

CÉ LA VI

A TASTE OF VALENTINE'S

DINNER £100 PP
ADD WINE PAIRING £65 PP

COCKTAIL

AMOR ROUGE

Grey Goose, elderflower, ratafia, Supasawa, ginger ale
+ £16

APPETISER

EDAMAME

Himalayan salt

STARTERS

WAGYU BEEF TATAKI

Truffle ponzu, rock chives

SALMON CEVICHE

Passion fruit, vanilla, sweet potato

AVOCADO MAKI ROLL

Takuan, cucumber, coconut aioli

MAINS

WAGYU SIRLOIN

Chargrilled Australian Wagyu

CHILEAN SEA BASS

Szechuan pepper sauce

TRUFFLE RISOTTO

Butternut squash, parmesan foam, fresh black truffle

SIDE

TENDERSTEM BROCCOLI

Black garlic miso, soy, ginger

DESSERTS

HEART OF CÉ LA VI

Tonka, shiso, coconut

VEGAN PANNA COTTA

Passionfruit & raspberry