



A Taste of CÉ LA VI

— Set menus are available until 10pm daily —



DEGUSTATION SET MENU

5 Course **198** | 5 Glass Wine Pairing **98**

Minimum of 2 Persons

HOKKAIDO SCALLOP TARTARE (A) (D) (G) (R) (SF)
Wasabi buttermilk dressing, pickled apple

Veuve Clicquot, Yellow Label Brut NV
Elegant and vibrant, its fine mousse and citrus lift complement refined textures and subtle, layered flavours with poise

BLACK TRUFFLE OKAYU (A) (ALC) (D) (G) (M) (V)
Butternut squash, shimeji mushroom, parmesan mousse

Chateau d'Esclans, Whispering Angel, France 2024
Fresh and floral, this dry rosé lifts the dish's umami layers and creamy textures with delicate red fruit and bright acidity

CONFIT PETUNA OCEAN TROUT (A) (ALC) (D) (R) (S)
Yuzu beurre blanc, ikura, tonburi, fingerlime

Silvia Cellars, Chardonnay, California, USA, 2023
The wine's bright acidity and silky texture complement the trout's richness while echoing the citrus and oceanic notes of the dish

BLACK ANGUS TENDERLOIN (C) (D) (G) (L) (M) (SF)
Black Pepper sauce, truffle potato puree

Submission, Cabernet Sauvignon, USA, 2020
Rich and bold, the Cabernet's dark fruit and spice echo the depth of the beef and sauces with smooth intensity

OR

A4 MIYAZAKI STRIPLOIN (supplementary +60) (A) (ALC) (D) (G) (M)
Konbu demi-glace, truffle potato gratin

Edouard Delaunay Septembre, Pinot Noir, France, 2022
Silky Pinot Noir with vibrant red fruit and subtle earthiness complements the wagyu's richness while harmonising with truffle and umami flavours

PRE DESSERT

CALAMANSI BON BON (GF) (V) (VG)
Liquid citrus core

DULCE MISO TOFFEE (D) (E) (G) (N)
Gula melaka caramel, sticky date pudding

De Bortoli 'Noble One', Botrytis Semillon, Australia, 2021
The wine's honeyed richness and bright acidity enhance the dessert's caramelised sweetness while balancing the savoury touch of miso

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(A) Allium (ALC) Alcohol (C) Chilli (D) Dairy (E) Egg (G) Gluten (GF) Gluten-Free Option Available (L) Legume (M) Mushroom (N) Nuts (R) Raw (S) Seeds (SF) Shellfish (V) Vegetarian (VG) Vegan Option Available

Prices subject to 10% service charge and prevailing government taxes.



À LA CARTE

This menu represents the continuous journey to craft and plate the best interpretations of Singapore's multi-cultural flavours, magnified with a refined touch and using high-quality ingredients that are sourced sustainably.



CAVIAR

KAVIARI KRISTAL OSCIETRE 30G | 50G | 125G (A) (D) (E) (G) (R)
Egg white, miso egg yolk, chives, myoga, wasabi crème fraîche, blinis

200 | 325 | 850

RAW

YELLOWTAIL SASHIMI (C) (G) (L) (R) Citrus dressing, orange, coriander	24
SESAME CRUSTED TUNA (R) (S) (SF) Coconut vinaigrette, watermelon, coriander oil	32
A4 MIYAZAKI BEEF TATAKI 80G (A) (D) (E) (G) (R) (S) Turmeric leaf oil, balsamic pearls, pickled mustard seeds, smoked soy aioli	48
SWORDFISH BELLY TATAKI (A) (C) (D) (E) (G) (R) (SF) Crustacean mousse, bonito aioli, tomato ginger vinaigrette	28

APPETISERS

CHARRED EDAMAME (A) (C) (G) (L) (SF) Tom yum salt	12
MUSHROOM TRUFFLE KOROKKE (D) (E) (G) (M) (V) Truffle aioli, kale, maitake chips	22
ZUCCHINI FLOWER TEMPURA (E) (G) (L) (S) (V) Kizami wasabi aioli, nori furikake	38
PAN SEARED HOKKAIDO SCALLOPS (A) (C) (D) (GF) (SF) Nduja beurre blanc, yuzu, cauliflower, pickled sweet pepper, chilli oil	38
GRILLED FREMANTLE OCTOPUS (A) (C) (E) (G) (L) (S) (SF) Spicy yellow pepper soy, green apple	40

MARKET

BURRATA TOMATO SALAD (A) (C) (D) (G) (L) (N) Momo mostarda, candied curry walnut, endive	30
CHARRED COS LETTUCE (A) (ALC) (D) (E) (GF) Lemongrass beurre blanc, ikura, tonburi, fingerlime	24
GUAVA AND CUCUMBER ROJAK (C) (GF) (V) Mango gel, ginger snow	20
MISO EGGPLANT (A) (G) (L) (S) (V) (VG) Turmeric foam, puffed buckwheat	28

MAINS

BLACK TRUFFLE OKAYU (A) (ALC) (D) (G) (M) (V) Butternut squash, shimeji mushroom, parmesan mousse <i>A refined interpretation of a CÉ LA VI favourite: Japanese short grain rice, slowly simmered till plump with earthy black truffle and silky parmesan mousse.</i>	52
MISO CHILEAN SEABASS 180G (A) (ALC) (C) (G) (L) Szechuan green chilli sauce	68
LINE CAUGHT RED SNAPPER 200G (A) (C) (GF) (SF) Laksa, chilli oil, celeriac puree, squid	48
PACIFIC HALIBUT 200G (A) (D) (E) (G) (L) (M) (S) Tamarind jus, mushroom ragout	40
CEREAL CRUSTED TIGER PRAWN 200G (ALC) (C) (D) (E) (G) (L) (SF) Salted egg yolk, curry oil, brown miso	46
GRASS FED AUSTRALIAN LAMB CHOP 200G (A) (C) (D) (GF) (L) Olive jam, green curry, yoghurt	58
ROAST CHICKEN BREAST 200G (A) (C) (G) (N) (SF) Satay peanut sauce, coconut rice	42
CHARCOAL GRILLED PORK CHOP 200G (A) (D) (GF) Yuzu jus, pickled fennel, apple salad	48
MAPLE LEAF DUCK BREAST 200G (A) (G) (L) Plum glaze, 5 spice sauce, purple endive	68
BLACK ANGUS TENDERLOIN 200G (C) (D) (G) (L) (M) (SF) Black pepper sauce, truffle potato puree	78
A4 MIYAZAKI STRIPIOIN 150G (A) (ALC) (D) (G) (M) Konbu demi-glace, truffle gratin, eryngii mushroom	130

MAINS TO SHARE

30–40 mins cooking time, last order at 10:00 pm

SALT BAKED WHOLE SEABASS 800G (A) (ALC) (D) (E) (SF) Lemongrass beurre blanc, salmon roe, tonburi	140
AUSTRALIAN TOMAHAWK STEAK 1KG (A) (D) (G) (L) (SF) Confit garlic clove, black pepper sauce, konbu butter	320
MARGARET RIVER SHORT RIB BOSSAM 800G (A) (ALC) (C) (G) (L) (N) (S) 48 hours slow cooked, ssamjang sauce, house-made kimchi, assorted greens	220

SIDES

ROASTED BRUSSELS SPROUTS (A) (C) (GF) (S) Lap cheong, szechuan dressing	18
BABY CORN (D) (G) Konbu béchamel	18
MISO MASHED POTATO (D) (G) (L) Brown butter bread crumbs	18
SAUTEED SEASONAL MUSHROOM (ALC) (D) (G) (M) (SF) Black pepper	18

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DESSERTS

DARK CHOCOLATE FONDANT (D) (E) (G) (N) (15 Minutes Preparation) 64% Single origin Indonesian chocolate, Hong Kong milk tea sorbet	24
EARL GREY HIBISCUS MOUSSE (GF) (N) (V) (VG) Coconut crumble, rose jelly, frozen chocolate mousse	22
TROPICAL MANGO (GF) (V) (VG) Glutinous rice tuile, coconut sorbet	18
DULCE MISO TOFFEE (D) (E) (G) (N) Gula melaka caramel, sticky date pudding	22
CALAMANSI BON BON (GF) (V) (VG) Liquid citrus core	10
CÉ LA VI ICE CREAM (D) (GF) (V) (VG) (2 choices): Hong Kong milk tea, pulut hitam, bandung, sea salt gula melaka, kaya (G), honey lavender	12
FRUIT PLATTER (GF) (VG) Seasonal fruits	26

MAKE IT A NIGHTCAP TO REMEMBER..
OR JUST A REASON TO STAY A LITTLE LONGER..

DE BORTOLI 'NOBLE ONE' BOTRYTIS SEMILLON Golden, luscious, and worth lingering over	18
DISARONNO AMARETTO Smooth, sweet, and nutty with a rich almond finish	18
FERNET BRANCA Bitter, bold, and unapologetically refreshing	18
AMARO MONTENEGRO Herbaceous charm with a sweet, citrusy wink	18
VACCARI SAMBUCA Sweet licorice magic for a classic Italian finish	18
BAILEYS IRISH CREAM Like dessert's cozy cousin—creamy, smooth, and indulgent	18
PALLINI LIMONCELLO Sunshine in a glass—zesty, sweet, and distinctly Italian	18

