

CÉ LA VI

WINE PAIRING MENU

An immersive journey of flavour, where modern Asian cuisine meets expertly selected wines. Each pairing is crafted to enhance, surprise, delight your palate, and to create a seamless dialogue.

AED 790 PP
6 PM - 11 PM

FIRST COURSE

FINE OYSTER, DAVID HERVE FRANCE NO.3, 2 pcs
Persimmon vinegar mignonette, lemon

Paired with:
CHARDONNAY | J. MOREAU AND FILS CHABLIS
Burgundy, France

SECOND COURSE

CAVIAR SAVOURY TART (D) (G) (F)
Burrata mousse, fresh dill

Paired with:
CHARDONNAY | SANTA CAROLINA EL PACTO
Itata Valley, South, Chile

THIRD COURSE

BURRATA TOMATO SALAD (D) (S)
Mandarin, basil mustard dressing

Paired with:
SAUVIGNON BLANC | PASCAL JOLIVET ATTITUDE
Loire, France

FOURTH COURSE

WAGYU TENDERLOIN (C) (D) (G)
Black pepper sauce, kombu butter

Paired with:
SAINT CHINIAN | GÉRARD BERTRAND
Languedoc-Roussillon, France

FIFTH COURSE

MANGO BASIL TART (GF) (VG) (N) 🌱
Almond frangipane, mango mousse, basil compote, and coconut basil sorbet

Paired with:
FAMILIA TORRES VIÑA ESMERALDA
Catalonia, Spain

قد يؤدي استهلاك اللحوم النيئة أو غير المطهية 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.

The wine pairing menu includes one glass of wine per course. Wines and dishes are fixed and cannot be replaced or changed.

(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.
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