

CÉ LA VI

EASTER BRUNCH

APEROL
SPRITZ

KAVIARI KRISTAL OSCIETRE (A) (D) (E) (G) (R)

Egg white, miso egg yolk, chives, myoga, wasabi crème fraîche, blinis

30G | 200 50G | 325 125G | 850

**CHOICE OF
1 STARTER**

BURRATA TOMATO SALAD (A) (C) (D) (G) (L) (N)

Momo mostarda, candied curry walnut, endive

STUFFED ZUCCHINI FLOWER TEMPURA (D) (E) (G) (L) (S) (V)

Shio konbu ricotta, yuzukosho glaze

PAN SEARED HOKKAIDO SCALLOPS (A) (C) (D) (GF) (SF)

Nduja beurre blanc, yuzu, cauliflower, pickled sweet pepper, chilli oil

ASSORTED NIGIRI (C) (G) (R) (SF)

Chutoro, akami, hamachi, salmon, hirame

KALE & MANGO SALAD (G) (N) (V) (D)

Mandarin dressing, golden raisins, coconut granola

MISO CURED FOIE GRAS TORCHON (ALC) (D) (E) (G) +20

Nashi pear, olive jam, yuzu compote, toasted brioche

**CHOICE OF
1 MAIN**

LINE CAUGHT RED SNAPPER 200G (A) (C) (GF) (SF)

Laksa, shrimp oil, celeriac puree, squid

TIGER PRAWN 200G (ALC) (G) (SF)

Black pepper sauce, lime, charcoal oil

ROAST CHICKEN BREAST 200G (A) (C) (G) (N) (SF)

Satay peanut sauce, coconut rice

BRAISED BEEF SHORT RIB 200G (A) (C) (GF)

Rendang, pickled ginger flower

BLACK TRUFFLE OKAYU (A) (ALC) (D) (G) (M) (V)

Butternut squash, shimeji mushroom, parmesan mousse

MAPLE LEAF DUCK BREAST (ALC) (G) (M) (S) +30

Foie gras yubuchobap, plum hoisin sauce, compressed plum

**SIDES TO
SHARE**

MISO MASHED POTATO (D) (G) (L)

Brown butter breadcrumbs

GRILLED BROCCOLINI (E) (G) (L) (N) (S)

Sesame dressing

**CHOICE OF
1 DESSERT**

TROPICAL MANGO (GF) (V) (VG)

Glutinous rice tuile, coconut sorbet

DULCE MISO TOFFEE (D) (E) (G) (N)

Gula melaka caramel, sticky date pudding

CHAMPAGNE

VEUVE CLICQUOT YELLOW LABEL BRUT

WINE

VIVOLO DI SASSO, PINOT GRIGIO
SANTA HELENA, CABERNET SAUVIGNON

DRAUGHT BEER

SAPORO PREMIUM LAGER

COCKTAILS

APEROL SPRITZ

Aperol, prosecco, club soda

PEARLY APEROL SPRITZ

Aperol, lychee, prosecco, club soda

APEROL SOUR

Aperol, gin, lemon, simple syrup

GEISHA

Gin, saké, yuzu, pear, rosemary

SILK ROAST - ESPRESSO MARTINI

Vodka, home brewed coffee, coffee liqueur, macadamia syrup, chocolate coated coffee beans

HOUSE SPIRITS

GIN

VODKA

RUM

TEQUILA

SCOTCH

LIMONCELLO

MOCKTAILS

HANAMI MIST



Lychee, cherry blossom, salted sakura, lemon, club soda

MINT CONDITION



Calamansi, yuzu, agave, lime, club soda

ASSORTED CHILLED JUICES AND SOFT DRINKS COFFEE & TEA



Nutri-Grade mark is based on preparation
at 120% sugar (before addition of ice)