



A Taste of CÉ LA VI

— Set menus are available until 10pm daily —



MOTHER'S DAY SET MENU

5 Course **228** | 6 Glass Wine Pairing **118**

Minimum of 2 Persons

MISO CURED FOIE GRAS (ALC) (D) (E) (G)
Yuzu compote, pickled pear, toasted brioche

Veuve Clicquot, Yellow Label Brut NV, Champagne, France

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

Domain Laroche, Les Chanoines, Chablis 2024, Burgundy, France

KING CRAB OKAYU (D) (G) (L) (SF)
Ponzu pearls, lime oil

Lismore, Sauvignon Blanc 2021, Greyton, South Africa

POACHED HALIBUT (D) (E) (GF) (M) (N) (SF)
Shitake dashi, water chestnut, truffle mousse

Castello di Ama, Chianti Classico, DOCG 2022, Tuscany, Italy

A4 MIYAZAKI STRIPLOIN (A) (D) (G) (M)
Shitake black garlic, konbu demi-glace

Hentley Farm Villain & Vixen, Shiraz 2023, Barossa Valley, Australia

RASPBERRY RED VELVET (D) (F) (G) (N)
Yogurt mousse, oolong sherbet

Carmes de Rieussec, Sauternes 2018, Bordeaux, France

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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.