

# À LA CARTE

Your first taste of CÉ LA VI, a showcase menu of modern Asian flavours, elevated everywhere.  
A glimpse of what’s here now, with more still to come...

## APPETISERS

|   |    |
|---|----|
| <b>EDAMAME</b><br>Tom Yum Salt                      | 6  |
| <b>BLACK COD CROQUETTES</b><br>Dynamite Sauce, Dill | 12 |

## STARTERS

|   |    |
|---|----|
| <b>FRIED CALAMARI</b><br>Lime Garlic Aioli  | 15 |
| <b>BRAISED BEEF BAO</b><br>Short Rib, Galbi Glaze, Coriander, Red Chilli, Fried Onion | 18 |
| <b>WAGYU BEEF GYOZA</b><br>Soy Sesame Dip   | 17 |
| <b>KOREAN FRIED CHICKEN</b><br>Korean Sauce   | 17 |
| <b>SHRIMP TEMPURA</b><br>Red Chilli, Spring Onion, Mango Mayo                         | 16 |
| <b>WAGYU BEEF SKEWERS</b><br>Black Pepper Sauce, Fried Onion                          | 22 |
| <b>CHICKEN SKEWERS</b><br>Peanut Sauce, Chives  | 15 |

## CAVIAR

|  |           |
|--|-----------|
| <b>CAVIAR HERITAGE SIBERIAN 50G   125G</b><br>Chopped Red Onion, Chives, Egg White, Miso Egg Yolk, Pickled Myoga, Wasabi Crème Fraîche | 110 / 275 |
| <b>CAVIAR HERITAGE OSCIETRA 50G   125G</b><br>Chopped Red Onion, Chives, Egg White, Miso Egg Yolk, Pickled Myoga, Wasabi Crème Fraîche | 150 / 375 |

# RAW

TUNA TATAKI

Capsicum Relish, Balsamic Pearls, Pink Peppercorn Dressing

22

WAGYU BEEF TATAKI

Truffle Ponzu, Fresh Truffle

28

# MARKET

BURRATA TOMATO SALAD

Candied Curry Walnuts, Red Endive

19

GEM LETTUCE SALAD

Radicchio, Radish, Candied Pecans, Edamame, Puffed Rice, Ginger Sesame Dressing

22

CRISPY DUCK SALAD

Crispy Aromatic Duck, Pine Nuts, Pomelo, Pomegranate

25

KALE AND MANGO SALAD

Mango, Fresh Coconuts, Granola, Mandarin Dressing

16

# MAINS TO SHARE

TOMAHAWK 1.2 KG

Black Pepper Sauce, Kombu Butter

225

SEA BASS 1.2 KG

Asian-Style Tomato Sauce, Crisp Capers, Basil Oil

120

# MAINS

|  |    |
|--|----|
| <b>GRILLED SALMON</b><br>Asparagus, Shimeji Mushrooms, Edamame, Asparagus Jus                    | 32 |
| <b>MISO CHILEAN SEA BASS</b><br>Szechuan Green Chilli Sauce                                      | 40 |
| <b>CAULIFLOWER STEAK</b><br>Capsicum Relish, Cauliflower Purée, Mint                             | 19 |
| <b>GRILLED KING PRAWN</b><br>Mongolian Sauce, Caramelised Lemon                                  | 52 |
| <b>BLACK TRUFFLE “SUSHI RICE” RISOTTO</b><br>Butternut Squash, Parmesan Mousse, Fresh Truffle    | 23 |
| <b>WAGYU TENDERLOIN</b><br>Kombu Butter  | 80 |
| <b>SATAY CHICKEN BREAST</b><br>Coconut Rice, Bok Choy, Peanut Satay Sauce, Coriander, Red Chilli | 26 |
| <b>LOBSTER PASTA</b><br>Butter-Poached Blue Lobster, Lobster Reduction, Chives                   | 35 |

# SIDES

|  |    |
|--|----|
| <b>FRENCH FRIES</b><br>Maldon sea salt                             | 7  |
| <b>MISO MASHED POTATO</b><br>Brown butter breadcrumbs              | 7  |
| <b>STIR-FRIED SEASONAL MUSHROOMS</b><br>Black pepper sauce, chives | 12 |
| <b>KIMCHI FRIED RICE</b><br>Red chilli, crisp onion                | 15 |
| <b>BOK CHOY</b><br>Crispy garlic                                   | 8  |

# DESSERTS

VANILLA & BAYLEAF PANNA COTTA  
Spiced Roasted Pineapple, Curry Crumble, Pineapple Sorbet

15

DARK CHOCOLATE & SHIITAKE CRÉMEUX  
Guava Sorbet

17

KALAMANSI & MANGO, COCONUT 3 WAYS  
Kalamansi Mousse, Mango Brûlée, Coconut Ice Cream

18

NASHI PEAR TART  
Almond Frangipane, Home-made Vanilla Ice Cream

12

FRUIT PLATTER  
Selection of Seasonal & Exotic Fruits

25

CHEESE PLATTER  
Selection of Four Cheeses, Japanese Crackers, Selection of Chutneys

22

ICE CREAM & SORBET (per scoop)  
Tonka Bean, Coconut, Vanilla, Chocolate, Lychee, Guava, Pineapple

25