

# CÉ LA VI

## A TASTE OF CÉ LA VI

£90

**PADRON PEPPERS**  
Togarashi seasoning

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**AVOCADO MAKI**  
Takuan, cucumber

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**FISH & PRAWN GYOZA**  
Spicy lemon dressing

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**HEREFORDSHIRE RIBEYE**  
Black pepper sauce, kombu butter

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**BLACK TRUFFLE "SUSHI RICE" RISOTTO**  
Butternut squash, parmesan mousse, fresh truffle

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**MISO MASHED POTATO**  
Brown butter breadcrumbs

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**HISPI CABBAGE**  
Ponzu & miso seasoning

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**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

<b>EDAMAME</b> Tom yum salt	6
<b>BLACK COD CROQUETTES</b> Dynamite sauce, dill	12
<b>PADRON PEPPERS</b> Togarashi seasoning	9
<b>FRIED BABY SQUID</b> Lime garlic aioli	15

## STARTERS

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

## CAVIAR

<b>CAVIAR HERITAGE SIBERIAN 50G   125G</b> Chopped red onion, chives, egg white, miso egg yolk, pickled myoga, wasabi crème fraiche	110   275
<b>CAVIAR HERITAGE OSCIETRA 50G   125G</b> Chopped red onion, chives, egg white, miso egg yolk, pickled myoga, wasabi crème fraiche	150   375

# RAW

add 10g caviar £22

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

# DIM SUM

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

# STEAMED DUMPLINGS x4

served with chilli sauce and black vinegar

<b>PRAWN AND BAMBOO HAR GAU</b>	16
<b>PORK &amp; PRAWN SHIU MAI</b>	20
<b>VEGETABLE CRYSTAL DUMPLING</b>	17
<b>MUSHROOM &amp; BAMBOO DUMPLING</b>	18

# SUSHI

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

# MAINS TO SHARE

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

# MAINS

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

# SALADS

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

# SIDES

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

# DESSERTS

<b>VANILLA AND BAYLEAF PANNA COTTA</b> Curry crumble, spiced roasted pineapple, pineapple sorbet	15
<i>Suggested pairing: Yuzu Sake, Masumi, Miyasaka Shuzo, Nagano, Japan, 100ml</i>	17
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<b>DARK CHOCOLATE &amp; SHIITAKE CREMEUX</b> Guava sorbet	17
<i>Suggested pairing: Plum Sake, Kamoizumi Shuzo, Hiroshima, Japan, 100ml</i>	15
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<b>KALAMANSI &amp; MANGO, COCONUT 3 WAYS</b> Kalamansi mousse, mango brûlée, coconut ice cream	18
<i>Suggested pairing: 2010 Sauternes, Château Monteils, Bordeaux, France, 100ml</i>	17
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<b>STICKY TOFFEE PUDDING</b> Spiced butterscotch, Suntory whisky ice cream	16
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<b>SELECTION OF ICE CREAM AND SORBET (per scoop)</b> Tonka bean, Coconut, Vanilla, Chocolate, Lychee, Guava, Pineapple	5
<i>Suggested pairing: NV Laurent-Perrier, La Cuvée, Champagne, France, 125 ml</i>	17