooms, carrot, spring onion

CAULIFLOWER STEAK (A) (D) (V) (VG)

Capsicum relish, mint

SIDES

STIR-FRIED SEASONAL MUSHROOMS (D) (G) (M)

FRENCH FRIES

SWEET POTATO FRIES

DESSERT

MANGO BASIL TART (GF) (N) (VG) 🌱

Almond frangipane, mango mousse, basil gel

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(M) Mushroom (S) Seeds (V) Vegetarian (VG) Vegan Option Available

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BEVERAGES

HOUSE SPIRITS AED 490

TANQUERAY GIN
ANGOSTURA RUM
TITO'S VODKA
DEWAR'S WHISKEY

HOUSE COCKTAILS

ESPRESSO MARTINI
TOMMY'S MARGARITA
APEROL SPRITZ

WINES

VIÑA ESMERALDA
TORRES SANGRE DE TORRO
MARIUS ROSÉ

CHAMPAGNE AED 690

MIMOSA
VEUVE CLICQUOT BRUT

COCKTAILS

TEQUILA ESPRESSO MARTINI
PALOMA
MARGARITA

MOCKTAILS

GEISHA PARADISE
CARMILLA

SOFTS

WATER
TEA
COFFEE