

CÉ LA VI

APPETISERS

STEAMED EDAMAME Tom yum salt	6
CRAB AND LOBSTER TACOS Lobster, snow crab, celery, gochujang mayo	15
BLACK COD CROQUETTES Dynamite sauce, dill	12

STARTERS

HOT AND SOUR SOUP Chicken breast, mushrooms, carrot, edamame, bamboo shoots	10
FRIED CALAMARI Lime garlic aioli	14
BRAISED BEEF BAO BUNS Short rib, galbi glaze, coriander, red chilli, fried onion	15
WAGYU BEEF GYOZA Soy sesame dip	17
SHRIMP TEMPURA Red chilli, spring onion, mango mayo	14
WAGYU BEEF SKEWERS Australian Wagyu beef, black pepper sauce, plum purée, fried onion	22
CHICKEN SKEWERS Peanut sauce, chives	15

RAW

FINE OYSTER, DAVID HERVE FRANCE NO.3 per piece Persimmon vinegar mignonette, lemon	3
YELLOWTAIL CARPACCIO Yuzu kosho ponzu, avocado, fresh truffle	15
TUNA TATAKI Capsicum relish, balsamic pearl, pink peppercorn dressing	24
CHUTORO TARTARE Chopped fatty tuna, pink vanilla sauce, and crispy sushi rice	20
WAGYU BEEF TATAKI Truffle ponzu, fresh truffle	26

MARKET

BURRATA TOMATO SALAD Mandarin, basil mustard dressing	19
GEM LETTUCE SALAD (V) Radicchio, radish, candied pecans, edamame, puffed rice, ginger sesame dressing	15
CRISPY DUCK SALAD Crispy aromatic duck, pine nuts, pomelo, pomegranate	23
CHICKEN SESAME SALAD Radicchio, baby gems, mandarin, ginger sesame dressing	17
KALE AND MANGO SALAD(V) Mango, fresh coconuts, granola, mandarin dressing	13
CAULIFLOWER STEAK (V) Capsicum relish, mint	19

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 8 nigiris, 16 makis	60
CHEF'S VEGETARIAN SELECTION 20 PIECES 8 nigiris, 12 makis	30

SUSHI

PRAWN TEMPURA MAKI Mentaiko aioli, avocado, furikake	12
CHUTORO HAMACHI MAKI Tuna chutoro, yellowtail, avocado, aji amarillo	20
SALMON AVOCADO MINT MASCARPONE MAKI Mascarpone cheese, avocado	12
AVOCADO MAKI (V) Takuan, cucumber	10
SOFTSHELL CRAB MAKI Spicy mayo, unagi sauce	14
ASSORTED NIGIRI Otoro, akami, hamachi, salmon, avocado	28
ASSORTED SASHIMI Otoro, chutoro, akami, hamachi, salmon, botan ebi, hotate	38

MAINS TO SHARE

WAGYU TOMAHAWK STEAK 1.2 KG Black pepper sauce, Japonaise sauce, kombu butter	145
WAGYU T-BONE 1.2 KG Black pepper sauce, Japonaise sauce, kombu butter	135
GRILLED SEA BASS 1.2 KG Butterflied whole seabass, served with a modern Asian-style tomato sauce and finished with basil oil	95
SHORT RIB WRAPS Slow-braised for six hours, served with homemade kimchi and lettuce	52
SILVER FERN LAMB RACK Olive jam, green curry pea purée, coriander saladotote	47

MAINS

GRILLED SALMON WITH ASPARAGUS JUS Asparagus, shimeji mushrooms, edamame, asparagus jus	28
MISO CHILEAN SEA BASS Szechuan green chilli sauce	32
CRISPY RED SNAPPER Sweet potato, modern Asian curry sauce	28
GRILLED KING PRAWN Mongolian sauce	48
GRILLED OCTOPUS Spicy yellow pepper sauce, green apple, gochujang glaze	26
BLACK TRUFFLE "SUSHI RICE" RISOTTO (V) Butternut squash, shimeji mushrooms, Parmesan mousse	36
UDON NOODLES (V) Confit egg, shimeji mushrooms, bonito flakes	21
WAGYU TENDERLOIN Black pepper sauce, kombu butter	52
WAGYU RIBEYE AND WHITE ASPARAGUS White asparagus, shitake, galbi sauce	62
SATAY CHICKEN BREAST Coconut rice, bok choy, peanut satay sauce, coriander, red chilli	22
KOREAN FRIED CHICKEN Korean sauce, pickled mixed vegetables	17

SIDES

FRENCH FRIES	7
MISO MASHED POTATO	7
GRILLED BROCCOLINI	8
STIR-FRIED SEASONAL MUSHROOMS	8
KIMCHI FRIED RICE	8

DESSERTS TO SHARE

CÉ LA VI PLATTER (20 minutes) Chef's signature desserts	71
FRUIT PLATTER An assortment of seasonal fruits	14
KUROGOMA CHURROS Black sesame batter Sides: Miso caramel, matcha nuts, coconut foam, chocolate sauce, almond crumble	12

DESSERTS

MATCHA FLOWING CHEESECAKE Matcha cream cheese, Thai ice cream, coconut flowing mousse	14
CRISPY APPLE TART Vanilla butter philo pastry, Fuji apple, calamansi nappage	11
PINEAPPLE CRÈME BRÛLÉE Pineapple compote, coconut, and lime crème brûlée	15
TIRAMISU A LA MINUTE Savoiardi biscuits, vanilla mascarpone cream	10
DARK CHOCOLATE FONDANT (15 minutes) 64% Single origin Indonesian chocolate, Madagascar vanilla ice cream	15
MANGO BASIL TART Almond frangipane, mango mousse, basil compote, coconut basil sorbet	13
COFFEE OR TEA SERVED WITH MINI SWEETS (V) Assortment of four mini cakes: chocolate caramel praline, coconut macaron, strawberry tart, vanilla butter cookies served with coffee or tea of your choice	11
MOCHI ICE CREAM Pick your 3 favourites: matcha, mango, coconut, passion fruit, strawberry	11
ICE CREAM AND SORBET Pick your 3 favourites Ice Cream: Black sesame, Sicilian pistachio, vanilla, triple dark chocolate Sorbet: Guava, calamansi, mango	10