

CÉ LA VI

A TASTE OF CÉ LA VI

£90

PADRÓN PEPPERS
Togarashi seasoning

AVOCADO MAKI
Takuan, cucumber

FISH & PRAWN GYOZA
Spicy lemon dressing

HEREFORDSHIRE RIBEYE
Black pepper sauce, kombu butter

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

MISO MASHED POTATO
Brown butter breadcrumbs

HISPI CABBAGE
Ponzu & miso seasoning

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

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
PADRÓN PEPPERS	Togarashi seasoning	9
FRIED BABY SQUID	Lime garlic aioli	15

STARTERS

LONDON CURED SMOKED SALMON	Wasabi crème fraîche, pickled cucumber and lemon	17
	add 10g Oscietra caviar £22	
SHRIMP TEMPURA	Red chilli, spring onion, mango mayo	16
BEEF SKEWERS	Black pepper sauce, crispy fried onion	19
CHICKEN SKEWERS	Yakitori, spring onion	15
AVOCADO MAKI	Takuan, cucumber	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

add 10g caviar £22

TUNA TATAKI	22
Capsicum relish, balsamic pearl, pink peppercorn dressing	
MINCED TUNA	26
Kimchi relish, tomato ponzu	
BEEF TATAKI	28
Truffle ponzu, fresh truffle	
WAGYU BEEF TARTARE	18
Spiced tomato dressing and soy cured egg yolk	
SCALLOP SASHIMI	26
Pickled red onion, yuzu ponzu	

DIM SUM

WAGYU BEEF GYOZA	17
Soy sesame dip	
FISH & PRAWN GYOZA	18
Spicy lemon dressing	
BRAISED BEEF BAO BUNS	18
Short rib, galbi glaze, coriander, red chilli, fried onion	

STEAMED DUMPLINGS x4

served with chilli sauce and black vinegar

PRAWN AND BAMBOO HAR GAU	16
PORK & PRAWN SHIU MAI	20
VEGETABLE CRYSTAL DUMPLING	17
MUSHROOM & BAMBOO DUMPLING	18

SUSHI

AVOCADO MAKI	15
Takuan, cucumber	
PRAWN TEMPURA MAKI	19
Mentaiko aioli, avocado, furikake	
CHUTORO HAMACHI MAKI	16
Tuna chutoro, yellowtail, avocado, aji amarillo	
SOFTSHELL CRAB MAKI	17
Spicy mayonnaise, unagi sauce	
SALMON, AVOCADO MAKI	14
Cream cheese, mint	

MAINS TO SHARE

WAGYU TOMAHAWK 1.2KG Black pepper sauce, kombu Butter add Mongolian grilled king prawn £30	250
WAGYU CHATEAUBRIAND Black pepper sauce, kombu butter add Mongolian grilled king prawn £30	225
GRASS FED RIBEYE 1.2 KG Black pepper sauce, kombu butter add Mongolian grilled king prawn £30	150
SEA BASS 1.2 KG Asian-style tomato sauce, crisp capers, basil oil	95

MAINS

GRILLED SALMON TERIYAKI Pumpkin, shimeji mushrooms, edamame	34
CHILEAN SEA BASS Szechuan green chilli sauce	42
CAULIFLOWER STEAK Capsicum relish, cauliflower puree, mint	22
GRILLED KING PRAWNS Mongolian sauce, caramelised lemon	60
BLACK TRUFFLE "SUSHI RICE" RISOTTO Butternut squash, parmesan mousse, fresh truffle	28
WAGYU BEEF FILLET 180g Kombu butter or black pepper sauce add Mongolian grilled king prawn £30	80
GRASS FED BEEF SIRLOIN 250g Kombu butter or black pepper sauce add Mongolian grilled king prawn £30	65
WAGYU PICANHA 250g Kombu butter or Black pepper sauce add Mongolian grilled king prawn £30	60
SATAY CHICKEN BREAST Coconut rice, bok choy, peanut satay sauce, coriander, red chilli	30

SALADS

HERITAGE TOMATO	16
Smoked tofu cream, red endive	
CRISPY DUCK SALAD	22
Crispy aromatic duck, pine nuts, pomelo, pomegranate	
KALE AND MANGO SALAD	14
Mango, fresh coconuts, almond granola, mandarin dressing	

SIDES

FRENCH FRIES (V)	7
Maldon sea salt	
MISO MASHED POTATO (V)	7
Brown butter breadcrumbs	
STIR-FRIED SEASONAL MUSHROOMS (V)	12
Black pepper sauce, chives	
KIMCHI FRIED RICE	15
Red chilli, crisp onion	
BOK CHOY (VE)	8
Crispy garlic	
HISPI CABBAGE (VE)	12
Ponzu & miso seasoning	
GRILLED TENDERSTEM BROCCOLI	10
Pickled jalapeño	
BLACK PEPPERCORN SAUCE	5

DESSERTS

VANILLA AND BAYLEAF PANNA COTTA

Curry crumble, spiced roasted pineapple, pineapple sorbet

15

Suggested pairing: *Yuzu Sake, Masumi, Miyasaka Shuzo, Nagano, Japan, 100ml*

17

DARK CHOCOLATE & SHIITAKE CREMEUX

Guava sorbet

17

Suggested pairing: *Plum Sake, Kamoizumi Shuzo, Hiroshima, Japan, 100ml*

15

KALAMANSI & MANGO, COCONUT 3 WAYS

Kalamansi mousse, mango brûlée, coconut ice cream

18

Suggested pairing: *2010 Sauternes, Château Monteils, Bordeaux, France, 100ml*

17

STICKY TOFFEE PUDDING

Spiced butterscotch, Suntory whisky ice cream

16

SELECTION OF ICE CREAM AND SORBET (per scoop)

Tonka bean, Coconut, Vanilla, Chocolate, Lychee, Guava, Pineapple

5

Suggested pairing: *NV Laurent-Perrier, La Cuvée, Champagne, France, 125 ml*

17