



CÉLAVI

EVENT MENUS

CANAPÉS

VEGAN / VEGETARIAN

COLD

AVOCADO MAKI
Crispy ginger (ve)

PRESERVED TOMATO & SMOKED TOFU MAKI
Crispy ginger (ve)

TURNIP CAKE
Vegan XO sauce (v)

HOT

BUTTERNUT SQUASH ARANCINI
Truffle mayonnaise (v)

KIMCHI FRITTERS
Maldon sea salt (ve)

MIXED MUSHROOM DUMPLING
Coriander oil (v)

MEAT

COLD

WAGYU BEEF TARTARE
Truffle ponzu, miso yolk, crisp rice

FOIE GRAS NIGIRI
Unagi sauce, spring onions

CHINESE STYLE DUCK PANCAKE
Hoisin sauce

HOT

WAGYU BEEF GYOZA
Soy sesame dip

WAGYU BEEF SKEWERS
Black pepper sauce, crispy fried onion

CHICKEN SKEWERS
Peanut sauce, chives

FISH / SHELLFISH

COLD

SMOKED SALMON CONE
Wasabi sour cream, caviar

TUNA TARTARE
Capsicum relish, balsamic pearl, pink peppercorn dressing

LOBSTER RICE PAPER ROLL
Mango & lime

HOT

BLACK COD CROQUETTES
Dynamite sauce, dill

SHRIMP TEMPURA
Red chilli, spring onion, mango mayo

SCALLOP BROCHETTE
Kombu butter glaze

DESSERTS

YUZU MERINGUE TART (V)

DARK CHOCOLATE & MATCHA BROWNIES (V)

LYCHEE, RASPBERRY & ROSE CHEESECAKE (VE, GF)

KALAMANSI & MANGO MINI CONES

BOWLS

VEGAN / VEGETARIAN

COLD

GEM LETTUCE SALAD

Radicchio, radish, candied pecans, edamame, ginger sesame dressing (ve)

KALE AND MANGO SALAD

Mango, fresh coconuts, almond granola, mandarin dressing (ve)

HOT

STIR-FRIED SEASONAL MUSHROOMS

Black pepper sauce, chives (v)

BLACK TRUFFLE “SUSHI RICE” RISOTTO

Shimeji mushrooms, fresh truffle (v)

KIMCHI FRIED RICE

Red chilli, crisp onion (ve)

BUFFALO CAULIFLOWER

Korean sauce (v)

FISH / SHELLFISH

COLD

TUNA “NOODLES”

Szechuan green chilli sauce

LAPSANG SOUCHONG SALMON

Wasabi sour cream, pickled cucumber

HOT

MISO BLACK COD

Szechuan green chilli sauce

GRILLED SEA BASS

Asian Tomato sauce, crisp capers, basil oil

THAI STYLE FISHCAKES

Cucumber pickle

MEAT

COLD

CRISPY DUCK SALAD

Crispy aromatic duck, pine nuts, pomelo, pomegranate

BEEF TATAKI

Dark beer & cashew butter

HOT

SATAY CHICKEN BREAST

Coconut rice, bok choy, peanut satay sauce, coriander, red chilli

BRAISED BEEF BAO BUNS

Short rib, galbi glaze, coriander, red chilli, fried onion

CRISP DUCK PANCAKES

Cucumber, spring onion, hoisin sauce

DESSERTS

VANILLA AND BAYLEAF PANNA COTTA

Curry crumble, spiced roasted pineapple, pineapple sorbet (ve)

DARK CHOCOLATE & SHIITAKE CREMEUX

Guava sorbet

MISO CARAMEL TIRAMISU

(v)

MATCHA & MANDARIN CHOUX BUN

SHARING MENU A

ALL DISHES ARE SERVED TO SHARE.

APPETISERS

STEAMED EDAMAME
Tom yum salt

STARTERS

SHRIMP TEMPURA
Red chilli, spring onion,
mango mayo

**BRAISED BEEF BAO
BUNS 2 pieces**
Short ribs, galbi glaze,
coriander, red chilli,
fried onion

WAGYU BEEF TATAKI
Truffle ponzu, fresh
truffle

GEM LETTUCE SALAD
Radicchio, radish,
candied pecans,
edamame, ginger
sesame dressing (ve)

MAINS

GRILLED SALMON
Shimeji mushrooms,
edamame, asparagus jus

**SATAY CHICKEN
BREAST**
Coconut rice, bok choy,
peanut satay sauce,
coriander, red chilli

CAULIFLOWER STEAK
Capsicum relish, fresh
truffle, mint (ve)

**BLACK TRUFFLE “SUSHI
RICE” RISOTTO**
Butternut squash,
Parmesan mousse, fresh
truffle

SIDES

MISO MASHED POTATO
Brown butter
breadcrumbs (v)

KIMCHI FRIED RICE
Red chilli, crisp onion (ve)

BOK CHOY
Crispy garlic (ve)

DESSERTS

**VANILLA AND BAYLEAF
PANNA COTTA**
Curry crumble, spiced
roasted pineapple,
pineapple sorbet (ve)

**DARK CHOCOLATE &
SHIITAKE CREMEUX**
Guava sorbet

FRUIT PLATTER
Selection of seasonal and
exotic fruits (ve)

**SELECTION OF ICE
CREAM AND SORBET**
(ve/v)



PLEASE LET US KNOW OF ANY DIETARY NEEDS

SHARING MENU B

ALL DISHES ARE SERVED TO SHARE.

APPETISERS

STEAMED EDAMAME
Tom yum salt

STARTERS

KOREAN FRIED CHICKEN
Korean sauce

SHRIMP TEMPURA
Red chilli, spring onion, mango mayo

WAGYU BEEF SKEWERS
Wagyu beef, black pepper sauce, crispy fried onion

TUNA TATAKI
Capsicum relish, balsamic pearl, pink peppercorn dressing

KALE AND MANGO SALAD
Mango, fresh coconuts, almond granola, mandarin dressing (ve)

MAINS

GRILLED SALMON
Shimeji mushrooms, edamame, asparagus jus

CAULIFLOWER STEAK
Capsicum relish, fresh truffle, mint (ve)

WAGYU RIBEYE
Kombu butter

SATAY CHICKEN BREAST
Coconut rice, bok choy, peanut satay sauce, coriander, red chilli

SIDES

FRENCH FRIES
Maldon sea salt (ve)

MISO MASHED POTATO
Brown butter breadcrumbs (v)

KIMCHI FRIED RICE
Red chilli, crisp onion (ve)

BOK CHOY
Crispy garlic (ve)

DESSERTS

VANILLA AND BAYLEAF PANNA COTTA
Curry crumble, spiced roasted pineapple, pineapple sorbet (ve)

DARK CHOCOLATE & SHIITAKE CREMEUX
Guava sorbet

NASHI PEAR TART
Almond frangipane, vanilla ice cream (v)

FRUIT PLATTER
Selection of seasonal and exotic fruits (ve)

SELECTION OF ICE CREAM AND SORBET
(ve/v)



PLEASE LET US KNOW OF ANY DIETARY NEEDS

SHARING MENU C

ALL DISHES ARE SERVED TO SHARE.

APPETISERS

STEAMED EDAMAME
Tom yum salt

**BLACK COD
CROQUETTES**
Dynamite sauce, dill

STARTERS

WAGYU BEEF GYOZA
Soy sesame dip

SHRIMP TEMPURA
Red chilli, spring onion,
mango mayo

CHICKEN SKEWERS
Peanut sauce, chives

TUNA TATAKI
Capsicum relish,
balsamic pearl, pink
peppercorn dressing

WAGYU BEEF TATAKI
Truffle ponzu, fresh
truffle

**BURRATA TOMATO
SALAD**
Candied curry walnuts,
red endive (v)

MAINS

**MISO CHILEAN SEA
BASS**
Szechuan green chilli
sauce

GRILLED KING PRAWN
Mongolian sauce,
Caramelised lemon

**BLACK TRUFFLE “SUSHI
RICE” RISOTTO**
Butternut squash,
Parmesan mousse, fresh
truffle (v)

WAGYU TENDERLOIN
Kombu butter

SIDES

FRENCH FRIES
Maldon sea salt (ve)

MISO MASHED POTATO
Brown butter
breadcrumbs (v)

KIMCHI FRIED RICE
Red chilli, crisp onion (ve)

BOK CHOY
Crispy garlic (ve)

DESSERTS

**VANILLA AND BAYLEAF
PANNA COTTA**
Curry crumble, spiced
roasted pineapple,
pineapple sorbet (ve)

**DARK CHOCOLATE &
SHIITAKE CREMEUX**
Guava sorbet

**KALAMANSI & MANGO,
COCONUT 3 WAYS**
Kalamansi mousse,
mango brulée, coconut ice
cream

FRUIT PLATTER
Selection of seasonal and
exotic fruits (ve)

**SELECTION OF ICE
CREAM AND SORBET**
(ve/v)



PLEASE LET US KNOW OF ANY DIETARY NEEDS

FESTIVE SHARING MENU

ALL DISHES ARE SERVED TO SHARE.

APPETISERS

PADRON PEPPERS

Togarashi seasoning

SHRIMP CRACKERS

Pea & wasabi guacamole

STARTERS

HEREFORDSHIRE BEEF TARTARE

Truffle ponzu, spring
onion and soy cured
egg yolk.

WINTER TOMATO SALAD

Smoked tofu cream

YELLOWTAIL SASHIMI

Wasabi & yuzu
vinaigrette, pickled
apple

MAINS

SATAY MARINATED POUSSIN

Bang bang coleslaw

SMOKED AUBERGINE

Chilli oil crunch, Korean
BBQ sauce

THAI SPICE BAKED STONE BASS

Thai green curry sauce

GRASS FED BEEF FILLET 10oz

Grilled king oyster
mushroom, black
peppercorn sauce

SIDES

FRENCH FRIES

Salt & malt vinegar

MISO MASHED POTATO

Brown butter
breadcrumbs

KIMCHI FRIED RICE

Red chilli, crisp onion

HISPI CABBAGE

Vegan XO sauce

DESSERTS

VANILLA AND BAYLEAF PANNA COTTA

Curry crumble, spiced
roasted pineapple,
pineapple sorbet (ve)

DARK CHOCOLATE & SHIITAKE CREMEUX

Guava sorbet

CARROT STICKY TOFEE

Miso caramel, Suntory
whiskey ice cream (v)



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FESTIVE SHARING MENU

ALL DISHES ARE SERVED TO SHARE.

APPETISERS

PADRON PEPPERS

Togarashi seasoning

SHRIMP CRACKERS

Pea & wasabi guacamole

SELECTION OF DIM SUM

Black vinegar

STARTERS

WAGYU BEEF GYOZA

Soy sesame dip

**HEREFORDSHIRE
BEEF TARTARE**

Truffle ponzu, spring
onion and soy cured
egg yolk.

**WINTER TOMATO
SALAD**

Smoked tofu cream

YELLOWTAIL SASHIMI

Wasabi & yuzu
vinaigrette, pickled
apple

MAINS

**SATAY MARINATED
POUSSIN**

Bang bang coleslaw

SMOKED AUBERGINE

Chilli oil crunch, Korean
BBQ sauce

**THAI SPICE BAKED
STONE BASS**

Thai green curry sauce

**GRASS FED BEEF FILLET
10oz**

Grilled king oyster
mushroom, black
peppercorn sauce

SIDES

FRENCH FRIES

Salt & malt vinegar

MISO MASHED POTATO

Brown butter
breadcrumbs

KIMCHI FRIED RICE

Red chilli, crisp onion

HISPI CABBAGE

Vegan XO sauce

DESSERTS

**VANILLA AND BAYLEAF
PANNA COTTA**

Curry crumble, spiced
roasted pineapple,
pineapple sorbet (ve)

**DARK CHOCOLATE &
SHIITAKE CREMEUX**

Guava sorbet

**MISO CARAMEL
TIRAMISU
(v)**

**MATCHA & MANDARIN
CHOUX BUN**



PLEASE LET US KNOW OF ANY DIETARY NEEDS

PLATED MENU A

SELECT ONE OPTION FROM EACH COURSE FOR THE ENTIRE PARTY. DIETARY REQUIREMENTS WILL BE CATERED TO INDIVIDUALLY

APPETISERS

STEAMED EDAMAME
Tom yum salt

STARTERS

SHRIMP TEMPURA
Red chilli, spring onion,
mango mayo

**BRAISED BEEF BAO
BUNS 2 pieces**
Short ribs, galbi glaze,
coriander, red chilli,
fried onion

WAGYU BEEF TATAKI
Truffle ponzu, fresh
truffle

GEM LETTUCE SALAD
Radicchio, radish,
candied pecans,
edamame, ginger
sesame dressing (ve)

MAINS

GRILLED SALMON
Shimeji mushrooms,
edamame, asparagus jus

**SATAY CHICKEN
BREAST**
Coconut rice, bok choy,
peanut satay sauce,
coriander, red chilli

CAULIFLOWER STEAK
Capsicum relish, fresh
truffle, mint (ve)

**BLACK TRUFFLE “SUSHI
RICE” RISOTTO**
Butternut squash,
Parmesan mousse, fresh
truffle

SIDES

MISO MASHED POTATO
Brown butter
breadcrumbs (v)

KIMCHI FRIED RICE
Red chilli, crisp onion (ve)

BOK CHOY
Crispy garlic (ve)

DESSERTS

**VANILLA AND BAYLEAF
PANNA COTTA**
Curry crumble, spiced
roasted pineapple,
pineapple sorbet (ve)

**DARK CHOCOLATE &
SHIITAKE CREMEUX**
Guava sorbet

FRUIT PLATTER
Selection of seasonal and
exotic fruits (ve)

**SELECTION OF ICE
CREAM AND SORBET**
(ve/v)



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PLATED MENU B

SELECT ONE OPTION FROM EACH COURSE FOR THE ENTIRE PARTY. DIETARY REQUIREMENTS WILL BE CATERED TO INDIVIDUALLY

APPETISERS

STEAMED EDAMAME
Tom yum salt

STARTERS

SHRIMP TEMPURA
Red chilli, spring onion,
mango mayo

**WAGYU BEEF
SKEWERS**
Wagyu beef, black
pepper sauce, crispy
fried onion

TUNA TATAKI
Capsicum relish,
balsamic pearl, pink
peppercorn dressing

**KALE AND MANGO
SALAD**
Mango, fresh coconuts,
almond granola,
mandarin dressing (ve)

MAINS

GRILLED SALMON
Shimeji mushrooms,
edamame, asparagus jus

CAULIFLOWER STEAK
Capsicum relish, fresh
truffle, mint (ve)

WAGYU RIBEYE
Kombu butter

**SATAY CHICKEN
BREAST**
Coconut rice, bok choy,
peanut satay sauce,
coriander, red chilli

SIDES

FRENCH FRIES
Maldon sea salt (ve)

KIMCHI FRIED RICE
Red chilli, crisp onion (ve)

MISO MASHED POTATO
Brown butter
breadcrumbs (v)

BOK CHOY
Crispy garlic (ve)

DESSERTS

**VANILLA AND BAYLEAF
PANNA COTTA**
Curry crumble, spiced
roasted pineapple,
pineapple sorbet (ve)

NASHI PEAR TART
Almond frangipane, vanilla
ice cream (v)

**DARK CHOCOLATE &
SHIITAKE CREMEUX**
Guava sorbet

FRUIT PLATTER
Selection of seasonal and
exotic fruits (ve)

**SELECTION OF ICE
CREAM AND SORBET**
(ve/v)



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PLATED MENU C

SELECT ONE OPTION FROM EACH COURSE FOR THE ENTIRE PARTY. DIETARY REQUIREMENTS WILL BE CATERED TO INDIVIDUALLY

APPETISERS

STEAMED EDAMAME
Tom yum salt

STARTERS

WAGYU BEEF GYOZA
Soy sesame dip

SHRIMP TEMPURA
Red chilli, spring onion,
mango mayo

TUNA TATAKI
Capsicum relish,
balsamic pearl, pink
peppercorn dressing

**BURRATA TOMATO
SALAD**
Candied curry walnuts,
red endive (v)

MAINS

**MISO CHILEAN SEA
BASS**
Szechuan green chilli
sauce

GRILLED KING PRAWN
Mongolian sauce,
Caramelised lemon

**BLACK TRUFFLE “SUSHI
RICE” RISOTTO**
Butternut squash,
Parmesan mousse, fresh
truffle (v)

WAGYU TENDERLOIN
Kombu butter

SIDES

FRENCH FRIES
Maldon sea salt (ve)

MISO MASHED POTATO
Brown butter
breadcrumbs (v)

**STIR-FRIED SEASONAL
MUSHROOMS**
Black pepper sauce,
chives (v)

BOK CHOY
Crispy garlic (ve)

KIMCHI FRIED RICE
Red chilli, crisp onion (ve)

DESSERTS

**VANILLA AND BAYLEAF
PANNA COTTA**
Curry crumble, spiced
roasted pineapple,
pineapple sorbet (ve)

**DARK CHOCOLATE &
SHIITAKE CREMEUX**
Guava sorbet

**KALAMANSI & MANGO,
COCONUT 3 WAYS**
Kalamansi mousse,
mango brulée, coconut ice
cream

FRUIT PLATTER
Selection of seasonal and
exotic fruits (ve)

**SELECTION OF ICE
CREAM AND SORBET**
(ve/v)



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BREAKFAST PACKAGES

SELECT ONE FOR THE ENTIRE PARTY. DIETARY REQUIREMENTS WILL BE CATERED TO INDIVIDUALLY

FULL ENGLISH

LAKE DISTRICT STREAKY BACON

CUMBERLAND SAUSAGE
BLACK PUDDING

POACHED CLARENCE COURT
EGGS

HOMEMADE BAKED BEANS

CHESTNUT MUSHROOMS,
ROASTED CHERRY TOMATOES

TOASTED LONDON SOURDOUGH

TEAS AND COFFEE

FULL VEGAN

GRILLED AVOCADO

SCRAMBLED TOFU

WILTED SPINACH

TENDERSTEM BROCCOLI

HOMEMADE BAKED BEANS

CHESTNUT MUSHROOMS

ROASTED CHERRY TOMATOES

TOASTED LONDON SOURDOUGH

TEAS AND COFFEE

CONTINENTAL

SELECTION OF PASTRIES AND
SOURDOUGH WITH LONDON
PRESERVES

HOME-ROASTED GRANOLA

NATURAL AND COCONUT
TOGHURT

SEASONAL FRESH FRUIT SALAD

SCOTTISH SMOKED SALMON AND
CREAM CHEESE BAGEL

SMASHED AVOCADO AND LIME
BAGEL

FRESH SMOOTHIES AND JUICES

TEAS AND COFFEE

PLEASE LET US KNOW OF ANY DIETARY NEEDS

WINES

BY THE BOTTLE

SPARKLING & CHAMPAGNE

NV	CRÉMANT D’ALSACE BRUT, CUVÉE JULIEN, DOPFF, FRANCE
2019	RATHFINNY CLASSIC CUVÉE, SUSSEX, ENGLAND
2019	RATHFINNY ROSÉ, SUSSEX, ENGLAND
NV	CHAMPAGNE LAURENT PERRIER, LA CUVÉE, CHAMPAGNE, FRANCE
NV	CHAMPAGNE LAURENT PERRIER, CUVÉE ROSÉ, CHAMPAGNE, FRANCE
2015	CHAMPAGNE LAURENT-PERRIER BRUT MILLÉSIME, CHAMPAGNE, FRANCE
NV	CHAMPAGNE LAURENT-PERRIER BLANC DE BLANCS, CHAMPAGNE, FRANCE
NV	CHAMPAGNE LAURENT PERRIER, 'GRAND SIÈCLE', CHAMPAGNE, FRANCE

WHITE

2024	FONTANÁRIO DE PEGÕES WHITE, SANTO ISIDRO DE PEGÕES, PORTUGAL
2024	SAUVIGNON BLANC GRAN RESERVA SELECCIÓN DE VIÑEDOS, MORANDÉ, CHILE
2023	LIONS SEC DE SUDUIRANT, BORDEAUX, FRANCE
2023	VIOGNIER, KTIMA GEROVASSILIOU, EPANOMI, GREECE
2023	CHABLIS, THOMAS LABILLE
2023	SANCERRE BERNARD FLEURIET ET FILS LES PIERRES, LOIRE, FRANCE
2022	CHARDONNAY, STA. RITA HILLS, SANFORD, CALIFORNIA, USA

WINES

BY THE BOTTLE

RED

2023	FONTANÁRIO DE PEGÕES RED, SANTO ISIDRO DE PEGÕES, PORTUGAL
2016	RIOJA RESERVA, BODEGAS LAN, SPAIN
2020	SAMMONTANA - CHIANTI SUPERIORE DOCG SAN FIRENZE, TUSCANY, ITALY
2022	PINOT NOIR, PIONEER BLOCK 14, DOCTORS CREEK, SAINT CLAIR, NEW ZEALAND
2019	PRIMITIVO, ‘ANNIVERSARIO 62’, SAN MARZANO, MANDURIA, ITALY
2018	CHÂTEAU ORMES DE PEZ, SAINT-ESTÈPHE, BORDEAUX, FRANCE
2021	BARBARESCO, PRUNOTTO, PIEDMONT, ITALY

ROSÉ

2024	XINOMAVRO ROSÉ, THEOPETRA ESTATE, METEORA, GREECE
2024	ULTIMATE PROVENCE ROSÉ, FRANCE
2022	CÔTES DE PROVENCE ROSÉ, LA GRANDE CUVÉE, CHÂTEAU DE BERNE, FRANCE

DRINKS

CLASSIC COCKTAILS

NEGRONI
Bombay Sapphire, Campari, Cocchi Di Torino

MARGARITA
Patrón Silver, Cointreau, Lime

MOSCOW MULE
Grey Goose Original, Lime, Ginger Beer, Mint
(London Mule available with Gin instead of Vodka)

CÉ LA VI SIGNATURE COCKTAILS

SICHUAN PALOMA
Patrón Silver, Strawberry & Sichuan Pepper cordial, Lime, Grapefruit Soda

SHISO MARGARITA
Patrón Reposado, Shiso & Red Chilly reduction, Cointreau, Lime, Aromatic Bitters

Imperial Cosmo
Grey Goose Vodka or Bombay Sapphire, Raspberry, Thai Basil, Lemon, St Germain, Champagne

NON-ALCOHOLIC COCKTAILS

THE RITUAL
Seedlip Garden 108, Mint & Cucumber, Apple Cider Vinegar, Elderflower, Lemon

MOCKARITA
Clean T Non Alcoholic Tequila, Chilly & Lime Cordial, Citrus

HOUSE SPIRIT & MIXERS

VODKA
Grey Goose

GIN
Bombay Sapphire

RUM
Bacardi Carta Blanca

WHISKY
Makers Marks Bourbon

BEER

NOAM LAGER

LUCKY SAINT