

Modern Asian,
Elevated, Everywhere.

DEGUSTATION SET MENU

5 Course 218
5 Glass Wine Pairing 108
• 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, finger lime

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 +68) (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) (N) (G) (E)
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

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)	200 325 850
Egg white, miso egg yolk, chives, myoga, wasabi crème fraîche, blinis		

RAW

Sesame Crusted Tuna	(E) (G) (R)	36
Basil miso dressing, compressed watermelon, lime oil		
A4 Miyazaki Beef Tataki 80G	(A) (D) (E) (G) (R) (S)	56
Turmeric leaf oil, balsamic pearls, pickled mustard seeds, smoked soy aioli		
Swordfish Belly Tataki	(A) (C) (D) (E) (G) (R) (SF)	32
Crustacean mousse, bonito aioli, tomato ginger vinaigrette		
Yellowtail Sashimi	(C) (G) (L) (R)	26
Citrus dressing, orange, coriander		

APPETISERS

Charred Edamame	(A) (C) (G) (L) (SF)	14
Tom yum salt		
Mushroom Truffle Korokke	(D) (E) (G) (M) (V)	24
Truffle aioli, kale, maitake chips		
Zucchini Flower Tempura	(E) (G) (L) (S) (V)	40
Kizami wasabi aioli, nori furikake		
Pan Seared Hokkaido Scallops	(A) (C) (D) (GF) (SF)	40
Nduja beurre blanc, yuzu, cauliflower, pickled sweet pepper, chilli oil		
Grilled Fremantle Octopus	(A) (C) (E) (G) (L) (S) (SF)	40
Spicy yellow pepper soy, green apple		

MARKET

Burrata Tomato Salad	(A) (C) (D) (G) (L) (N)	34
Momo mostarda, candied curry walnut, endive		
Charred Cos Lettuce	(A) (ALC) (D) (E) (GF)	26
Lemongrass beurre blanc, ikura, tonburi, finger lime		
Guava and Cucumber Rojak	(C) (GF) (V)	22
Mango gel, ginger snow		
Miso Eggplant	(A) (G) (L) (S) (V) (VG)	30
Turmeric foam, puffed buckwheat		

MAINS

Black Truffle Okayu 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>	(A) (ALC) (D) (G) (M) (V)	56
Miso Chilean Seabass 180G Szechuan green chilli sauce	(A) (ALC) (C) (G) (L)	74
Line Caught Red Snapper 200G Laksa, chilli oil, celeriac puree, squid	(A) (C) (GF) (SF)	52
Pacific Halibut 200G Tamarind jus, mushroom ragout	(A) (D) (E) (G) (L) (M) (S)	44
Cereal Crusted Tiger Prawn 200G Salted egg yolk, curry oil, brown miso	(ALC) (C) (D) (E) (G) (L) (SF)	50
Grass Fed Australian Lamb Chop 200G Olive jam, green curry, yoghurt	(A) (C) (D) (GF) (L)	64
Roast Chicken Breast 200G Satay peanut sauce, coconut rice	(A) (C) (G) (N) (SF)	46
Charcoal Grilled Pork Chop 200G Yuzu jus, pickled fennel, apple salad	(A) (D) (GF)	52
Maple Leaf Duck Breast 200G Plum hoisin sauce, foie gras yubuchobap	(A) (C) (GF) (L)	78
Black Angus Tenderloin 200G Black pepper sauce, truffle potato puree	(C) (D) (G) (L) (M) (SF)	82
A4 Miyazaki Striploin 150G Konbu demi-glace, truffle gratin, eryngii mushroom	(A) (ALC) (D) (G) (M)	142

MAINS TO SHARE

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

Salt Baked Whole Seabass 800G Lemongrass beurre blanc, salmon roe, tonburi	(A) (ALC) (D) (E) (SF)	160
Australian Tomahawk Steak 1KG Confit garlic clove, black pepper sauce, konbu butter	(A) (D) (G) (L) (SF)	360
Margaret River Short Rib Bossam 800G 48 hours slow cooked, ssamjang sauce, house-made kimchi, assorted greens	(A) (ALC) (C) (G) (L) (N) (S)	240

SIDES

Roasted Brussels Sprouts Lap cheong, szechuan dressing	(A) (C) (GF) (S)	20
Baby Corn Konbu béchamel	(D) (G)	20
Miso Mashed Potato Brown butter bread crumbs	(D) (G) (L)	20
Sauteed Seasonal Mushroom Black pepper	(ALC) (D) (G) (M) (SF)	20

DESSERTS

Dark Chocolate Fondant (15 Minutes Preparation) 64% single-origin Indonesian chocolate, Hong Kong milk tea sorbet	(D) (E) (G) (N)	26
Earl Grey Hibiscus Mousse Coconut crumble, rose jelly, frozen chocolate mousse	(GF) (N) (V) (VG)	24
Tropical Mango Glutinous rice tuile, coconut sorbet	(GF) (V) (VG)	20
Dulce Miso Toffee Gula melaka caramel, sticky date pudding	(D) (E) (G) (N)	24
Calamansi Bon Bon Liquid citrus core	(GF) (V) (VG)	12
CÉ LA VI Ice Cream 2 choices: Hong Kong milk tea, pulut hitam, bandung, sea salt gula melaka, kaya (G), honey lavender	(D) (GF) (V) (VG)	14
Fruit Platter Seasonal fruits	(GF) (VG)	28

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	20
Disaronno Amaretto Smooth, sweet, and nutty with a rich almond finish	20
Fernet Branca Bitter, bold, and unapologetically refreshing	20
Amaro Montenegro Herbaceous charm with a sweet, citrusy wink	20
Vaccari Sambuca Sweet licorice magic for a classic Italian finish	20
Baileys Irish Cream Like dessert’s cozy cousin—creamy, smooth, and indulgent	20
Pallini Limoncello Sunshine in a glass—zesty, sweet, and distinctly Italian	20

At CÉ LA VI, we believe that a life well-lived is one that is conscious of its impact not only in the experiences we create, but also in the responsibility we carry. As a key partner of Marina Bay Sands and MSE Singapore, we have chosen to participate in the Go Green Campaign 2026 as part of our ongoing commitment to more thoughtful and responsible hospitality practices. We continue to take deliberate steps towards reducing our environmental footprint through more intentional sourcing and responsible supply chain practices.

Our seafood selection is guided by globally recognised certification standards that support environmental stewardship, traceability, and long-term ecosystem sustainability.

BAP and ASC certifications represent responsibly farmed seafood that adheres to strict environmental, welfare, and food safety standards, while MSC certification ensures wild-caught seafood is sourced from fisheries managed with long-term sustainability and marine ecosystem protection in mind.

1. Cereal Crusted Prawns

Lightly battered and fried to a crisp, the prawns are coated in a fragrant blend of butter, curry leaves, and golden cereal, delivering a savoury-sweet finish with layered texture and depth. We intentionally selected BAP-certified vannamei prawns to support a more responsible approach to aquaculture, where environmental stewardship, food safety, and animal welfare are prioritised across the supply chain.

2. Grilled Octopus

Slow-cooked for tenderness and finished over the grill for a delicate char, the octopus is simply seasoned to highlight its natural sweetness, offering a clean, smoky depth with every bite. We intentionally selected MSC-certified octopus to support responsibly managed fisheries that protect marine ecosystems and maintain healthy stock levels.

More About These Certifications

- **BAP (Best Aquaculture Practices)**

Applies to farmed seafood. This certification ensures responsible farming practices across the entire supply chain from hatchery to processing covering environmental impact, food safety, animal welfare, and social accountability.

- **ASC (Aquaculture Stewardship Council)**

Also applies to farmed seafood. ASC focuses on minimising environmental and social impact while ensuring strict traceability and responsible resource management practices.

- **MSC (Marine Stewardship Council)**

Applies to wild-caught seafood. MSC certification ensures fisheries operate sustainably by maintaining healthy fish populations and minimising impact on marine ecosystems.

If you're enjoying these dishes, we'd love for you to share them on your socials and help us do our part for Singapore's sustainability movement.



Elevated, Everywhere.
celavi.com