

CÉ LA VI

SAMPLE EVENT MENU



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

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

HOT

KIMCHI FRIED RICE
Red chilli, crisp onion (ve)

BUFFALO CAULIFLOWER
Korean sauce (v)

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

BLACK TRUFFLE "SUSHI RICE" RISOTTO
Shimeji mushrooms, fresh truffle (v)

FISH / SHELLFISH

COLD

TUNA "NOODLES"
Szechuan green chilli sauce

LAPSANG SOUCHONG SALMON
Wasabi sour cream, pickled cucumber

HOT

THAI STYLE FISHCAKES
Cucumber pickle

MISO BLACK COD
Szechuan green chilli sauce

GRILLED SEA BASS
Asian Tomato sauce, crisp capers, basil oil

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

DARK CHOCOLATE & SHIITAKE CREMEUX
Guava sorbet

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

MISO CARAMEL TIRAMISU (v)

MATCHA & MANDARIN CHOUX BUN

SIGNATURE SHARING MENU

ALL DISHES ARE SERVED TO SHARE.

APPETISERS

STEAMED EDAMAME
Tom yum salt

STARTERS

SHRIMP TEMPURA
Red chilli, spring onion,
mango mayo

WAGYU BEEF TATAKI
Truffle ponzu, fresh truffle

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

MAINS

GRILLED SALMON
TERIYAKI
Pumpkin, shimeji
mushrooms, edamame

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

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

SIDES

BOK CHOY
Crispy garlic (ve)

MISO MASHED POTATO
Brown butter
breadcrumbs (v)

DESSERTS

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

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

DELUXE SHARING MENU

ALL DISHES ARE SERVED TO SHARE.

APPETISERS

STEAMED EDAMAME
Tom yum salt

STARTERS

SHRIMP TEMPURA
Red chilli, spring onion,
mango mayo

BEEF SKEWERS
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
TERIYAKI
Pumpkin, shimeji
mushrooms, edamame

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

WAGYU PICANHA
Kombu butter

SIDES

FRENCH FRIES
Maldon sea salt (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)

DARK CHOCOLATE &
SHIITAKE CREMEUX
Guava sorbet

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

PREMIUM SHARING MENU

ALL DISHES ARE SERVED TO SHARE.

APPETISERS

STEAMED EDAMAME
Tom yum salt

BLACK COD
CROQUETTES
Dynamite sauce, dill

STARTERS

SHRIMP TEMPURA
Red chilli, spring onion,
mango mayo

CHICKEN SKEWERS
Yakitori, Spring onion

TUNA TATAKI
Capsicum relish, balsamic
pearl, pink peppercorn
dressing

WAGYU BEEF TATAKI
Truffle ponzu, fresh truffle

HERITAGE TOMATO
Smoked tofu cream, red
endivee (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

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
brûlée, coconut ice cream

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

MARGARITA
Patrón Silver, Cointreau, Lime

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

NEGRONI
Bombay Sapphire, Campari, Cocchi Di Torino

CÉLAVI SIGNATURE COCKTAILS

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

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

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