

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) Tom yum salt	40
CRAB AND LOBSTER TACOS (A) (C) (E) (G) (S) (SF) Lobster, snow crab, celery, gochujang mayo	110
BLACK COD CROQUETTES (C) (D) (E) (F) (G) Dynamite sauce, dill	120

STARTERS

HOT AND SOUR SOUP (A) (G) (M) Chicken breast, mushrooms, carrot, edamame, bamboo shoots	65
FRIED CALAMARI (A) (C) (E) (G) (SF) Lime garlic aioli	90
BRAISED BEEF BAO BUNS (C) (D) (G) Short rib, galbi glaze, coriander, red chilli, fried onions	95
WAGYU BEEF GYOZA (G) (M) (S) Soy sesame dip	110
SHRIMP TEMPURA (A) (C) (E) (G) (SF) Red chilli, spring onion, mango mayo	90
WAGYU BEEF SKEWERS (A) (D) (G) Australian Wagyu beef, black pepper sauce, plum purée, fried onions	150
CHICKEN SKEWERS (A) (C) (G) (N) (SF) Peanut sauce, chives	80
MISO AUBERGINE (A) (C) (F) (G) (S) (V) Sesame miso glazed, bonito flakes, spring onion, fried onions	85
RAINBOW VEGETABLE TART (A) (C) (D) (G) (S) (V) Zucchini, carrot, housemade tart, tomato cream sauce	80

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

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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	110
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 (A) (G) (M) Truffle ponzu, fresh truffle	165

MARKET

BURRATA TOMATO SALAD (D) (S) Mandarin, basil mustard dressing	165
GEM LETTUCE SALAD (G) (N) (S) (V) (VG) Radicchio, radish, candied pecans, edamame, puffed rice, ginger sesame dressing	95
CRISPY DUCK SALAD (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 (A) (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) (G) (S) (SF) 8 nigiris, 16 makis	450
CHEF'S VEGETARIAN SELECTION 20 PIECES (E) (M) 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 (E) (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	1,250
GRILLED BLUE LOBSTER (A) (C) (D) (E) (G) (SF) Korean chilli butter, saffron aioli, crispy kataifi	825
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 housemade 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) Asparagus, shimeji mushrooms, edamame, asparagus jus	220
MISO CHILEAN SEA BASS (C) (F) (G) Szechuan green chilli sauce	280
CRISPY RED SNAPPER (D) (F) Sweet potato, modern Asian curry sauce	220
GRILLED KING PRAWN (D) (G) (SF) Mongolian sauce	395
GRILLED OCTOPUS (C) (E) (G) (SF) Spicy yellow pepper sauce, green apple, gochujang glaze	175
BLACK TRUFFLE "SUSHI RICE" RISOTTO (D) (M) (V) (VG) Butternut squash, shimeji mushrooms, Parmesan mousse	285
UDON NOODLES (A) (E) (F) (G) (M) (V) (VG) Confit egg, shimeji mushrooms, bonito flakes	165
BLUE LOBSTER NOODLES (A) (C) (D) (G) (GF) (SF) French lobster, butter, chives, housemade noodles	240
WAGYU TENDERLOIN (C) (D) (G) Available for Dinner Black pepper sauce, kombu butter	420
WAGYU RIBEYE AND WHITE ASPARAGUS (C) (G) (M) Available for Dinner White asparagus, shiitake, galbi sauce	495
SATAY CHICKEN BREAST (C) (G) (N) (SF) Coconut rice, bok choy, peanut satay sauce, coriander, red chilli	165
KOREAN FRIED CHICKEN (A) (C) (G) Korean sauce, pickled mixed vegetables	135

SIDES

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

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DESSERTS TO SHARE

GRAND CÉ LA VI PLATTER (D) (E) (G) (N) (20 minutes) Chef's signature desserts and ice creams	450
CÉ LA VI PLATTER (D) (E) (G) (N) (20 minutes) Chef's signature desserts and ice creams	290
CÉ LA VI CHEESECAKE (D) (E) (G) (N) Vanilla biscuit crumble, tonka bean cream cheese, fresh strawberries, shiso gel	160
CÉ LA VI DOME (D) (G) (E) (N) Chocolate brownie, mascarpone mousse, pecan streusel, miso caramel with Japanese pear sorbet	140
FRUIT PLATTER An assortment of seasonal fruits	90

DESSERT TO TAKE AWAY

CÉ LA VI CHEESECAKE (D) (E) (G) (N) Vanilla biscuit crumble, tonka bean cream cheese, fresh strawberries, shiso gel	255
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DESSERTS

KALAMANSI MERINGUE TART (D) (E) (G) (N) Almond frangipane, kalamansi crémeux, and flambéed meringue	65
WARM APPLE TART TATIN (D) (G) (N) Caramelised Fuji golden apple, kalamansi nappage, and Tahiti vanilla ice cream	80
PINEAPPLE CRÈME BRÛLÉE (E) (G) Pineapple compote, coconut, and lime crème brûlée	65
TIRAMISU A LA MINUTE (D) (E) (G) (N) Savoiardi biscuits, vanilla mascarpone cream	95
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, and coconut basil sorbet	70
COFFEE OR TEA SERVED WITH MINI SWEETS (D) (G) (N) (V) Assortment of four mini cakes: choco 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) Sicilian pistachio, vanilla, triple dark chocolate Sorbet: Strawberry, kalamansi, mango	60

DIGESTIFS

JÄGERMEISTER	90
FERNET-BRANCA	70
LIMONCELLO	65
HENNESSY VS	90
HENNESSY V.S.O.P.	95
HENNESSY X.O	230
CAMPARI	50
BOULEVARDIER	70
AMERICANO	80
LIMONCELLO SPRITZ	80

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