

MODERN ASIAN FLAVOURS, CRAFTED TO SHARE

At CÉ LA VI, dining transcends mere sustenance, it's a form of storytelling. We blend the bold spirit of Asian cuisine with modern creativity and refined technique. Our dishes reimagine tradition through unexpected pairings and playful precision, crafted for sharing, and designed to delight.

À LA CARTE MENU

APPETISERS

CHARRED EDAMAME (G) (L) Tom yum seasoning	40
CRAB AND LOBSTER TACOS (A) (C) (E) (G) (S) (SF) Lobster, snow crab, celery, gochujang mayo	110

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

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CAVIAR

HERITAGE KALUGA HYBRID CAVIAR, ASIA 50G 100G (D) (E) (F) (G) Served with blinis, egg white, miso egg yolk, pickled myoga, wasabi crème fraîche, and chives	900 / 1,800
HERITAGE OSCIETRA CAVIAR, NETHERLANDS 50G 100G (D) (E) (F) (G) Served with blinis, egg white, miso egg yolk, pickled myoga, wasabi crème fraîche, and chives	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
CHUTORO TARTARE (E) (F) (G) Chopped fatty tuna, pink vanilla sauce, and crispy sushi rice	125

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
ROASTED CAULIFLOWER STEAK (A) (D) (V) (VG) Sweet capsicum relish with fresh mint	120

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SUSHI PLATTERS

A selection of artisan nigiri and maki, 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)	450
8 nigiri, 16 maki A curated selection of salmon, unagi, and tuna maki, salmon, tuna, ebi, and yellowtail nigiri	
CHEF'S VEGETARIAN SELECTION 20 PIECES (E) (M)	220
8 nigiris, 12 makis A delicious selection of avocado, enoki mushroom, and red pepper nigiri, avocado and vegetable maki	

SUSHI

PRAWN TEMPURA MAKI (E) (G) (SF)	75
Mentaiko aioli, avocado, furikake	
CHUTORO HAMACHI MAKI (F) (G)	125
Tuna chutoro, yellowtail, avocado, aji amarillo	
SALMON AVOCADO MINT MASCARPONE MAKI (C) (E) (D) (G) (F)	65
Mascarpone cheese, avocado	
AVOCADO MAKI (E) (V) (VG)	60
Takuan, cucumber	
CRISPY CRAB MAKI (C) (E) (D) (G) (SF)	80
Crispy soft shell crab, spicy mayo, unagi sauce	
ASSORTED NIGIRI	185
Otoro, akami, hamachi, salmon, avocado	
ASSORTED SASHIMI	275
Otoro, chutoro, akami, hamachi, salmon	

MAINS TO SHARE

WAGYU TOMAHAWK STEAK 1.2 KG (D) (G)	1,250
Black pepper sauce, Japonaise sauce, kombu butter	
SIX-HOUR BRAISED SHORT RIB WRAPS (D) (G)	425
Slow-braised for deep flavour, served with housemade kimchi and crisp lettuce	
SILVER FERN LAMB RACK (D)	365
Olive jam, green curry pea purée, coriander salad	

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MAINS

GRILLED SALMON WITH ASPARAGUS JUS (D) (F) (G) (M) Asparagus, shimeji mushrooms, edamame, asparagus jus	235
MISO CHILEAN SEA BASS (C) (F) (G) Szechuan green chilli sauce	280
CRISPY RED SNAPPER (D) (F) Sweet potato, modern Asian curry sauce	235
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 mousset	285
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	155

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

NOT ALL GOOD THINGS COME TO AN END.

Looking for a sweet ending? Ask your server for the dessert menu.

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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
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
PINEAPPLE CRÈME BRÛLÉE (E) (G) Pineapple compote, coconut, and lime crème brûlée	65
TIRAMISU A LA MINUTE (D) (E) (G) (N) Savoardi 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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