

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

EDAMAME Tom Yum Salt	6
BLACK COD CROQUETTES Dynamite Sauce, Dill	12

STARTERS

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

CAVIAR

CAVIAR HERITAGE SIBERIAN 50G 125G Chopped Red Onion, Chives, Egg White, Miso Egg Yolk, Pickled Myoga, Wasabi Crème Fraîche	110 / 275
CAVIAR HERITAGE OSCIETRA 50G 125G 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

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

SIDES

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

Our menu contains allergens. If you suffer from a food allergy or intolerance please let a member of the team know upon placing your order.
A discretionary service charge of 12.5% will be added to your bill. All prices include VAT.

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	5