Modern Asian,
Elevated, Everywhere.

DEGUSTATION SET MENU

5 Course **198**
5 Glass Wine Pairing **98**
• **Minimum of 2 Persons** •

Hokkaido Scallop Tartare (A) (D) (G) (L) (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

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

Château 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

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Confit Petuna Ocean Trout (A) (ALC) (D) (G) (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

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Black Angus Tenderloin (A) (ALC) (D) (G) (L) (M)
Black garlic jus, porcini puree, Thai spiced red endive

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

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PRE DESSERT

Calamansi Bon Bon (GF) (V) (VG)
Liquid citrus core

Dulce Miso Toffee (D) (E) (G) (L) (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

Set menus are available until 10pm daily

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

(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

À LA CARTE

This menu is our way of bringing Asia's diverse flavours to your plate, reimagined with our own contemporary spin. Savour familiar favourites alongside unexpected combinations, all bold, balanced and crafted to share.

CAVIAR

Kaviari Kristal Oscietre 30G | 50G | 125G Egg white, miso egg yolk, chives, myoga, wasabi crème fraîche, blinis	(A) (D) (E) (G) (L) (R)	200 | 325 | 850

RAW

Sesame Crusted Tuna Basil miso dressing, compressed watermelon, coriander oil	(G) (L) (R) (S)	32
A4 Miyazaki Beef Tataki 80G Turmeric leaf oil, balsamic pearls, pickled mustard seeds, smoked soy aioli	(A) (D) (E) (G) (R) (S)	48
Swordfish Belly Tataki Crustacean mousse, bonito aioli, tomato ginger vinaigrette	(A) (C) (D) (E) (G) (R) (SF)	28
Cured Fluke Sashimi Chingkiang vinaigrette, leek, ginger	(A) (G) (R)	26

APPETISERS

Charred Edamame Tom yum salt	(A) (C) (G) (L) (SF)	12
Mushroom Truffle Korokke Truffle aioli, kale, maitake chips	(A) (D) (E) (G) (M) (V)	22
Zucchini Flower Tempura Kizami wasabi aioli, nori furikake	(E) (G) (L) (S) (V)	38
Pan Seared Hokkaido Scallops Nduja yuzu beurre blanc, cauliflower, pickled sweet pepper, chilli oil	(A) (ALC) (C) (D) (GF) (SF)	38
Grilled Fremantle Octopus Spicy yellow pepper soy, green apple	(A) (ALC) (C) (E) (G) (L) (S) (SF)	38
Smoked New Zealand Mussels Escabeche emulsion	(A) (C) (E) (G) (L) (SF)	20

MARKET

Burrata Tomato Salad Momo mostarda, candied curry walnut, shiso, endive	(A) (C) (D) (G) (L) (N)	30
Charred Cos Lettuce Lemongrass beurre blanc, ikura, tonburi, finger lime	(A) (ALC) (D) (G)	24
Guava and Cucumber Rojak Mango gel, ginger snow	(C) (GF) (N) (VG)	20
Miso Eggplant Turmeric foam, puffed buckwheat	(A) (ALC) (G) (L) (S) (V) (VG)	28
Cucumber Salad Cucumber vinaigrette, chilli garlic oil	(A) (C) (GF) (V)	20
Seasonal Vegetable Crudite Tama miso, bubu arare, plant based emulsion	(A) (ALC) (E) (G) (L) (V)	24

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MAINS

Black Truffle Okayu (A) (ALC) (D) (G) (M) (V) 52
Butternut squash, shimeji mushroom, parmesan mousse
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.

Miso Chilean Seabass 180G (A) (ALC) (C) (G) (L) 68
Szechuan green chilli sauce, herbs

Line Caught Red Snapper 200G (A) (C) (GF) (SF) 48
Laksa, chilli oil, celeriac puree, squid

Pacific Halibut 200G (A) (D) (E) (GF) (M) (S) 42
Tamarind jus, mushroom ragout

Grilled Tiger Prawn 200G (A) (C) (G) (SF) 46
Tamarind glaze, tom yum sauce, coconut

Grass Fed Australian Lamb Chop 200G (A) (C) (D) (GF) 58
Olive jam, green curry puree, yogurt

Roast Chicken Breast 200G (A) (C) (G) (N) (SF) 42
Satay peanut sauce, coconut rice

Iberico Pork Chop 200G (A) (G) 48
Apple fennel salad, Thai yuzu glaze

Maple Leaf Duck Breast 200G (A) (ALC) (G) (L) (M) (S) ~~78~~
Plum hoisin sauce, foie gras yubuchobap

Black Angus Tenderloin 200G (A) (ALC) (D) (G) (L) (M) 88
Black garlic jus, porcini puree, spiced red endive

A4 Miyazaki Striploin 150G (A) (ALC) (D) (G) (M) 130
Konbu demi-glace, truffle gratin, eryngii mushroom

MAINS TO SHARE

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

Salt Baked Whole Seabass 800G (A) (ALC) (D) (E) (G) 140
Lemongrass beurre blanc, ikura, tonburi, finger lime

Australian Tomahawk Steak 1KG (A) (ALC) (D) (G) (L) (SF) 320
Confit garlic clove, black pepper sauce, konbu butter

Margaret River Short Rib Bossam 800G (A) (ALC) (C) (G) (L) (N) (S) 220
48 hours slow cooked, ssamjang sauce, house-made kimchi, assorted greens

Claypot Rice (A) (ALC) (E) (G) (L) (M) 48
Seasonal mushroom, pickled radish, sambal, confit egg yolk

SIDES

Pan Seared French Beans (A) (C) (GF) (S) 18
Lap cheong, szechuan dressing

Grilled Broccolini (E) (G) (L) (S) (V) 18
Sesame dressing

Miso Mashed Potato (D) (G) (L) (V) 18
Brown butter bread crumbs

Sauteed Seasonal Mushroom (A) (ALC) (D) (G) (L) (M) (SF) 18
Black pepper

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DESSERTS

Tropical Basque Cheesecake Mango lassi ice cream, oplays crumble	(D) (E) (G) (N) (V)	24
Dark Chocolate Fondant (15 Minutes Preparation) 64% single-origin Indonesian chocolate, Hong Kong milk tea sorbet	(D) (E) (G) (N)	24
Earl Grey Hibiscus Mousse Coconut crumble, rose jelly, frozen chocolate mousse	(GF) (N) (V) (VG)	22
Sweet Corn Pudding Coconut barley rice, corn sorbet, tamarind tuile	(G) (N) (VG)	18
Dulce Miso Toffee Gula melaka caramel, sticky date pudding	(D) (E) (G) (L) (N)	22
Calamansi Bon Bon Liquid citrus core	(GF) (V) (VG)	10
CÉ LA VI Ice Cream **2 choices:** Hong Kong milk tea, pulut hitam, bandung, sea salt gula melaka, kaya (G), honey lavender	(D) (E) (GF) (V) (VG)	12
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	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

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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.

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Scan For
Chinese Menu