Modern Asian,
Elevated, Everywhere.

3-COURSE MENU

$88++ Food Only | $148++ Free-flow Beverages

CHOICE OF 1 STARTER

Burrata Tomato Salad (A) (C) (D) (G) (L) (N)
Peach mostarda, candied curry walnut, shiso, endive

Kale & Mango Salad (D) (G) (L) (N) (V)
Mandarin dressing, golden raisins, coconut granola

Grilled Fremantle Octopus (A) (ALC) (C) (E) (G) (L) (S) (SF)
Spicy yellow pepper soy, green apple

Assorted Nigiri (A) (C) (G) (L) (R) (SF)
Chutoro, akami, hamachi, salmon, hirame

Stuffed Zucchini Flower Tempura (ALC) (D) (G) (L) (S) (VG)
Shio konbu ricotta, yuzu kosho glaze

Miso Cured Foie Gras Torchon (ALC) (D) (E) (G) (L) +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 (A) (C) (G) (SF)
Tamarind glaze, tom yum sauce, coconut

Roast Chicken Breast 200G (A) (C) (G) (N) (SF)
Satay peanut sauce, coconut rice

Braised Beef Short Rib 200G (A) (ALC) (C) (G) (L)
Rendang, pickled ginger flower

Black Truffle Okayu (A) (ALC) (D) (G) (M) (V)
Butternut squash, shimeji mushroom, parmesan mousse

A4 Miyazaki Striploin 150G (A) (ALC) (D) (G) (M) +60
Konbu demi-glace, truffle gratin, eryngii mushroom

SIDES TO SHARE

Miso Mashed Potato (D) (G) (L) (V)
Brown butter bread crumbs

Grilled Broccolini (E) (G) (L) (S) (V)
Sesame dressing

CHOICE OF 1 DESSERT

Sweet Corn Pudding (G) (N) (VG)
Coconut barley rice, corn sorbet, tamarind tuile

Dulce Miso Toffee (D) (E) (G) (L) (N)
Gula melaka caramel, sticky date pudding

(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

BEVERAGE MENU

Free-flow 11.30am - 3pm

CHAMPAGNE

Billecart-Salmon Réserve Brut

WINE

Vivolo di Sasso, Pinot Grigio

Santa Helena, Cabernet Sauvignon

DRAUGHT BEER

Sapporo Premium Lager

COCKTAILS

Pearly Aperol Spritz
Aperol, lychee, prosecco, club soda

Geisha
Gin, saké, yuzu, pear, rosemary

Silk Roast - Espresso Martini
Vodka, home brewed coffee, coffee liqueur, macadamia syrup

57th Pegu Club
Gin, orange liqueur, lime juice, pineapple juice, aromatic bitters

SPIRITS

The Botanist Gin

Belvedere Vodka

Havana Club 3 Year Old Rum

Código 1530 Reposado Tequila

Monkey Shoulder Blended Malt Scotch

Pallini Limoncello

MOCKTAILS

Hanami Mist C 6% sugar
Lychee, cherry blossom, salted sakura, lemon, club soda

Mint Condition D 13% sugar
Calamansi, yuzu, agave, lime, club soda

ASSORTED CHILLED JUICES AND SOFT DRINKS

COFFEE & TEA

NUTRI-GRADE A B C D

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

CHAMPAGNE BILLECART SALMON

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celavi.com

Scan For
Chinese Menu